

enotèca

NATURAL WINE & CUCINA TIPICA

Our natural wine is produced in small scale with traditional methods and care for the environment. We source directly from the winemakers, who have years of experience in producing without additives.

Our meaning of cucina tipica is creating typical Italian dishes with local produce.

We grow a vegetable garden and forage hedgerows and coastlines, taking care to preserve biodiversity.

We support Jersey farmers and fishermen, sourcing only sustainable fresh supplies as well as Italian food artisans and natural winemakers who use an ethical farming approach, adopting organic and biodynamic methods.

Menu alla carta

Antipasti

Olive - unpitted southern Italian varieties	9
Mandorle salate - roasted and salted organic Sicilian almonds	9
Pane - sourdough, British flour	9
Olio e Balsamico - Basilicata EVO oil, Balsamic vinegar of Modena	4
Salame - selection of cured pork salami	15
Culatta di Parma - traditional cured pork rump	19
Coppa di Parma - traditional cured pork neck	17
Formaggi - selection of cheese, Sardinian honey, organic raisins, walnuts	17
Salumi and Formaggi - typical cured pork salami and cheese selection for two	29

For allergies or intolerance please speak to a member of staff
Prices include GST

Primi

Our pasta is made using fresh local eggs and organic British flour

Tagliatelle al ragù - Tuscan style sauce, Brooklands Farm pork, 27
Parmigiano Reggiano

Tortelli di granchio - Jersey crab, catch of the day, organic 27
tomato, fresh chilli, coastal forage

Vegetariano del giorno - Vegetarian pasta of the day 27
(see speciali menu)

Lasagna alla boscaiola - Brooklands Farm pork, Italian porcini, 27
besciamella, Parmigiano Reggiano

Secondi

Tagliata di vacca vecchia - stone grilled, dry aged Jersey 39
sirloin, land forage, Parmigiano Reggiano,
30 yrs Traditional Balsamic vinegar of Modena

Pescato del giorno - local catch of the day market
(see Speciali menu) price

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Dolce

Amaretto - typical biscuit with Sicilian almonds	4
Gelato - made with local dairy	10
Sorbetto - made with fresh seasonal fruits	10
Dolce - sweet of the day	12

(see speciali menu)

Passito

	<i>100ml Glass</i>	<i>500ml bottle</i>
Aresco - 2015 - Malvasia/Moscato - 15% - Emilia R sultana, dried fruit, spices, honeyed citrus, oak	15	65

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