

# ENOTECA

BY L'UVA

## RISTORANTE ITALIANO A LÀ CARTE MENU

### APPETISERS

Marinated Olives     
£3.15

Rosemary Sea-Salt Focaccia    
£3.95

Garlic Bread     
£6.25

Garlic Bread with Tomato Sauce     
£6.95

Garlic Bread with Mozzarella     
£7.75

Please be aware that our food may contain or come into contact with common allergens such as dairy, eggs, wheat, fish, shellfish and nuts. For any allergy information, please ask to speak to the manager on duty. Gluten Free Pizza or Pasta - £13.90, Vegan! Dairy-Free Available

  @enotecayork

    TripAdvisor

 \*\*Gluten Free/Optional  \*\*Vegan optional  \*\*Contains Nuts  \*\*Vegetarian

### SHARING PLATTERS

Antipasto Platter   £15.45

Milano salami, prosciutto, chorizo and caprese sausage, served with a mixed salad, baby Mozzarella, sundried tomatoes, olives, apple and plum chutney and rosemary focaccia.

(Antipasto's for 1 available for £7.50)

Vegetariana Platter   £14.75

Chef's special aubergine accompanied by falafel and arancini with a delicious spicy tomato sauce.

### STARTERS

'Chef's Special'    £6.75

Mashed aubergine cooked in a cumin and coriander sauce with tomatoes, garlic, chillies and served with homemade rosemary focaccia.

Al Forno   £7.75

Toasted Altamura, topped with baby mozzarella and spicy nduja sausage, garnished with rocket, drizzled with a balsamic glaze.

Bruschetta    £6.50

Homemade Altamura bread topped with a recipe of garlic, basil, sundried tomatoes, olive oil, rocket salad and pesto.

Capra Grill    £6.75

Ciabatta bread baked with goat's cheese, served with onion and plum chutney, drizzled with a balsamic glaze.

Deep Fried Brie   £6.75

Every Yorkshire lad and lass will love this one. A wedge of brie, deep fried coated in panko breadcrumbs, served with apple plum chutney and garnished with seasonal salad.

Chicken Wings   £7.00

Roasted and served with either a homemade spicy sauce or garlic mayo, with a side salad.

Funghi Formi    £7.00

Mushrooms in cream and spinach sauce, mix di formaggio with homemade flat bread.

Calamari   £8.45

Crispy deep fried breaded calamari, served with garlic aioli, mixed salad and a lemon wedge.

Gamberoni Alla Diavola    £8.45

Juicy king prawns cooked in a spicy tomato, chilli and garlic sauce, served with homemade flat bread.

Arancini   £6.75

Arborio rice balls, stuffed with mozzarella and roasted peppers, coated in fresh breadcrumbs, served with an arrabbiata sauce.


Caprese Salad    £6.50

An Italian choice for a lighter dish. A mix of cherry and sundried tomatoes, baby mozzarella served on a bed of rocket and basil drizzled with a pesto dressing.

Aubergine Prosciutto    £7.50

Homemade altamura bread topped with mashed aubergine, prosciutto, oven baked and topped with baby mozzarella rocket and pesto dressing.



### AL FORNO SPECIALTIES

Belly Pork   £17.50

Slow-cooked belly pork served with crushed potatoes, broccoli and greenbeans in a rosemary and red wine sauce.

Pollo Milanese   £17.50



Roasted chicken breast cooked in a mushroom, pancetta, spinach, tomato, cream and masala wine sauce.

Salmon Rustica   £17.95

Oven-baked salmon fillet, cooked in a lemon and butter sauce, with mushrooms sundried tomatoes, capers, olives preserved lemon, and served with roasted broccoli and green beans.

Casarecce Pollo Pesto    £14.95




Oven-baked pasta in a creamy bechamel and pesto sauce with chicken, mushrooms, and onions, topped with a sizzling layer of mozzarella and pesto dressing. Served with side salad.

Casarecce Al Manzo Piccante   £15.55

Oven baked pasta with delicious home-made beef meatballs and a ragu bolognese of pancetta, roasted peppers and chillies, cooked in a pomodoro sauce. Served with side salad.

