

## MENU

*Every dish has a story,  
the taste tells it all.*



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**D'ANTAN**

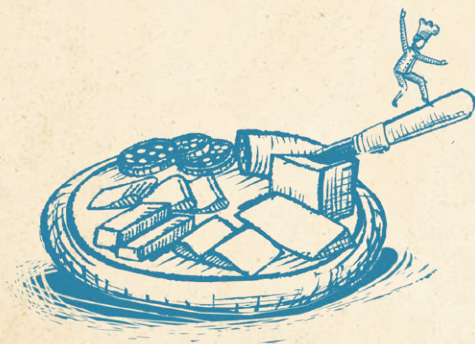
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vino & cucina italiana

# Taglieri di Salumi e Formaggi

**TO GIVE YOU A UNIQUE AND REFINED EXPERIENCE,  
WE HAVE SIMPLY SELECTED THE UNMISSABLE.**

Small masterpieces of taste and passion, prepared with skill  
by **small producers of our territory** with the most  
authentic tradition of the places of origin.



We can serve our boards with gluten free bread,  
**\$1,50 extra charge**

**CHOOSE FROM OUR SELECTION  
OF ARTISANAL MEATS & CHEESE:**

**Cheese boards served with fresh fruit & honey**

**1 selection** (serves 1) 12

**2 selections** (serves 2) 23

**4 selections** (serves 4) 44

## ARTISANAL CHEESE SELECTION

### **Nimbus** (Cow)

Creamy, Milky, Grassy (Chaseholm Farm, NY)

### **Black Diamond** (Goat)

Smoky, Earthy, Creamy (Yellow Springs Farm, PA)

### **Triple cream** (Sheep)

Creamy, Tangy, Herbaceous (Coach Farm, NY)

### **Raschera D.O.P.** (Raw, Cow)

Spicy, Salty, Savory (Caseificio Sepertino, Piedmont, Italy)

### **La Blonde D'Antan** (Goat)

Soft, Mild, Nutty (Poitu, France)



*Much more than a cheese, **a small pearl of the Piedmont Alps** produced in only 9 mountain municipalities near the Raschera Lake, in the province of Cuneo. Unmissable on a cheese board, perfect for a fondue, unbelievable when melted in a "Risotto".*

## ARTISANAL MEATS SELECTION

### **Prosciutto di Parma**

Aged 30 months (Devodier, Parma, Italy)

### **Salame**

Salame "Toscano" (Frà Mani, California)

### **Speck**

Smoked prosciutto (Senfter, Sudtirol, Italy)

### **Chorizo Iberico de Bellota** - \$8 extra charge-

Authentic Acorn-fed Iberico De Bellota, dry cured Salami (Covap cooperative, Spain)



# Antipasti

## MUCH MORE THAN JUST “ENTRÈES”

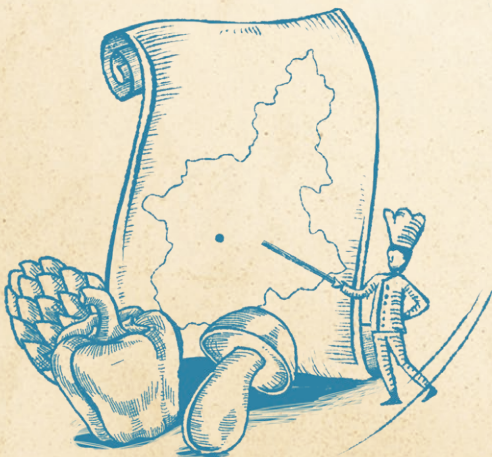
We try to draw always **the best from the earth**  
and **from the sea** in order to prepare our  
specialties inspired by a great Piedmontese tradition:

**antipasti**, real masterpieces of taste  
and creativity to savor at least once in a lifetime.

To start your gastronomical journey  
in the most delicious way in our “**italian home**”.

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Enjoy! The D'Antan team.



## “Crostino” Peppers & Anchovies

12

Roasted Peppers & Anchovies from  
Cantabrian Sea on sourdough bread

## “Crostino” Artichokes

10

Grilled artichokes “Violetto di Puglia”  
on sourdough bread

## “Tegamino” Sautèed Porcini Mushrooms

15

(Vegan)

Sourdough bread with sautèed Porcini  
Mushrooms (Parma, Italy) & parsley

## Black Truffle Burrata & Prosciutto di Parma

21

Creamy Black Truffle Burrata (Umbria, IT)  
& Prosciutto di Parma aged 30 months  
(Devodier, Parma, Italy)

## Grilled Octopus

18

Octopus from Mediterranean sea  
with roasted red potatoes



*A great classic of Piedmontese cuisine.*

*Its most surprising ingredient is undoubtedly the anchovy, which gives it flavor by **balancing the sweetness of the pepper to perfection**. Even more surprising are the origins that brought this wonderful blue fish to be the protagonist of one of the most typical dishes of **a region not bathed by the sea**.*

