



D'ANTAN

vino naturale & cucina italiana



ANTIPASTI

Cheese Story. 24

Selection of farmers cheeses for two people served with artisanal raisin bread

Vitello Tonnato. 19

Slow cooked veal, fresh wild tuna sauce, capers caramel, capper leaves

Wagyu , Sunchoke , Porcini. 21

Wagyu beef, burned sunchoke, porcini mushroom sauce

Old Wild Octopus. 19

Octopus, cactus leaf, celery root, liquorice root, raw honey, habanero



PASTA

Duck Ragù. 22

Fresh **TAGLIATELLE** pasta , slow cooked duck legs confit, cocoa beans

Absolutely Lobster. 25

Fresh **TAGLIERINI** pasta, lobster reduction, lobster tartare, fresh black truffle, pecorino cheese, mullet bottarga

Ravioli on Bone. 23

Homemade parmigiano **RAVIOLI** pasta, bone marrow, chestnut sauce, saffron & traditional balsamic vinegar aged 25years

Gnocchi Porcini & Nocciola. 22

Fresh potato **GNOCCHI**, hazelnuts, porcini mushrooms, "Toma" (traditional mountain cheese) & liquorice roots powder



SECONDI

Smoking with Duck. 23

Roasted smoked duck breast, celery root foam , burned leeks

Brasato. 24

Braised veal cheek , parmigiano foam , sour onion

Branzino. 25

Branzino fillet, burrata foam, yuzu sauce and baked shallot