

# 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.

## **Antipasti**

|  |    |
|--|----|
| Olive - unpitted Italian varieties                                       | 8  |
| Mandorle salate - roasted and salted Sicilian almonds                    | 8  |
| Focaccia - sourdough, biodynamic British wheat                           | 8  |
|  |    |
| Salame - traditional cured pork salami                                   | 16 |
| Culatta di Parma - artisan cured pork rump                               | 16 |
| Coppa - artisan cured pork neck  | 16 |
| Formaggi - selection of aged artisan cheese                              | 16 |
| Salumi and Formaggi - typical cured meat<br>and artisan cheese selection | 30 |

## **Lunch only**

|   |    |
|---|----|
| Focaccia farcita - homemade focaccia sandwich of the day,<br>meat or vegetarian             | 12 |
| Tigella farcita - homemade stone baked flatbread sandwich<br>of the day, meat or vegetarian | 12 |

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 ragù with Brooklands Farm free range pork, Parmigiano Reggiano 27

Tortelli di granchio - Jersey crab, catch of the day, fresh chilli, coastal forage 27

Vegetariano del giorno - Vegetarian pasta of the day (see speciali menu) 27

Lasagna alla boscaiola - Brooklands Farm free range pork, Italian porcini, besciamella, Parmigiano Reggiano 27

## **Secondi**

Tagliata di vacca vecchia - stone grilled, dry aged Jersey sirloin, land forage, Parmigiano Reggiano, 25 yrs Balsamic vinegar 37

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