

# enotèca

## Antipasti

Olive - <i>non-pitted Italian varieties</i>	7
Mandorle salate - <i>roasted and salted Sicilian almonds</i>	7
Pane - <i>homemade sourdough focaccia</i>	7
Taralli and Carasau - <i>southern Italian crisp breads</i>	7
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Salumi - <i>typical cured meat selection</i>	16
Salumi and Formaggi - <i>typical cured meats and cheese selection for two</i>	26
Formaggi - <i>selection of aged and fresh cheese</i>	16
Culatello - <i>artisanal cured pork rump</i>	16
30yrs traditional Balsamic and Parmigiano 36 months	13
Insalata - <i>locally sourced vegetables</i>	13

For allergies or intolerance please speak to a member of staff  
Discretionary service charge of 10% is applied at the final bill

## Primi

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Tagliatelle al ragù - *Tuscan style with local free range pork, topped with 24 months Parmigiano* 21

Tagliatelle al granchio - *Jersey crab in a tomato sauce with fresh herbs and chilli* 21

Tortelloni di ricotta ai porcini - *pasta filled with ricotta and spinach, Italian porcini mushroom sauce topped with 24m Parmigiano* 21

Lasagna alla boscaiola - *oven baked pasta layers with pork ragù, italian porcini and besciamella, topped with 24m Parmigiano* 21

## Secondi

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Tagliata di manzo - *stone grilled 8oz dry aged Jersey angus beef tenderloin, local fresh rocket leaves with 24m Parmigiano shaves, Tuscan olive oil with 25yrs Balsamic* 35

Branzino all'acqua pazza - *Jersey fresh bass or bream fillet with Italian cherry tomato, capers and olives sauce, fresh herbs, Tuscan olive oil and lemon juice dressing* 30

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