

enotèca

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

MENU ALLA CARTA

ANTIPASTI

FOCACCIA - British spelt sourdough	5
OLIVE - Nocellara, Gaeta, Cerignola	5
MANDORLE - Sicilian almonds	5
BALSAMIC & OIL - Mount Vulture EVOO and Balsamic vinegar	3
OLIVE OIL - Mount Vulture Extra Virgin Olive Oil	3
ABTM - traditional Balsamic vinegar of Modena 30 yrs old	5
GARLIC OIL - EVOO, Anneville Farm garlic	3
CHILLI OIL - EVOO, Three Oaks Farm chilli	3
PARMIGIANO REGGIANO - Caseificio Casola, aged 24 months	3
COPPA Piacentina - cured pork neck	8
CULATTA di Parma - cured pork rump	10
BRESAOLA delle Dolomiti - cured buffalo rump	12
WAGYU Mortadella - Wagyu beef salume	12
RADICCHIO Trevigiano - fresh leaves, balsamic, EVOO, sea salt	6
POMODORI - Three Oaks Farm tomatoes, EVOO, sea salt	8

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 pasta, local squash, Gorgonzola, Parmigiano Reggiano, Styrian pumpkin seeds, aromatic herbs	
TORTELLI di Granchio	21
fresh filled pasta, local crab and fish, San Marzano tomato, fresh chilli, anchovy pangrattato	

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PANINI

Our sourdough bread is made with organic British spelt flour, using Mount Vulture EVOO from Basilicata.

Lunchtime only 11am - 3pm

Con la PORCHETTA 12

Porchetta Umbra, cave aged pecorino

Col PROSCIUTTO 12

Culatta di Parma, Buffalo mozzarella, Parmigiano Reggiano

Alla MORTAZZA 12

Mortadella Bolognese, white truffle oil, Sicilian pistachio

Parmigiano Reggiano

Alla CAPRESE 10

Local tomato, Buffalo mozzarella, Leccino olives,

Parmigiano Reggiano, aromatic herbs

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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, garlic, aromatic herbs	
MARGHERITA	12
San Marzano, Fior di Latte	
BUFALA	15
San Marzano, Fior di Latte, buffalo mozzarella, Parmigiano Reggiano	
MODENESE	15
Ciccoli Modenesi, Fior di Latte, radicchio leaves, Balsamic vinegar 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	

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PIZZA

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LIMITED EDITION

PANCETTA DI WAGYU 21

Wagyu pancetta, Fior di Latte, Pecorino, buffalo mozzarella, Parmigiano Reggiano

LOMBARDA 21

Smoked duck breast, Fior di Latte, Parmigiano Reggiano, Gorgonzola, Dolcetto raisins, organic walnuts

PIZZA ADD ONS:

Calabrian chilli salami 3

Leccino olive 3

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DOLCE

AMARETTO - organic Sicilian almond biscuit 4

AMARETTO and GELATO - almond biscuit, gelato of choice 10

TORTA BAROZZI - Ugandan organic chocolate, coffee, almond tart 4

TORTA BAROZZI and GELATO - chocolate, coffee, almond tart, gelato of choice 10

AFFOGATO - Gelato of choice, shot of Brazilian coffee 6

TIRAMISU GELATO- Brazilian coffee, mascarpone, savoiardi biscuit 8

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

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