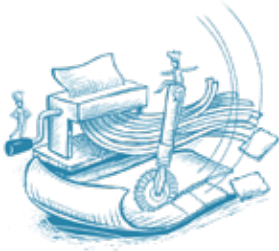


D'ANTAN

vino naturale & cucina italiana



PASTA

MACCHERONI with Wild Boar Ragù 25.
Fresh Maccheroni with organic wild boar ragù

GNOCCHI Cacio & Pepe 26.
Fresh stuffed Gnocchi pecorino cheese & black pepper
in butter & sage sauce with pistacchio

TONNARELLI Carbonara 26.
Fresh Tonnarelli with carbonara sauce & guanciale (pork cheeks)

TAGLIATELLE Duck Ragù 27.
Fresh Tagliatelle with slow cooked duck legs confit,
cocoa beans and yuzu zest

Squid Ink TAGLIERINI & Lobster 29.
Fresh squid ink Taglierini with lobster tail from Maine in cherry tomato sauce

TAGLIOLINI al Tartufo 35.
Tagliolini with Italian black truffle

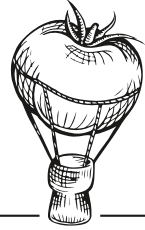


SECONDI

New York Strip Steak 37.
Grilled New York strip steak tagliata on red beet puree,
radicchio salad & seasonal micro green

Swordfish 32.
Swordfish with mediterranean vegetable couscous

Gluten Free Pasta & Bread available \$3.50 extra
Extra basket bread \$5



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ANTIPASTI

Cheese Story (for two people) 26.

Selection of three farmer cheeses served with fruit mustard

Assoluto di Burrata & Tartufo Nero 23.

Creamy burrata & fresh black truffle with cherry tomato confit

Stracciatella & Anchovies 16.

Pan brioche with stracciatella cheese, wild-caught Cantabrian anchovies & lemon zest

Grilled Octopus 24.

Grilled octopus tentacles (Portugal) over peas puree & pan brioche served with lobster bisque

Seasonal Salad 18.

Seasonal greens, radicchio, fresh fruits, walnuts, EVO & Traditional balsamic vinegar from Reggio Emilia (V*)

Prosciutto Crudo di Parma DOP 17.

Prosciutto crudo di Parma DOP served with focaccia bread & olives

If you have a food allergy, please notify your server. Thank you.

*V=Vegan