



· ENOTECA ·

RISTORANTE ITALIANO

2 COURSES £21.95 3 COURSES £25.25



STARTERS

Chef's Special VGO, GFO, DFO

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

Bruschetta con Pomodoro N, V, VGO, DFO, GFO

Homemade altumera bread topped with a recipe of garlic, basil, sun-dried tomatoes, olive oil, rocket salad and pesto.

Arancini al Verdura V

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

Caprese Salad GFO, N, V

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

Soup of the Moment

Your choice of a selection of home made soups:

Tomato and Basil (GFO, V)

Mixed Vegetable (GFO, V)

Minestrone

Marinated Olives

Fresh olives marinated in garlic.

MAINS

Linguine Bolognese GFO, DFO

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

Linguine Carbonara GFO

A cream and mascarpone cheese sauce with pancetta, black pepper and mix di formaggio served over homemade linguine (add chicken for £2.00).

Casarecce a la Verdura VGO, GFO, DFO

Casarecce pasta served in a light creamy tomato sauce with marinated sun-dried tomatoes, spinach, peas, roasted peppers and green beans (add chillies for £1.00).

Rigatoni Arrabbiata VGO, DFO, GFO

Rigatoni pasta cooked in a spicy arrabbiata sauce with chillies, cherry tomatoes, baby mozzarella and basil (add chicken or nduja for £2.00).

Vegetarian Lasagne V, N

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

Margherita Pizza VGO, DFO, GFO

San Marzano tomato sauce with baby mozzarella and basil

Diavolo Pizza DFO, GFO

San Marzano tomato sauce, mozzarella and sliced pepperoni (add chillies for £1.00)

Fiorentina Pizza V, DFO, GFO

San Marzano tomato sauce, mozzarella, spinach, olives, garlic oil and mix di formaggio topped with a free range egg

Chicken Astra Pizza DFO, GFO

San Marzano tomato sauce, mozzarella, chicken, red onions, roasted peppers, chillies, spinach and Cajun spice

Capra Grill Salad V, GFO

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, DFO

Spinach and mixed salad topped with deliciously spicy chicken, cooked in butter with roasted peppers, olives, avocados and spinach. Served with a honey mustard dressing and homemade flatbread

Rump Steak (+£4.00) (add steak sauce for £2.00) GFO, DFO

28 day matured rump steak seasoned with rosemary and olive oil, pan fried to your own preference and served with steak cut chips and a fresh side salad

DESSERTS

Caramel Brownie Decadence

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

Gelato Ice Cream DFO, GFO (except honeycomb)

A choice of 2 authentic Italian Gelato's: Strawberry, Chocolate, Salted Caramel (VG), Honeycomb, Mango Sorbet (VG), Vanilla

Chocolate Fudge Cake GFO, DFO

A chocolate sponge filled, topped and side coated with chocolate fudge, served hot or cold with ice cream or fresh cream

Affogato

2 scoops of creamy vanilla gelato served alongside a velvety Italian espresso

Please advise your server of any special dietary requirements. While we try our best to reduce the risk of cross contamination in our kitchen, we cannot guarantee that any of our dishes are free from traces of allergens and therefore cannot accept any liability in this respect.

A 12.5% service charge is added to all bills. This goes directly to our incredible servers, however, can be removed upon request. We thank you for your generosity.