*For some it is related to the invasions of Saracen pirates,  
for many others it still remains a mystery.  
In any case they are ready to be savored.*

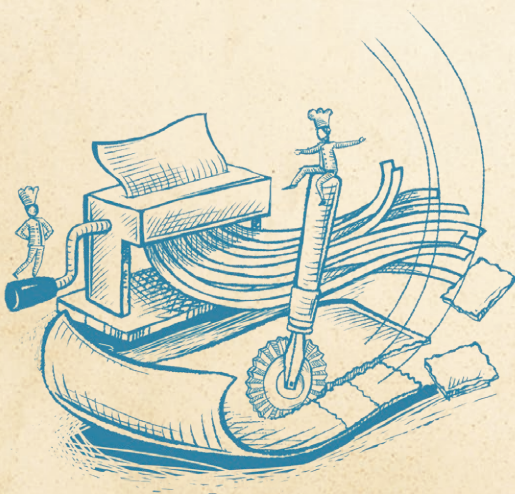
# Pasta

## ONLY PASTA, PAR EXCELLENCE.

An excellence that comes from the selection of flour and raw materials of the highest quality, **coming from the our best local producers.**

From a processing strictly "by hand" respecting the most **authentic Italian tradition**, to a perfect match with sauces and condiments able to enhance every proposal.

Making it simply unique and unrepeatable.





## Pappardelle with Ragù

19

Fresh egg Pappardelle with our delicious  
Ragù (organic beef - Lancaster Farm Fresh)

## Tajarin with fresh black Truffle

23

(Vegetarian)

Fresh egg Pasta (a Speciality from Piedmont - thin,  
flat "Tagliolini") with Parmigiano Reggiano  
(24 months aged) & fresh shaved Italian Black Truffle

## Tonnarelli "Cacio (di Malga) e Pepe"

20

(Vegetarian)

Fresh egg Tonnarelli ("Spaghetti" with rounded  
corners) with "Piedmont Mountain Pecorino Cheese"  
& black pepper from Sarawak (Malasia)

## Gnocchi with Truffle Burrata & Porcini Mushrooms

22

(Vegetarian)

Creamy Gnocchi with black truffle Burrata  
(Umbria) & sauteed Porcini Mushrooms  
(Parma, Italy)

## Tagliatelle with white Venison Ragù & hazelnuts

24

Fresh egg Tagliatelle with 100% grass-fed domestic  
Venison braised in "Roero wine" & hazelnut



*Simply, the genuine Piedmontese pasta.*

*A fresh egg pasta strictly hand made,  
particularly common in the Langhe region:  
long and thin like the tagliatelle, with a deep yellow color  
**that reveals an abundant presence of egg yolk.***

*Each forkful will leave you with **a memory**  
**of our tradition, of our passion, of our Piedmont.***

# Secondi



## Angus Filet, Potatoes & a touch of Pumpkin

26

Angus Filet cooked in Traditional Balsamic Vinegar (Reggio Emilia), roasted Potatoes & organic Pumpkin (Lancaster farm Fresh, PA) & Potatoes

## Beef “Brasato” in Barolo Wine with green Beans & “Purè”

24

Organic Beef (Lancaster farm Fresh, PA)  
braised in “Barolo wine” with sautéed  
Green Beans & mashed Potatoes

## Fondue “Red Rock Cheese” with Polenta

19

Red Rock Cheese, cave-aged cheddar  
with a hint of blue (Roelli Farm, Winsconsin)  
with creamy Polenta

## Brasato al Barolo



*Is one of the most classic and elegant dishes from the region of Piedmont: **a hearty cut of beef braised** (brasato means braised) **in red Barolo wine** until meltingly tender. The wine is also a very iconic wine from this beautiful Region, traditionally served with **Purè** (mashed potatoes) or Polenta.*



# Dolci



## Baked seasonal fruit “Amaretti” & Almonds

8

Juicy baked seasonal fruit served with crunchy “Amaretti cookies” & Almonds

## Chocolate Soufflé with “Bonet” gelato

15

Warm soufflé with Ocumare, 70% Dark Chocolate (Venezuela) served with Bonet gelato (a traditional sweet from Piedmont made with Chocolate, Amaretti and Caramel)

## Crème Brulée

13

Vanilla Custard with caramelized Brown Sugar

## Biscotti

5

A mix of “Brutti ma Buoni” “Ugly but Good” & “Tozzetti” cookies



*Is the most famous desert of Piedmontese cuisine.*

**Soft chocolate, “Amaretti cookies” and caramel.**

*Its name, which in dialect means “chef’s hat”, refers both to its unmistakable form and to it being served at the end of the meal. Because in the same way you wear your hat before going out, you enjoy the bonet at the end of of your meal.*



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[www.dantanbk.com](http://www.dantanbk.com)