



## STARTERS

### **Carciofo Arrosto**

CHARCOAL INFUSED ARTICHOKE, POACHED EGG AND PECORINO FOAM £28

### **Manzo Tonnato**

ENOTECA'S VERSION OF VEAL TONNATO, SEARED BEEF FILLET THINLY SLICED SERVED WITH TUNA SAUCE AND CAPERS POWDER £23

### **Burrata**

FRESH PEAS, PEASHOOT, MINT, HAZELNUTS, LEMON £22

### **Capesante**

HAND-DIVED SCALLOPS, CAULIFLOWER PUREE, SAFFRON SAUCE £31

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## PRIMI

### **Pasta e Ceci di Lusso**

MIXED SHAPE PASTA COOKED AS A RISOTTO WITH A SEAFOOD BROTH SERVED WITH SQUID, MUSSELS, CLAMS, PRAWNS AND CHICKPEAS £33

### **Farfalle Ripiene**

HOME MADE FILLED PASTA WITH RICOTTA CHEESE, SERVED WITH SAUTEED TURNIP TOPS CHILLI AND GARLIC £28

### **Risotto Primavera**

BROAD BEANS, GUANCIALE, PECORINO DI FOSSA £32

### **Tagliatelle**

VEAL RAGU, DRY PORCINI, PECORINO £29

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## SECONDI

### **Peperone ripieno**

ROMANO PEPPERS STUFFED WITH SAUTÉED SPELT AUBERGINE AND COURGETTE SERVED WITH PARMESAN VELOUTÉ £31

### **Petto d' Anatra albicocche e cioccolato**

PAN FRIED DUCK BREAST, DUCK LIVER CREAM, APRICOT COMPOTE SWISS CHARD AND CHOCOLATE ASHES £48

### **Branzino al sale sea**

BASS ENCRUSTED WITH SALT AND HERBS, BABY GRILLED VEGETABLES £47

### **Scottona**

BEEF TAGLIATA, SMOKED PURPLE AUBERGINE, RED ONION, DRIED DATTERINI £49

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## DESSERT

### **Tirami Giu**

DECONSTRUCTED TIRAMISU ALL ELEMENTS ON A PLATE TO BE MIXED IN EVERY MOUTHFUL £12

### **Torta di Formaggio**

FRESH CHEESECAKE WITH POACHED RHUBARB AND DILL ICE-CREAM £12

### **Bigne Craquelin Al Cacao**

CHOUX PASTRY WITH CUSTARD, COCOA, VANILLA AND CHESTNUT NAMELAKA CREAM £12