Lasagne   £12.45

The most heart-warming meal you will find. Oven-baked home-made bolognese, layered lasagne pasta and topped with bechamel sauce, mix di formaggio, and mozzarella. Served with side salad.

Vegetarian Lasagne    £13.45

Homemade veggie lasagne with spinach, goat's cheese, aubergine, bechamel sauce, pesto, baked in oven with mozzarella. Served with side salad.

Cannelloni   £14.95

Homemade rolls of pasta filled with ricotta cheese, spinach, and mix di formaggio oven-baked in a rich tomato sauce and topped with a layer of creamy bechamel sauce and sizzling mozzarella. Served with side salad.

## SALAD MAINS

### Capra Grill Salad V GFO £13.95

Oven Baked slices of Ciabatta bread topped with goat's cheese and drizzled with balsamic glaze served with apple and plum chutney, mixed salad leaves, tomatoes, cucumber, green beans and roasted peppers.

### Pollo Piccante Salad GFO £14.95

Mixed salad topped with delicious spicy chicken, cooked in butter with roasted peppers, olives, avocados, spinach with a honey mustard dressing. Served with freshly made flatbread.

### Insalata Funghi V GFO GFO £13.95

A vibrant salad of rocket, cucumber, fresh spinach, baby mozzarella and sundried tomatoes, with avocado, sauteed garlic mushrooms, balsamic glaze, served with a freshly baked bread. (Add Chicken for £2.00)

### Salmon Salad GFO £16.95

Mixed salad with rocket, spinach, avocado, green beans, radishes cucumber and capers with a juicy roasted salmon fillet, dressed with lemon and tarragon.

### King Prawns Piccante Salad GFO £16.75

King prawns cooked in a garlic butter, coriander and chilli dressing, served with flat bread and a mix of rocket, spinach, cherry tomatoes, radishes, avocado, cucumber and red onions.

## STEAKS

Our steaks are 28 day matured and seasoned with rosemary and olive oil, pan fried to your own preference and served with steak cut chips, crispy onion rings, and a fresh side salad

### 10oz Rib Eye GFO £23.45

### 10oz Sirloin GFO £21.95

### 10oz Rump GFO £19.55

#### STEAK SAUCES

Stillon & Smoked Pancetta £3.00 GFO

Garlic Herb Butter £2.00 GFO

Peppercorn Sauce £3.00 GFO

## MAIN DISHES

(All main courses can have ingredients added or removed upon request)

### Linguine Bolognese GFO £13.95

Linguine in a classic beef ragu sauteed in tomatoes, garlic, red wine, fresh herbs, and crispy pancetta.

### Linguine Carbonara GFO £13.95

A creamy sauce with crispy pancetta, black pepper and mix di formaggio served over homemade linguine.

### Linguine Frutti Di Mare GFO £17.95

Clams, mussels, king prawns and squid in a lemon, white wine and chilli pomodoro sauce, served over homemade linguine.

### Spaghetti Al Pomodoro GFO GFO £12.95

Traditional Italian spaghetti in a rich tomato sauce with garlic, basil, and sundried tomatoes, finished off with baby mozzarella. (Add chicken or spicy nduja sausage for £2)

### Spaghetti Meatballs GFO £15.45

Delicious homemade beef meatballs, cooked with mushrooms and chillies in a vibrant pomodoro sauce.

### Casarecce Arrabbiata GFO GFO £13.25

Casarecce pasta cooked in a spicy pomodoro sauce, with chillies, cherry tomatoes, baby mozzarella and basil. (Add chicken or spicy nduja sausage for £2).

### Casarecce A La Verdura GFO GFO £14.25

Casarecce pasta served in a light creamy tomato sauce with marinated, sundried tomatoes, spinach, peas, and leeks. (Add chillies for £1.00).

### Seafood Risotto GFO £17.95

Arborio rice, cooked in a spiced creamy pomodoro sauce with garlic oil, mussels, clams, king prawns, baby squid and chillies.

### Risotto Pollo Funghi GFO £15.95

Arborio rice cooked in a creamy white wine sauce with chicken, mushrooms, pancetta, fresh thyme, and mix di formaggio.

