

• ENOTECA •

BY L'UVA

SATURDAY LUNCH MENU

2 COURSES + DRINK £20.50

3 COURSES + DRINK £24.50

Available Sat 12:00pm - 17:00pm

STARTERS

'Chefs Special'

V* GFO*

This dish is full of flavour, mashed aubergine cooked in a cumin and coriander sauce with tomatoes, garlic, chillies and served with homemade rosemary focaccia.

Deep Fried Brie

V*

A wedge of brie coated in panko breadcrumbs, deep fried and served with plum and apple chutney, served upon a bed of rocket salad.

Capra Grill

V* VGO*

Baked ciabatta bread topped with fresh goat's cheese, onion and plum chutney served with a mixed salad dressed with a balsamic glaze.

Bruschetta

V* GFO* N* VGO*

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

Arancini

V*

Arborio rice balls filled with mozzarella, pepper and mix di formaggio, coated with panko breadcrumbs and deep fried, served with the chefs own arrabiata sauce.

Soup of the Day

V* VGO*

Ask service staff for more information regarding the soup of the day

LUNCH DEAL DRINKS

Any Soft Drink

Any Coffee

Peroni (330ml)

Peroni 0% (330ml)

Moretti (330ml)

175ml Montepulciano (Red)

175ml Pinot Grigio (White)

Moretti 0% (330ml)

SATURDAY LUNCH MAINS

Linguine Bolognese

GFO*

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

Linguine Carbonara

GFO*

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

Linguine Frutti Di Mare

GFO*

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

Casarecce Arrabiata

V* GFO*

Casarecce pasta cooked in a spicy pomodoro sauce with chillis, cherry tomatoes, topped with baby mozzarella and basil.

Spaghetti Pomodoro

VGO* GFO*

Traditional Italian spaghetti in a rich pomodoro sauce with garlic, basil, and sundried tomatoes, topped with baby mozzarella.

Margherita

VGO* GFO*

A classic, crispy pizza base with chefs own divella sauce topped with baby mozzarella, basil and garlic oil.

Diavolo Pizza

GFO*

A crispy pizza base topped with devilla sauce, mozzarella and pepperoni

Pizza Pollo Funghi

GFO*

A crispy pizza base with a divella sauce, mozzarella chicken, mushrooms and garlic oil.

Pizza Florentina

GFO*

A crispy pizza base with devilla sauce, mozzarella, spinach, olives, garlic oil, and mix di formaggio, topped with an egg

Cannelloni

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

Lasagna

Wholesome, heartwarming, delicious, Oven-baked home-made Bolognese, layered with lasagne pasta and topped with a mix di formaggio and mozzarella. Served with a small side salad.

Vegetarian Lasagna

V*

Homemade veggie lasagna with spinach goats cheese, aubergine, bechamel sauce, pesto, baked in the oven with mozzarella and served with a side salad.

LUNCH DESSERTS

Tiramisu

Alternative layers of liqueur soaked sponge and whipped cream, topped with a fine sprinkling of cocoa powder.

Caramel Brownie Decadence

A belgian chocolate truffle mousse centred with a soft caramel on sticky brownie, topped with chocolate ganache.

Gelato Ice Cream

GFO*

2 scoops of smooth gelato ice cream, choices include: Chocolate, Vanilla, Honeycomb, Strawberry, Salted Caramel (Vegan) and Mango Sorbet (Vegan).

Chocolate Cake

V* GFO*

A chocolate sponge filled, topped and coated with delicious chocolate fudge, can be served hot or cold, served with ice cream or fresh pouring cream.

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