



ENOTE

LUNCH MENU - 2 COURSES £15.95

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

STARTERS

'Chefs Special'



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



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

Bruschetta







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

Arancini



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



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

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



Linguine Frutti Di Mare (+£3.00)

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)

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



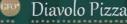
Spaghetti Pomodoro

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

Another classic. Crispy base and divella sauce, topped with baby mozzerella hasil

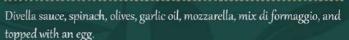


Classic crispy base, divella sauce, mozzerella and delicious sliced pepperoni. (Add chillies for £1.00)

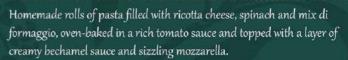


Classic crispy base, divella sauce, topped with mozzarella, chicken, mushrooms and garlic oil.

Pizza Florentina



Cannelloni (+£2.00)



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)

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)

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















