

enotèca

NATURAL WINE & CUCINA TIPICA

Our natural wine is produced in small scale with traditional methods and care for the environment. We collect all of the wines 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.

Antipasti

Olive - <i>non-pitted Italian varieties</i>	7
Mandorle salate - <i>roasted and salted Sicilian almonds</i>	7
Focaccia - <i>sourdough, biodynamic British wheat</i>	7
Carasau - <i>stone baked Sardinian style crisp bread</i>	7
Salumi - <i>typical cured meat selection</i>	16
Salumi and Formaggi - <i>typical cured meat and artisan cheese selection</i>	26
Formaggi - <i>selection of aged and fresh artisan cheese</i>	16
Culatta di Parma - <i>artisanal cured pork rump</i>	16
ABTM e Parmigiano - <i>30yrs Traditional Balsamic Vinegar of Modena with Parmigiano 36 months</i>	13
Insalata - <i>seasonal salad</i>	13

Lunch and takeaway

Focaccia farcita - <i>homemade focaccia sandwich of the day, meat or vegetarian</i>	10
Tigella farcita - <i>homemade stone baked flatbread sandwich of the day, meat or vegetarian</i>	10

For allergies or intolerance please speak to a member of staff
Discretionary service charge of 10% is applied at the final bill

Primi

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

Tagliatelle al ragù - *Tuscan style ragù with Brooklands Farm free range pork, Parmigiano Reggiano* 25

Tagliatelle al granchio - *Jersey crab, garden herbs, fresh chilli, coastal forage* 25

Vegetariano del giorno - *Vegetarian pasta of the day (see speciali menu)* 25

Lasagna alla boscaiola - *Brooklands Farm free range pork, Italian porcini, besciamella, Parmigiano Reggiano* 25

Secondi

Tagliata di vacca vecchia - *stone grilled, dry aged Jersey sirloin, land forage, Parmigiano Reggiano, Tuscan olive oil, 30yrs Balsamic vinegar* 37

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

For allergies or intolerance please speak to a member of staff
Discretionary service charge of 10% is applied at the final bill

Dolce

Gelato - <i>made with local dairy</i>	9
Sorbetto - <i>made with fresh seasonal fruits</i>	9
Dolce - <i>sweet of the day</i>	10

Passito

	100ml	500ml bottle
Aresco - 2015 - Malvasia/Moscato - 15% - Emilia R. sultana, dried fruit, spices, honeyed citrus, oak	15	65
		750ml bottle
Merla Bianca - 2007 - Traminer/Sauvignon - 16% - Piemonte dried apricots, cinnamon, custard vanilla, orange blossom		95

For allergies or intolerance please speak to a member of staff
Discretionary service charge of 10% is applied at the final bill