

enotèca

**PIZZA. PASTA. NATURAL WINE.
COFFEE. GELATO.**

SPECIALI

PRIMI

TORTELLONI al Ragu Toscano 23
fresh filled pasta, sheep ricotta, lemon thyme, Tuscan style pork ragu,
Parmigiano Reggiano

PIZZA

PANCETTA DI WAGYU 21
Wagyu pancetta, Fior di Latte, Pecorino, Buffalo mozzarella,
Parmigiano Reggiano, Sardinian eucalyptus honey, garden rosemary

ANATRA ALL'ARANCIA 21
Smoked duck breast, Fior di Latte, Gorgonzola, Pecorino, Sicilian Orange and
Bergamot, garden rosemary

SECONDI

PORCHETTA UMBRA 30
Umbrian style hog roasted pork, local chard, organic Lambrusco raisins
and grape juice reduction GF

FILETTO AL BALSAMICO 40
Dry aged Black Angus tenderloin, Parmigiano Reggiano 36 months,
Traditional Balsamic vinegar 35 years GF

DOLCE

BRIOCHE 10
Sicilian brioche, gelato or sorbetto of choice

MENU ALLA CARTA

ANTIPASTI

PANE - British spelt sourdough	5
OLIVE - Nocellara, Gaeta, Cerignola	5
MANDORLE - Sicilian almonds, Trapani sea salt	5
BALSAMIC & OIL - Mount Vulture EVOO and Balsamic vinegar	3
OLIVE OIL - Mount Vulture Extra Virgin Olive Oil	3
GARLIC OIL - EVOO, Anneville Farm garlic	3
CHILLI OIL - EVOO, Three Oaks Farm chilli	3
ABTM - traditional Balsamic vinegar of Modena 30 yrs old	5
COPPA Piacentina - cured pork neck	8
CULATTA di Parma - cured pork rump	10
MORTADELLA dei Nebrodi - black pork salume	10
BRESAOLA delle Dolomiti - cured buffalo rump	12
RADICCHIO di Chioggia - radicchio, balsamic, EVOO, sea salt	6
CRESCIONE - local watercress, balsamic, EVOO, sea salt	6

For allergies or intolerance please ask advice to a member of staff

Discretionary service charge of 10% is applied at the final bill

Prices include GST

PRIMI

Our pasta is made using fresh local eggs and organic flour

LASAGNA alla Bolognese 21

fresh spinach pasta, local beef and pork, besciamella,
Parmigiano Reggiano

PAPPARDELLE al ragù Toscano 21

fresh long pasta, local pork, Parmigiano Reggiano

TORTELLONI ai Porcini 21

fresh filled spinach pasta, sheep ricotta, Italian porcini,
seasonal herbs, Parmigiano Reggiano

TORTELLONI di Zucca 21

fresh filled spinach pasta, local squash, Gorgonzola, Parmigiano
Reggiano, Styrian pumpkin seeds, rosemary

TORTELLI di Granchio 21

fresh filled pasta, local crab and fish, San Marzano tomato,
fresh chilli, anchovy pangrattato

PANINI

Our sourdough Ciabatta is made with organic British spelt flour.

Lunchtime only 11am - 3pm

Con la PORCHETTA 12

Porchetta Umbra, cave aged Tuscan pecorino, local watercress

Col PROSCIUTTO 12

Culatta di Parma, Buffalo mozzarella, Parmigiano Reggiano,
local watercress

Alla MORTAZZA 12

Mortadella Bolognese, white truffle oil, Sicilian pistachio
Parmigiano Reggiano, local watercress

For allergies or intolerance please ask advice to a member of staff

Discretionary service charge of 10% is applied at the final bill

Prices include GST

PIZZA

Our pizza is made of organic British spelt flour sourdough, using Mount Vulture EVOO, San Marzano tomato sauce, Fior di Latte mozzarella

MARINARA 10

San Marzano, Anneville Farm garlic, Calabrian Origano

MARGHERITA 12

San Marzano, Fior di Latte, Calabrian Origano

BUFALA 15

San Marzano, Fior di Latte, Buffalo mozzarella,
Parmigiano Reggiano

MODENESE 15

Ciccoli Modenesi, Fior di Latte, radicchio leaves,
Balsamic of Modena, organic walnuts, Parmigiano Reggiano

CALABRESE 15

San Marzano, Calabrian chilli salami, Fior di Latte, Pecorino

PUTTANESCA 15

San Marzano, Alaccia anchovy, Leccino olive, Sicilian capers

PIZZA ADD ONS:

SPIANATA CALABRESE - Calabrian chilli salami 3

OLIVES - Leccino olive 3

PARMIGIANO REGGIANO - grated , aged 24 months 3

For allergies or intolerance please ask advice to a member of staff

Discretionary service charge of 10% is applied at the final bill

Prices include GST

DOLCE

AMARETTO - organic Sicilian almond biscuit 4

AMARETTO and GELATO - almond biscuit, gelato of choice 10

TORTA BAROZZI - Ugandan organic chocolate, coffee, 6
almond cake

TORTA BAROZZI and GELATO - chocolate, coffee, 12
almond cake, gelato of choice

AFFOGATO - Gelato of choice, shot of Brazilian coffee 6

TIRAMISU GELATO- Brazilian coffee, mascarpone, 10
savoirdi biscuit

GELATO - 1 Scoop 6

Fior di latte, Sicilian pistachio, Piedmont hazelnut,
Ugandan chocolate, Sicilian almond

SORBETTO - 1 Scoop 6

Local Williams pear, Local apple, Regina grape

PASSITO	100ml Glass	500ml bottle
ARESCO - 2016 - Malvasia/Moscato - 15% - Emilia R sultana, dried fruit, spices, honeyed citrus, oak	15	65

For allergies or intolerance please ask advice to a member of staff

Discretionary service charge of 10% is applied at the final bill

Prices include GST