

# 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.

### 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.

### 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.

### 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.

### Capra Grill

V\*

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

### Soup of the Day

V\* VGO\*

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 0% (330ml)

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\* VGO\* GFO\*

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

### Spaghetti Pomodoro

V\* VGO\* GFO\*

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

### Margherita

V\* 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 Fiorentina

V\* GFO\*

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

### Cannelloni

V\*

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.

### Lasagne

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 Lasagne

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