

· ENOTECA ·

BY L'UVA

LUNCH MENU - 2 COURSES £15.95

Available from Sun to Fri 12:00pm - 17:00pm

STARTERS

'Chefs Special'

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

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

Capra Grill

VGO*

Ciabatta bread baked with goat's cheese, served with onion and plum chutney, a mixed salad and a balsamic dressing.

Bruschetta

GFO* N* VGO*

Homemade Altamura bread topped with a recipe of 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

VGO*

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

Antipasto (+£1.00)

Selection of Italian meats, mixed salad, baby mozzarella with sundried tomatoes, olives, plum and apple chutney, served with homemade rosemary bread.

MAINS

Linguine Bolognese

A classic Italian dish, handmade linguine in a classic beef ragu sauteed in tomatoes, garlic, red wine, fresh herbs to season, 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 (+£3.00)

GFO*

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

Risotto Pollo Funghi (+£2.00)

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

Truffle Ravioli (+£2.50)

VGO*

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

Spaghetti Pomodoro

VGO* GFO*

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)

Margherita

VGO* GFO*

Another classic. Crispy base and divella sauce, topped with baby mozzarella basil.

Diavolo Pizza

GFO*

Classic crispy base, divella sauce, mozzarella and delicious sliced pepperoni.
(Add chillies for £1.00)

Pizza Pollo Funghi

GFO*

Classic crispy base, divella sauce, topped with mozzarella, chicken, mushrooms and garlic oil.

Pizza Fiorentina

GFO*

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

Cannelloni (+£2.00)

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.

Lasagne (+£2.00)

Wholesome, heartwarming, delicious. Oven-baked homemade bolognese, layered with lasagne pasta and topped with a bechamel sauce, mix di formaggio and mozzarella, served with a mixed salad.

Belly Pork (+£2.50)

Slow cooked tender belly pork served with crushed potatoes, green beans and broccoli in a rosemary and red wine sauce.

Vegetarian Lasagne (+£1.50)

V*

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

Rump Steak (+£3.00)

GFO*

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.

Optional: Add a delicious steak sauce from the following;

Stilton & Smoked Pancetta	£3.00
Garlic Herb Butter	£2.00
Peppercorn Sauce	£3.00

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