

# enotèca

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Olives - <i>non-pitted Italian varieties</i>	7
Nuts and Seeds - <i>hand roasted and salted</i>	7
Bread - <i>ciabatta/foccacia/sourdough</i>	6
Taralli and Carasau - <i>southern Italian crisp breads</i>	6
Salumi - <i>selection of cured meats</i>	13
Cheese - <i>selection of aged and fresh cheese</i>	13
30yrs Traditional Balsamic and Parmigiano 34 months	14
Tigelle with Cunza and grated Parmigiano - <i>Traditional flatbread with cured pork belly pesto</i>	13
Salumi special - <i>prime sliced meat selection</i>	15
Culatello - <i>artisanal cured pork rump</i>	15
Seasonal fresh salad - <i>locally sourced vegetables</i>	13
Vegetarian pasta - <i>Italian porcini with local vegetables</i>	17
Seafood pasta - <i>locally sourced seafood</i>	17
Meat ragu pasta - <i>locally sourced meat</i>	17
Vegan plate	14
Gelato	7
Sorbetto - <i>seasonal fresh fruits</i>	7
Sweet of the day	9

Our pasta is made fresh daily so may run out if not reserved when making a booking

For allergies or intolerance please speak to a member of staff

Discretionary service charge of 10%