

DA NOI

R I S T O R A N T E

2022 SPRING MENU

by Chef Valentina Aviotti



ANTIPASTI starters

MESSER RAVIOLO IV (V) <i>Egg yolk/ricotta/spinach filling, butter&sage</i>	10
ORZOTTO (V) <i>Pearl barley, fava beans, PDO Pecorino, beetroot, pollen</i>	10
TARTARE (GF) <i>Prime beef tartare, quail egg, Parmesan, lamb's lettuce, black pepper</i>	12
GUANCE (P, GF) <i>Cod cheeks, "saor" (onion, raisins, pine nuts, white wine,), micro-parsley</i>	11

Nascetta or Sauvignon Blanc

Dolcetto or Vermentino

Ruche'

Timorasso or Gavi

PASTA & RISOTTO

All our pasta dishes are homemade

RISOTTO (P, GF) <i>Squid ink risotto, cuttlefish, liquorice, cornflowers</i>	15
PLIN PON RAVIOLI (V) <i>PDO Gorgonzola, walnuts, cornflowers</i>	14
CHITARRA MARINA (P) <i>Blue spirulina "guitar" spaghetti, red&black caviar, bottarga</i>	17
CASERECCE MIMOSA (V+) <i>"Caserecce" pasta, crumbled egg yolk, asparagus, pancetta, salted ricotta</i>	14

Timorasso

Arneis or Baratuciat

Gavi Black

Nebbiolo Arenos or Chardonnay

SECONDI meat & fish

MANZO (GF) <i>28-day matured beef fillet (M/R), "turta verda", sweetcorn puree, micro-celery</i>	29
ANATRA (GF) <i>Duck breast in red vermouth, apricots, toasted almonds, potatoes veloute', nasturtium</i>	25
TONNO (P, GF) <i>Tuna loin encrusted in poppy seeds, "cajonata", micro-fennel</i>	26
RANA PESCATRICE (P, GF) <i>Monkfish, cockles, pea puree, caramelised carrots, cornflowers</i>	29

Nizza

Barolo "Rocche" or Dozzetti

Rose or Timorasso

Favorita or Gavi

FORMAGGI QUARTET (V) <i>PDO Pecorino, PDO Caciocavallo, PDO Asiago, PDO Gorgonzola</i>	14
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Arneis or Sauvignon Blanc

DOLCI desserts

All our desserts feature
Valentina Aviotti's family
traditional recipes

BUNET (V) <i>Cocoa, Amaretti</i>	6
BIGNE' (V) <i>Creme patissiere filled choux bun, peach, hazelnuts</i>	7
FRANGIPANE (V) <i>Frangipane tart, lemon, almond</i>	7

Barolo Chinato

Passito Quattronomi

Passito Dus

DA NOI CHESTER

63, Bridge Street, Chester

www.danoichester.co.uk

DA NOI

RISTORANTE

2022 SPRING MENU

by Chef Valentina Aviotti

LUNCH

2 COURSES £22 // 3 COURSES £27

ADD A MINI-WINE FLIGHT:
2 WINES £10 // 3 WINES £14



ANTIPASTI starters

MESSER RAVIOLO IV (V)

Egg yolk, ricotta, spinach, butter & sage

ORZOTTO (V)

Pearl barley, fava beans, PDO Pecorino, beetroot, pollen

GUANCE (GF)

Cod cheeks, "saor" (onion, raisins, pine nuts, white wine), micro-parsley

Nascetta or Sauvignon Blanc

Dolcetto or Vermentino

Timorasso or Gavi

MAINS

All our pasta dishes are homemade

RISOTTO (P, GF)

Squid ink, cuttlefish, liquorice, cornflowers

CASERECCE MIMOSA (V+)

"Caserecce" pasta, crumbled egg yolk, asparagus, pancetta, salted ricotta

ANATRA (GF)

Duck breast, red vermouth, apricots, toasted almonds, potatoes veloute', nasturtium

TONNO (P, GF)

Tuna loin, poppy seeds, "caponata", micro-fennel

Nebbiolo Arenos or Chardonnay

Timorasso

Dozzetti

Rose or Timorasso

DOLCI desserts

All our desserts feature
Chef Valentina's family
traditional recipes

BUNET (V)

Cocoa & Amaretti

BIGNE' (V)

Crema patissiere filled choux bun, peach, hazelnut

FRANGIPANE (V)

Frangipane tart, lemon, almond

Barolo Chinato

Passito Quattronomi

Passito Dus

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