

DA NOI CHESTER

63, BRIDGE STREET, CHESTER, CHESHIRE
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OUR LUNCH MENU

LUNCH WILL BE SERVED TO YOU IN THE FORM OF A **TASTING MENU**.

THREE SMALL COURSES FOR £25.
CHOOSE ONE STARTER, ONE MAIN COURSE AND ONE DESSERT.

CHEF RECOMMENDS YOU ADD A "MINI WINE FLIGHT" (£14)
TO ENHANCE YOUR EXPERIENCE TO THE MAXIMUM LEVEL

ASK OUR STAFF FOR ALL DETAILS
AND FOR THE MOST APPROPRIATE WINE PAIRING WITH YOUR FOOD CHOICES.

FRESH FOCACCIA BREAD £3
served with oil and balsamic vinegar

● ANTIPASTI - STARTERS ●

POTATO, CAVIAR AND WHITE CHOCOLATE VELOUTE' SERVED WITH DILL SAVOURY BISCUIT (V, GF+)

WINE PAIRING RECOMMENDATION

GAVI DI GAVI

PORCINI MUSHROOM FLAN ON CAULIFLOWER PUREE AND BLACK GARLIC SAUCE (V,GF)

ERBALUCE, MAGENTA

TRADITIONAL "VITELLO TONNATO" (GF)
SLOW COOKED SLICED VEAL / "SALSA TONNATA" (TUNA&CAPERS SAUCE)

CHARDONNAY, NEBBIOLO ARENOS

● PRIMI E SECONDI - MAINS ●

DARK HANDMADE EGG TAGLIATELLE/GORGONZOLA, PEAR PUREE AND WALNUT SAUCE(V)

GAVI DI GAVI, BARBARESCO

CASTELMAGNO RISOTTO SERVED WITH COFFEE POWDER AND HONEY DROPS (V, GF)

RUCHE', PASSERINA

HOMEMADE "PLIN" IN THEIR BRAISED BEEF REDUCTION SAUCE
BRAISED BEEF FILLED RAVIOLI

DOGLIANI, NEBBIOLO PROF

PHEASANT BREAST / BUTTERNUT SQUASH PUREE / CHESTNUTS / BLACKBERRIES / PANCETTA DUST

RUCHE', NEBBIOLO TREANNI

● DESSERTS ●

"LA TONDA GENTILE" (V)
BIGNE (CHOUX PASTRY) / VELVETY HAZELNUT CREAM

QUATTRONOMI

CHEF VALENTINA'S LEMON AND ALMOND FRANGIPANE TART (V)

PASSITO DUS

IL BUNET (V)
COCOA AND AMARETTI PUDDING / CARAMEL (cold dessert)

BAROLO CHINATO

PLEASE NOTIFY A MEMBER OF STAFF IN CASE OF ANY ALLERGY, INTOLERANCE OR ANY DIETARY REQUIREMENT
WE WILL DO OUR BEST TO TRY AND ACCOMMODATE YOUR REQUEST.

V: VEGETARIAN V+: VEGETARIAN OPTION AVAILABLE ON REQUEST
P: PESCATARIAN
GF: GLUTEN-FREE GF+: GLUTEN-FREE OPTION AVAILABLE ON REQUEST

www.danoichester.co.uk