

# 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                                     | 8  |
| Mandorle salate - roasted and salted organic Sicilian almonds                   | 8  |
| Focaccia - sourdough, organic British wheat                                     | 8  |
| Olio e Balsamico - Puglian EVO oil, Balsamic vinegar of Modena                  | 4  |
| <br>  |    |
| Salame - selection of cured pork  | 16 |
| Culatta di Parma - traditional cured pork rump                                  | 17 |
| Coppa Piacentina - traditional cured pork neck                                  | 14 |
| Formaggi - selection of cheese  | 17 |
| Salumi and Formaggi - typical cured pork salami<br>and cheese selection for two | 29 |

For allergies or intolerance please speak to a member of staff  
5% GST will be added to the final bill

## **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 (see 27  
speciali menu)

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

## **Secondi**

Tagliata di vacca vecchia - stone grilled, dry aged Jersey 37  
sirloin, land forage, Parmigiano Reggiano,  
25 yrs 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</i> | <i>500ml</i>  |
|--|--------------|---------------|
|  | <i>Glass</i> | <i>bottle</i> |
| Aresco - 2015 - Malvasia/Moscato - 15% - Emilia R<br>sultana, dried fruit, spices, honeyed citrus, oak | 15           | 65            |

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