

MENU

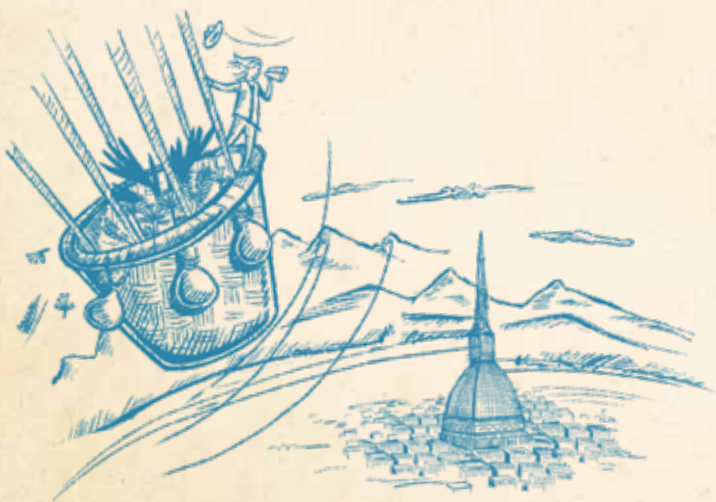
*Every dish has a story,
the taste tells it all.*



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*Vermouth:
an alchemy made in Turin*



Vermouth cocktails on Draft

Negroni with “Vermouth
del Professore Bianco” 16

Spritz with “Vermouth Berto” 16

Americano with “Vermouth
Anselmo Riserva” 16

Reverse Manhattan with
“Vermouth Contratto” 16



Turin and Piedmont: a tradition of Vermouth



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| Vermouth del Professore Classico Bianco | <i>10</i> |
| Savory herbs, hint of sweetness | |
| Vermouth del Professore Rosso | <i>10</i> |
| Citrus, honey, hint of bitterness | |
| Vermouth Berto Classico (bianco) | <i>10</i> |
| Mandarin, liquorice, longfulfilling finish | |
| Vermouth Classico Casa Martelletti | <i>10</i> |
| Recipe from 1700s, bitterorange, gentian, sweet- full body | |
| Vermouth di Torino Cocchi Storico | <i>10</i> |
| Cocoa, bitter orange, rich sweet taste | |

- Vermouth Carpano Bianco** 12
Exotic fruit, fresh cocoa, richly perfumed
- Vermouth Carpano Rosso** 12
Wormwood, spicy, robust character
- Contratto Vermouth Rosso** 12
Herbaceous, woody, bitter nose
- Vermouth di Torino Bianco Montanaro** 12
Tropical fruit, hint of cinnamon, dry
- Vermouth Numero uno di Sagrantino Raina** 13
(Umbria) Balsamic, Rhubarb, sweet-bittery taste
- Vermouth Anselmo Riserva** 14
Cinnamon, Cloves, sweet-acid balance
- Vermouth di Torino Rosso - Antica Casa Scarpa** 14
Coriander, cardamom, vibrant taste
- Terralba - Baldino Vermouth Rosso "Sorrobanco"** 16
Deep notes of herbs, spices, bitter finish
- Vermouth Pio Cesare** 18
Absinth, marjoram leaves, semi sweet



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