

**D'ANTAN**

vino naturale & cucina italiana

## *A trip to the flavors of the Piedmont Region!*

**D'Antan**, from the "Piemontese" dialect "*from the Past*", combines **tradition and contemporary flavors** using the best ingredients from small producers that respect our "*Mother Earth*".

Our Menu offers the authentic iconic plates from Piedmont, **like the homemade "Tajarin"**, the Piemontese version of tagliatelle. Unlike other types of egg pasta, these thin, golden strands are made with a higher proportion of egg yolks, resulting in a **delicate texture** and **rich flavour**. You will enjoy our "**Vitello Tonnato**" the typical cold appetizer, but made with a new "twist".

Another great hit is our "**Brasato al Barolo**" – beef braised in Barolo wine. This recipe combines two of Piedmont's most famous ingredients – **beef and Barolo wine, cooked until meltingly tender**.



**Buon appetito!**

## ANTIPASTI

### **Tasting of 3 artisanal cheeses with homemade jams.**

Served w/ homemade bread (for 2 people).

28

**Kunik (Nettle Meadow Farm, NY)**

**Blackbert Camembert with Ash (R&G Cheesemakers, NY)**

**Smokey Oregon organic blue (Rogue Creamery, OR)**



### **Vitello Tonnato • "Trip to Cuneo"**

Thinly sliced veal, homemade fresh tuna sauce, homemade "sweet & sour" capers sauce & "Szechuan" pepper

21

### **Beef Tartare • "Trip to the hilly area of The Langhe"**

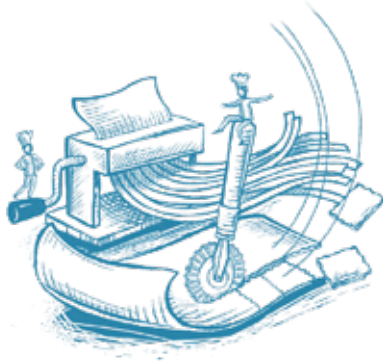
Black Angus Beef tartare ("never ever program" - 100% hormone & antibiotic free- local), Piedmont hazelnut crumble, fresh black truffle w/ truffle Pecorino foam, smoked Black Salt & Kerala Pepper

23

### **Octopus & Roots • "Trip to the Sea"**

Grilled octopus (from Mediterranean sea), watercress, celery root sauce, liquorice root powder, raw honey, Habanero, Jalapeno & Cayenne peppers

20



## PASTA

### **Tonnarelli Burro & Alici**

22

Fresh egg Tonnarelli (Spaghetti w/ rounded corners), Cantabrian anchovies, traditional "Cetara" Anchovies extract ( Slow Food Presidium| Campania) & aromatic bread crumble

### **Gnocchi alla Nocciola & Porcini**

23

Hazelnut flour Gnocchi, porcini mushrooms (Parma), "Toma" Piemontese (traditional mountain cheese from Piedmont) & liquorice roots powder

### **Tagliatelle al Ragù d'Anatra**

24

Fresh egg pasta, slowly cooked Duck ragù, Parmigiano Reggiano (24 months aged), lemon zest & cacao beans

### **Tjarin all'assoluto di Gambero & Tartufo nero**

29

Fresh egg pasta (speciality from Piedmont, thin/flat "Tagliolini") in slowly cooked Shrimp bisque, Shrimp tartare, Truffle Pecorino cheese fondue & fresh Black Truffle

Gluten free pasta available \$3 extra charge.



## SECONDI

### **Roasted Duck**

29

Roasted Duck breast, burned leeks, crispy artichokes, celery root foam, cocoa powder

### **Baccalà al Carpione**

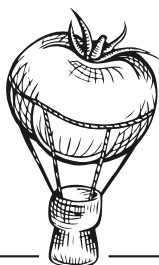
23

Traditional marinated "Black Cod" (vinegar, herbs, onion marinade), homemade pan brioche, traditional Piedmont "bagnetto verde" sauce (parsley, anchovies & garlic) fennel Velouté (served warm) & Sweet/Sour red onion

### **"Brasato al Barolo" & Patata biodiversity**

27

Veal cheek slowly cooked in red wine, Saffron Gold potato foam (Saffron from San Gavino, Sardinia - Slow Food Presidia), Purple potato cream, Roasted Red Fingerling potato, baked Shallot & Juniper



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## DOLCI FATTI IN CASA

### **Tiramisu D'Antan**

Mascarpone & Sambuca foam, icy coffee granita, biscuit crumble, bitter cocoa  
Available gluten free.

1,4€

### **Tartelletta al Limone**

Shortcrust pastry, lemon custard, burned meringues, mint essence

1,4€

### **Caprese al cioccolato & "Bonet" Gelato**

A classic flourless Italian cake made with chocolate & almonds,  
served with Bonet (chocolate, caramel, & Amaretti cookies) gelato  
(Gluten free)

1,5€



## To pair with...

### **Anselmo Rosso Vermouth di Torino (Piedmont)**

1,4€

### **Luli Moscato Chinato (Piedmont)**

1,4€