

# enotèca

## NATURAL WINE & CUCINA TIPICA

The concept cucina tipica is about highlighting typical Jersey produce and typical Italian dishes from homeland Emilia Romagna.

Our wild garden provides aromatic herbs and edible flowers. We forage hedgerows, coastlines and care about preserving 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.

We collect all of our wines directly from the winemakers, who have decades of experience in making natural wine without intervention.

## Antipasti

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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

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
ABTM e Parmigiano - <i>34yrs Traditional Balsamic Vinegar of Modena with Parmigiano 36 months</i>	13
Insalata - <i>locally sourced seasonal salad</i>	13

### Lunch and takeaway

Focaccia farcita - <i>homemade focaccia sandwich of the day, meat or vegetarian</i>	10
Tigella farcita - <i>homemade stone baked flatbread sandwich of the day, meat or vegetarian</i>	10

## Primi

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Tagliatelle al ragù - <i>Tuscan style ragù with Brooklands free range pork, Parmigiano Reggiano</i>	25
Tagliatelle al granchio - <i>Jersey crab, garden herbs, fresh chilli, coastal forage</i>	25
Vegetariano del giorno - <i>Vegetarian pasta of the day (see speciali menu)</i>	25
Lasagna alla boscaiola - <i>Brooklands free range pork, Italian porcini, besciamella, Parmigiano Reggiano</i>	25

## Secondi

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Tagliata di vacca vecchia - <i>stone grilled, dry aged Jersey sirloin, forage, Parmigiano Reggiano, Tuscan olive oil, 25yrs Balsamic</i>	37
Pescato del giorno - <i>local catch of the day (see Speciali menu)</i>	market price

## Dolce

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Gelato - <i>homemade with local dairy</i>	9
Sorbetto - <i>homemade with fresh seasonal fruits</i>	9
Dolce - <i>homemade traditional Italian sweet of the day</i>	10

## Passito

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	100ml	500ml bottle
Aresco - 2015 - Malvasia/Moscato - 15% - Emilia R. sultana, dried fruit, spices, honeyed citrus, oak	15	60
		750ml bottle
Merla Bianca - 2007 - Traminer/Sauvignon - 16% - Piemonte dried apricots, cinnamon, honey lemon zest, custard vanilla, orange blossom		150

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

## cocktails

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White spritz - pignoletto, red vermouth	12
Red spritz - lambrusco, red vermouth	
Limoncello spritz - pignoletto, limoncello	
Negroni	

## soft drinks

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	275ml
Lurisia Limonata / Aranciata / Aranciata rossa / Chinotto	4
S. Pellegrino light Tonic water 200ml.	3
	500ml
Mineral water - Still and Sparkling	3

## coffee / hot drinks

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Espresso	3
Long Black	
Espresso with Milk-	3.5
Macchiato, Cortado, Flat White, Latte, Cappuccino	
Tea.	
Breakfast / Green / Herbal	3
Hot Chocolate	3.5

*Milk - Jersey dairy or Oat*

*All our coffees are double shots as standard*