

DA NOI

RISTORANTE

2024 Start-of-year Menu

Evening Tasting Session

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA VELLUTATA (P)

Potato veloute/black caviar/white chocolate

2021 Langhe DOC "Nascetta" - Poderi Cellario

2021 Fiano "Bocca di Lupo" - Tormaresca

LA TARTARE

Beef/mustard/filo pastry cannolo

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

LA LASAGNA

Tradition and memories

2019 Barbera Superiore DOCG Nizza "Le Nicchie" - La Gironda

2018 Barbaresco DOCG "Vanotu" - Pelissero

L'HALIBUT (P, GF)

Halibut/almond/fennel/salsify

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA GUANCIA (GF)

Ox cheek/Jerusalem artichoke/celeriac/parsnip

2019 Barolo DOCG "Chirlet" - Scaletta

2016 Barolo DOCG "Vigna D'la Roul" - Rocche dei Manzoni

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

2019 DOCG Nebbiolo "Autin d'Madama" (+£9) / 2020 Baratuciat "Gesia Veja" (+£9)

2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

IL DOLCE (V)

Chocolate/Amaretti/Hazelnut

Barolo Chinato "Batasiolo" - Batasiolo

Barolo Chinato "Montezemolo" - Montezemolo

£85 per person

Classic collection wine flight: £45

Premium collection wine flight: £95

NOTES FOR OUR GUESTS

Chef Valentina Aviotti's dishes are designed and executed in a complete way and represent her own personal culinary expression, therefore please be aware that we do not accommodate any personal alteration of the dishes in our menu, apart from any pre-agreed intolerances or allergies.

We don't offer a vegan menu.

Please inform us of any allergies or intolerances with 1 week notice minimum.

DA NOI

RISTORANTE

2024 Start-of-year Menu

Lunch Reduced Tasting Session

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA VELLUTATA (P)

Potato veloute/black caviar/white chocolate

2021 Langhe DOC "Nascetta" - Poderi Cellario

2021 Fiano "Bocca di Lupo" - Tormaresca

LA LASAGNA

Tradition and memories

2019 Barbera Superiore DOCG Nizza "Le Nicchie" - La Gironda

2018 Barbaresco DOCG "Vanotu" - Pelissero

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

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2024 Start-of-year Menu

Evening Tasting Session

Chef's Vegetarian Choices

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA VELLUTATA (GF)

Potato veloute/hazelnut/white chocolate

2021 Langhe DOC "Nascetta" - Poderi Cellario

2021 Fiano "Bocca di Lupo" - Tormaresca

LA TARTARE

Beetroot/mustard/filo pastry cannolo

2021 Dolcetto DOC "Lodoli" - Ca' del Baio

2020 Bolgheri DOC "Cont'Ugo" - Antinori

LA LASAGNA

Tradition and memories

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

II FLAN (GF)

Parmesan/celeriac/savoy cabbage

2022 Roero Arneis "U R Nice" - Taliano

2022 Gewurtztraminer "Joseph" - Hofstetter

LE VERDURE DI STAGIONE (GF)

Chestnut/Jerusalem artichoke/celeriac/parsnip

2020 Etna Rosso DOC "Alta Mora" - Cusumano

2019 Bolgheri Superiore DOC "Argentiera" - Tenuta Argentiera

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

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2018 Barolo DOCG "Rocche" (+£17) / 2022 Gavi dei Gavi "Black Label" (+£13)

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Chef's Vegetarian Choices

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DA NOI

RISTORANTE

2024 Start-of-year Menu

Evening Tasting Session

Chef's Gluten-Free Choices

IL BENVENUTO

A welcome from Chef Valentina Aviotti

2020 Alta Langa DOCG "Millesimato" - Del Tetto

2018 Franciacorta Vintage Reserve "Dosage Zero" - Ca' Del Bosco

LA VELLUTATA (P)

Potato veloute/black caviar/white chocolate

2021 Langhe DOC "Nascetta" - Poderi Cellario

2021 Fiano "Bocca di Lupo" - Tormaresca

LA TARTARE

Beef tartare & mustard gelato

2022 Ruche' DOCG "Na Vota" - Cantine Santagata

2015 Langhe DOC "Quatr Nas" - Rocche Dei Manzoni

IL RISOTTO (V)

PDO Gorgonzola/pear/walnuts

2022 Roero Arneis "U R Nice" - Taliano

2022 Gewurtztraminer "Joseph" - Hofstetter

L'HALIBUT (P)

Halibut/almond/fennel/salsify

2018 Bianco di Torgiano DOC "Villa Il Pino" - Lungarotti

2020 Pinot Bianco St. Valentin DOC "Weissburgunder" - St Michael Appan

LA GUANCIA (GF)

Ox cheek/Jerusalem artichoke/celeriac/parsnip

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IL DOLCE (V)

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Barolo Chinato "Batasiolo" - Batasiolo

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Chef's Gluten-Free Choices

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LA VELLUTATA (P)

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2021 Langhe DOC "Nascetta" - Poderi Cellario

2021 Fiano "Bocca di Lupo" - Tormaresca

IL RISOTTO (V)

PDO Gorgonzola/pear/walnuts

2022 Roero Arneis "U R Nice" - Taliano

2022 Gewurtztraminer "Joseph" - Hofstetter

IL FORMAGGIO (optional, +£15) (V)

A Selection of Italian PDO cheeses

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