### Risotto Verdura V GFO GFO £15.50

Arborio rice cooked with sundried tomatoes and a variety of fresh vegetables, including artichokes, peas, leeks, green beans, and spinach.

### Loyster Ravioli £18.95

Loyster-filled ravioli served with king prawns in a creamy tomato and brandy sauce.

### Linguine Gamberoni Piccante GFO £17.45

A spicy pasta with juicy king prawns, chillies, capers, lemon juice, in a delicious creamy tomato sauce, topped with a rocket salad and wedge of lemon.

### Linguine Pollo Genovese N GFO £15.75

A light creamy pesto sauce with chicken, mushroom, green beans, peas, and spinach.

### Truffle Ravioli V £17.95

Handmade ravioli, packed with truffle, sauteed in mushrooms, and truffle oil in a creamy, flavoursome pomodoro sauce, topped with mix di formaggio and herbs.

## SIDES

Chips £3.50

Rocket Parmesan Salad £4.25

Mixed Salad £4.25

Roast Vegetables £4.50

## EXTRA TOPPINGS

Meats £2.50

Vegetables £1.75

Cheese £1.75

Chillies £1.00

GFO \*\*Gluten Free/Optional VGO \*\*Vegan optional N \*\*Contains Nuts V \*\*Vegetarian

(All our Pizzas can be made to calzones upon request)

### Margherita Pizza VGO V GFO £12.25

A classic, delicious divella sauce with baby mozzarella and basil

### Diavolo Pizza GFO £13.95

Divella sauce, mozzarella and sliced pepperoni (chillies £1.00)

### Sicily Pizza GFO £15.95

Divella sauce, mozzarella, prosciutto, artichokes, roasted onions, olives, anchovies and garlic.

### Queen of Pizzas GFO £15.95

\*The Queen of Pizzas\*, divella sauce, mozzarella, mushrooms, prosciutto, pepperoni and olives.

### Pesto Pomodoro Pizza V N GFO £14.95

Divella Sauce, baby mozzarella, marinated sundried tomatoes, basil and rocket salad and a pesto dressing.

### Al Forno Pizza GFO £13.95

Divella sauce, mozzarella, pepperoni, prosciutto, chicken and roasted peppers.

### Capprina Pizza V GFO £13.95

Divella sauce, goat's cheese, sweet, caramelised onions, and spinach combined with mozzarella, garlic oil, tomato, and red onions.

### Calabria Pizza GFO £17.95

Divella sauce, calabrese, spicy nduja sausages, roasted peppers and piquante peppers, garnished with mixed rocket salad, pesto dressing and topped with baby mozzarella.

### Florentina Pizza V GFO £14.95

Divella sauce, spinach, olives, garlic oil, mozzarella, mix di formaggio, and topped with an egg.

### Pizza Pollo Funghi GFO £13.95

Divella sauce, mozzarella, chicken, mushrooms and garlic oil.

### Chicken Astra Pizza GFO £15.95

Pizza with divella sauce, chicken, red onions, roasted peppers, chillies with cajon spice and mozzarella cheese. Served with baby spinach and olive oil.

### Napolitana Pizza GFO £14.95

Divella sauce, mozzarella, anchovies, olives, capers and chillies.

### Giardino Pizza V GFO GFO £13.95

Divella sauce, mozzarella, roasted peppers, leeks, chef's special aubergine and mushrooms.

### Enoteca Pizza GFO £13.95

Divella sauce, mozzarella, chicken, pepperoni, salami, chillies, rosemary and garlic oil.

### Salami Piccante Pizza GFO £13.45

Divella sauce, italian salami, chillies, mozzarella and red onions.

### Calzone Pollo Picante £15.95

Divella sauce, mozzarella, chicken, mushrooms, pepperoni, chillies

### Meatball Calzone £15.95

Divella sauce, pancetta, mozzarella, meatballs, ragu beef and chillies.

### Calzone Verdura V £14.95

Divella sauce, mozzarella, sundried tomatoes, roasted peppers and chillies.