



·ENOTEC

SATURDAY LUNCH MENU 2 COURSES + DRINK £20.50 3 COURSES + DRINK £24.50

Available Sat 12:00pm - 17:00pm

STARTERS

'Chefs Special'



Bruschetta



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



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



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

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.

Capra Grill



Soup of the Day



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

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

LUNCH DEAL DRINKS

Any Soft Drink

Moretti (330ml)

Any Coffee

175ml Montepulciano (Red)

Peroni (330ml)

175ml Pinot Grigio (White)

Peroni o% (330ml)

Moretti o% (330ml)



















SATURDAY LUNCH MAINS

Linguine Bolognese



Diavolo Pizza

Pizza Pollo Funghi



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

Linguine Carbonara



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

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

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

Pizza Florentina

Linguine Frutti Di Mare



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

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.

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

Cannelloni



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

Spaghetti Pomodoro

Casarecce Arrabiata



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

Lasagne



Margherita





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

Vegetarian Lasagne



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.

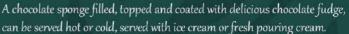
2 scoops of smooth gelato ice cream, choices include: Chocolate, Vanilla, Honeycomb, Strawberry, Salted Caramel (Vegan) and Mango Sorbet (Vegan).

Caramel Brownie Decadence



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

Chocolate Cake







👀 **Gluten Free Optional 🕬 **Vegan optional 🙌 **Contains Nuts 🕡 **Vegetarian

