

DA NOI CHESTER

CHEF VALENTINA AVIOTTI
2021 AUTUMN MENU



ANTIPASTI starters

MESSER RAVIOLO (V) Egg yolk and butternut squash filled raviolo, Parmesan, Amaretti crumble	11
VELLUTATA (V+, GF) Potato veloute', caviar, white chocolate, pink peppercorn	10
TARTARE (GF) Beef fillet tartare, pomegranate seeds, buffalo mozzarella emulsion, lime, lemon verbena	12
FLAN (GF) Mortadella flan, celery, PDO Gorgonzola, walnuts, micro-celery	10

Passerina or Gavi

Nascetta

Ruche' or Nebbiolo Treanni

Arneis

PASTA & RISOTTO

All our pasta dishes are homemade

RISOTTO UBRIACO (GF) PDO Carnaroli, DOCG Barbera "Athena" and its reduction, Luganega sausage, black pepper, rosemary	15
RAVIOLI (V) Black truffle filled ravioli, porcini mushrooms, parsley	16
MACCHERONI (P) Maccheroni, cacio and mussels pesto, black pepper, nasturtium	14
GNOCCHI (V) Gnocchi, taleggio, chestnuts, leeks hay	14

Nebbiolo Madama

Nascetta or Dozzetti

Gavi Black Label

Baratuciat or Timorasso

SECONDI meat & fish

CERVO (GF) Venison fillet, red lentils, figs, chervil	24
MANZO (GF) 7oz beef fillet (M/R) on a leek nest, white onion emulsion, anchovies butter, crunchy polenta	28
CARBO-NERO (P, GF) Black cod loin, cuttlefish ink and white wine sauce, romanesco cabbage, lemon foam, micro fennel	27
TROTA SALMONATA (P, GF) Sea trout fillet, purple carrot, orange and cinnamon puree, potato terrine	23

Ruche' or Nebbiolo Arenos

Barolo "Rocche"

Rose or Sauvignon

Timorasso

DOLCI desserts

All our desserts feature
Chef Valentina's family
traditional recipes

CIOCCOLATO E PERE (V) Chocolate and pear tart, nutmeg flavoured cream	7
BUNET (V) Piedmont's traditional cocoa and Amaretti cold pudding	6
NOCCIOLE (V) Hazelnut cake, hazelnut cream, hazelnut crumbs	7
MELE (V) Chef Valentina's apple cake, creme patissiere	7

Barolo Chinato

Barolo Chinato

Passito Quattronomi

Passito Dus

DA NOI CHESTER

63, Bridge Street, Chester

www.danoichester.co.uk

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2021 AUTUMN MENU

LUNCH

(12 - 2.30 pm)

2 COURSES £20 // 3 COURSES £25

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

ANTIPASTI starters

MESSER RAVIOLO (V)

Egg yolk and butternut squash filled raviolo, Parmesan, Amaretti crumble

Passerina or Gavi

VELLUTATA (V+, GF)

Potato veloute', caviar, white chocolate, pink peppercorn

Nascetta

FLAN (GF)

Mortadella flan, celery, PDO Gorgonzola mousse, walnuts, micro-celery

Arneis

PASTA & RISOTTO

All our pasta dishes are homemade

RISOTTO UBRIACO (GF)

PDO Carnaroli, DOCG Barbera "Athena" and its reduction, Luganega sausage, black pepper, rosemary

Nebbiolo Madama

MACCHERONI (P)

Maccheroni, cacio and mussels pesto, black pepper, nasturtium

Gavi Black Label

GNOCCHI (V)

Gnocchi, taleggio, chestnuts, leeks hay

Baratuciat or Timorasso

SECONDI meat & fish

CERVO (GF)

Venison fillet, red lentils puree, figs, chervil

Ruche' or Nebbiolo Arenos

TROTA SALMONATA (P, GF)

Sea trout fillet, purple carrot, orange and cinnamon puree, potato terrine

Timorasso

DOLCI desserts

All our desserts feature Chef Valentina's family traditional recipes

BUNET (V)

Piedmont's traditional cocoa and Amaretti pudding (cold dessert)

Barolo Chinato

NOCCIOLE (V)

Chef Valentina's family traditional hazelnut cake, hazelnut cream

Passito Quattronomi

MELE (V)

Chef Valentina's apple cake, creme patissiere

Passito Dus

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