

Centoveventi anni della Famiglia Nonino

CORRIERE DELLA SERA

Cucina



Il dito nel piatto

D'O: the menu that astonishes. Cocktails and grappas in pairings

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Davide Oldani's skill and creativity are known. Who has followed his gastronomic path (from the mythical "caramelized onion" onwards) has seen the evolution in time and the performance of the chef. Now there is the New D'O, in the same suggestive square of San Pietro all'Olmo (village Cornaredo/Milan), a few meters from the old restaurant. Davide was born in this village and here he remains. (But other projects are being prepared). There is continuity between the culinary line and the contemporary design of the furnishing (original) in the rooms of the D'O in the renewed version. It is a special evening, in honor of the **Nonino** distillates (perfectly displayed on the trolley), represented by Antonella **Nonino**, the guest (photo). Immediately her (competent) judgment: "Oldani manages to amaze not only for the level of the dishes, but, in my opinion, he is also the only chef-bartender in the world. He created the welcome Cocktail with Amaro **Nonino** Quintessentia®, and he beautifully illustrated the composition and the taste effect, alluding to the foam that allows staying longer on the tongue, the taste...". Besides the cocktail, the best comes when the wonderful grappas are combined with the imaginative dishes, balanced between the allusion to the traditional flavors and the contemporary realization. Without neglecting the use of local products (see, for example, the asparagus from Mezzago, a small town in Brianza).

The gastronomic sequence: blown Venus rice, burned wheat bread sticks and creamed butter with Sumac; steamed and roasted bread; violet crispy meringues with candied carrot; scarpetta of lentils and pasta of spicy salami; asparagus from Mazzago, rose ice cream and vegetable "yolk"; "Cobblestones" of octopus, glasswort, radish and amaranth; saffron, crust and rice 2018; cockerel in the Kiev style, lemon and parsley (photo above); Caramelized onion, hot and cold Grana Padano Reserve; Strawberry cake and scent of lavender; Sfera N° 8 with raspberry powder; Sicilian cannoli, ricotta and kumquat; Lady of macaroon, white with coconut and passion fruit, black with cocoa and licorice. The alcoholic sequence: cocktails of herbal Quintessentia with Vermouth and citrus fruits (photo); Grappa Cru Monovitigno Picolit; The Merlot of **Nonino** Grappa Monovitigno; The Pirus of **Nonino** Williams; Grappa **Nonino** Riserva 8 years; **Nonino**Tonic with herb Quintessentia; Frut, distillate of raspberries from Trentino.

<http://ilditonelpiatto.corriere.it/2018/04/26/do-il-menu-che-stupisce-cocktail-e-grappe-in-abbinamento/>