

## · EVENING SET MENU

2 COURSES £19.95

3 COURSES £23.95

Available Sunday - Friday 12:00pm - 10:00pm and Sat 12:00pm - 4:00pm

### STARTERS

#### 'Chef's Special'

V\* VG\* GF\*

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

#### Bruschetta

N\* V\* GF\*

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

#### Small Antipasto +£1.00

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

#### Deep Fried Brie

V\*

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.

#### Calamari +£2.00

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

#### Arancini

V\*

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

#### Garlic Bread With Tomato Sauce

V\* VG\* GF\*

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. (Add cheese for £1.00)

#### Capra Grill

V\* GF\*

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

#### Caprese Salad

V\* N\* VG\* GF\*

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.

Disclaimer: 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 +£1.50, Vegan/ Dairy Free Available

GF\* \*\*Gluten Free/Optional VG\* \*\*Vegan optional N\* \*\*Contains Nuts V\* \*\*Vegetarian

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## SALAD MAINS

### Capra Grill Salad

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

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.

### King Prawns Piccante Salad + £2.00

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 +£4.00

### 10oz Sirloin +£3.50

### 10oz Rump +£2.00

#### STEAK SAUCES +£2.00

Stilton & Smoked Pancetta Peppercorn Sauce  
Garlic Herb Butter

## MAIN DISHES

(Main courses can have ingredients added/removed upon request)

### Linguine Bolognese

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

### Linguine Carbonara

A creamy sauce with crispy pancetta, black pepper and mix di formaggio 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.

### Risotto Verdura

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

### Linguine Gamberoni Piccante +£2.00

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.

### Casarecce A La Verdura

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

### Linguine Frutti Di Mare +£3.00

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

### 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. Served with side salad.

### Lasagne +£2.00

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

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

### Belly Pork +£3.00

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

### Casarecce Pollo Pesto

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 +£2.00

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.

### Gelato Ice Cream

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

### Chocolate Fudge Cake

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.

### Affogatto

2 Scoops Of Vanilla Gelato Served With Espresso.

### Torta Rocher

Chocolate, vanilla and hazelnut praline mousse covered with gianduia topping.

### Trillionare Tart

A vegan chocolate pastry case with a layer of vegan toffee topped with vegan chocolate style ganache

## PIZZAS

(All Pizzas can be made calzone upon request).

### Margherita Pizza

A classic, delicious divella sauce with baby mozzarella and basil

### Diavolo Pizza

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

### Caprina Pizza

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

### Calabria Pizza +£2.00

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

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

### Chicken Astra Pizza

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

### Salami Piccante Pizza +£1.00

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

## DESSERTS

### Tartufo Classico

A hazelnut delight, chocolate ice cream coated in solid chocolate and hazelnuts.

### Caramel Brownie Decadence

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

### Vegan Biscoff Cheesecake

Vegan biscoff cheesecake is the ultimate indulgent treat for all occasions. Creamy cheesecake filling between buttery biscuit base and a deliciously warm Biscoff topping