



enotecaturini

Spring Menu



ANTIPASTI

- Culatello di Zibello *giardiniera salad* £24
Burrata *fresh peas, peashoot, mint, hazelnuts, lemon* £22 V
Capesante *hand-dived scallops, cauliflower puree, saffron sauce* £32
Tartare di Scottona *black truffle, vacca bianca fonduta* £29 
Vitello Tonnato *sliced veal, tuna sauce, capers, pickled onion* £28
Spring Salad *fennel, fine beans, taccole, beetroot, asparagus* £21 V

PRIMI

- Risotto Primavera *broad beans, guanciaie, pecorino di fossa* £32 V
Ravioli *artichokes, ricotta di bufala* £26/£34 V 
Tagliatelle *veal ragu, dry porcini, pecorino* £24/£29
Linguine 'Verrigni' *langoustine, white fish, red gurnard sauce, baby courgette* £33/£39

SECONDI

- Cotoletta *veal escalope, truffle mascarpone, datterini tomatoes, millefeuille potatoes* £38
Branzino al sale *sea bass encrusted with salt and herbs, baby grilled vegetables* £47 
Agnello Primavera *slow braised lamb neck, courgette, heritage mini carrots* £42
Pescatrice *monkfish, fine beans, taccole, mangetout, asparagus* £43
Scottona *beef tagliata, smoked purple aubergine, red onion, dried datterini* £49 

CONTORNI

£8 each

Fine beans, Spinach, Cicoria

 chef's recommendation V-vegetarian

We are able to cater to allergies;
Due to the nature of our kitchen some dishes may not be available
A discretionary service charge of 15% will be added to the bill