

# D'ANTAN

vino & cucina italiana

## Vermouth cocktails on draft



### Negroni

with "Vermouth del Professore Bianco"

16

### Spritz

with "Vermouth Berto"

16

### American

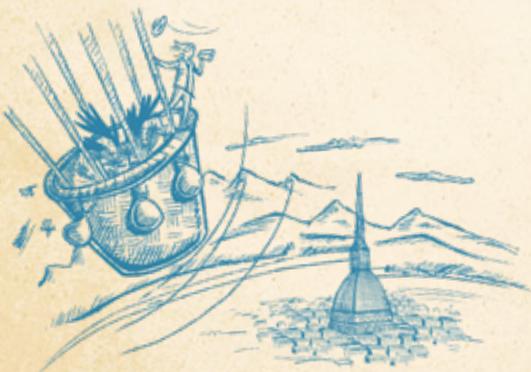
with "Vermouth Anselmo Riserva"

16

### Reverse Manhattan

with "Vermouth Contratto"

16



## Vermouth: an alchemy made in Turin

Turin is known throughout Italy as "The Magic City".

A magic that can also be found in one of its most surprising inventions: **Vermouth**. Vermouth is an **alchemy of spices, medicinal herbs and roots** wisely balanced by expert hands to let us enjoy elixirs from the flavors, aromas and unique sensations.

You will find them in our **Vermouth cocktails served on draft**, inspired by the most iconic drinks but made magical by blending different Vermouths, giving you **new and unmissable nuances** of flavors to be slowly sipped.

## Taglieri di Salumi e Formaggi



### CHOOSE FROM OUR SELECTION OF ARTISANAL MEATS & CHEESES:

1 selection	13
2 selections	25
4 selections	48
6 selections	66

We can serve our boards with gluten free bread, **\$2,50 extra charge**

### ARTISANAL CHEESES

Cheese boards served with fresh fruit & honey

#### 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)

#### Willoughby (Cow)

Buttery, Succulent, Earthy (Jasper Hill Creamery, VT)

### Raschera cheese



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

#### Prosciutto di Parma

Aged 30 months (Devodier, Parma, Italy)

#### Salame

Salame "Toscano" (Frà Mani, California)

#### Speck

Smoked prosciutto (Senfter, Sudtiro, Italy)

#### Chorizo Iberico de Bellota - \$10 extra charge-

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

## Antipasti



### Black Truffle Burrata & Prosciutto di Parma

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

23

### “Crostino” Artichokes

Grilled artichokes “Violetto di Puglia” on sourdough bread

10

### “Crostino” Peppers & Anchovies

Roasted Peppers & Anchovies from Cantabrian Sea on sourdough bread

13

### Grilled Octopus

Grilled Octopus from Mediterranean sea with roasted red potatoes & “bagnetto verde” sauce (parsley, anchovies & capers sauce)

21

### Olives

(Vegan)  
Selection of homemade marinated Italian olives & cherry tomatoes

7

### “Tegamino” Sautèed Porcini Mushrooms

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

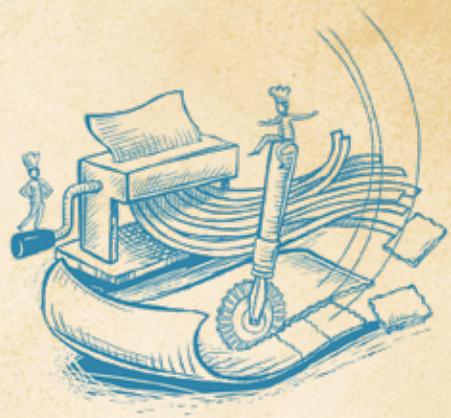
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### Vitello Tonnato

Thinly sliced veal in tuna - caper sauce

19

## Pasta



### Gnocchi with Truffle Burrata & Porcini Mushrooms

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

24

### Pappardelle with Ragù

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

23

### Tagliatelle with white Venison Ragù & hazelnuts

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

27

### Tajarin with fresh black Truffle

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

25

### Tonnarelli “Cacio (di Malga) e Pepe”

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

22

Gluten free pasta available: \$3 extra charge

## Anchovies



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.

## 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 Pure’ (mashed potatoes) or Polenta.

## Secondi



### Angus Filet, Potatoes & a touch of Pumpkin

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

28

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

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

26

### Lamb Chops, Fondue & Polenta

Grilled Lamb chops on Red Rock Cheese fondue (cave -aged cheddar with a hint of blue - “Roelli Farm” WI) with polenta

27