

· ENOTECA ·

RISTORANTE ITALIANO LUNCH MENU - 2 COURSES £15.95

Available Monday to Friday 12.00pm - 16.00pm

STARTERS

Chefs Special

DFO* VGO* 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 garlic, basil, sun-dried 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 apple & plum chutney. Served with a small 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 chef's own arrabiatta sauce.

Capra Grill

GFO* V*

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

Soup of the Day

DFO* GFO* VGO* V*

As service for more information regarding the soup of the day

Antipasto (+£1.00)

DFO* GFO*

Selection of Italian meats, mixed salad, baby mozzarella with sun-dried tomatoes, olives, plum & apple chutney, served with homemade rosemary bread

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 liability in this respect.

N* Contains Nuts

DFO* Dairy Free Option

GFO* Gluten Free Option

VGO* Vegan Option

V* Vegetarian

Mains

Linguine Bolognese

DFO* GFO*

A classic Italian dish, handmade linguine in a classic beef ragu sautéed in tomatoes, garlic, red wine and fresh herbs to season

Linguine Carbonara

DFO* GFO*

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

Linguine Frutti Di Mare (+£3.00)

DFO* GFO*

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

Risotto Pollo Funghi (+£2.00)

GFO*

Arborio rice cooked in a creamy white wine sauce with chicken, mushrooms, fresh thyme and mix di formaggio

Ravioli Ricotta (+£2.00)

V*

Ricotta and spinach filled ravioli served in a creamy garlic sauce with baby spinach and chestnut mushrooms

Linguine Pomodoro

DFO* V* VGO* GFO*

Traditional Italian linguine in a rich tomato sauce with garlic, basil and sun-dried tomatoes, finished off with baby mozzarella

Add Chicken or spicy nduja sausage for £2.00

Cannelloni (+£2.00)

V*

Homemade rolls of pasta filled with ricotta cheese, spinach and mix di formaggio, oven baked in a rich tomato sauce. Topped with a layer of creamy bechamel sauce and sizzling mozzarella

Lasagne (+£2.00)

Wholesome, heart-warming, delicious. Oven baked homemade bolognese, layered with lasagne pasta and topped with bechamel sauce, mix di formaggio and mozzarella. Served with a side salad

Vegetarian Lasagne (+£2.00)

V* N*

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

Margherita Pizza

DFO* V* VGO* GFO*

Another classic. Crispy base and San Marzano tomato sauce, topped with baby mozzarella

Diavolo Pizza

DFO* GFO*

Crispy base and San Marzano tomato sauce, mozzarella and delicious sliced pepperoni
Add Chillies for £1.00

Pizza Pollo Funghi

DFO* GFO*

Crispy base and San Marzano tomato sauce, mozzarella, chicken, mushrooms and garlic oil

Pizza Fiorentina

DFO* VGO* V* GFO*

San Marzano tomato sauce, mozzarella, spinach, olives, garlic oil, mix di formaggio, topped with an egg

Belly Pork (+£3.00)

DFO* GFO*

Slow cooked tender belly pork served with crushed potatoes, green beans and broccoli in a rosemary and red wine sauce

A £1.50 surcharge is applied to our gluten free pizza bases and pastas.

A 10% service charge is added to all bills,
which goes directly to our incredible servers. This can be removed upon request.

We thank you in advance for your generosity

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