

# From the oven

- Baked Primosale al Forno** 12.5  
*Sheep & cow's milk cheese, baked with garlic and herbs - Emilia Romana region, Italy*
- Baked Camembert in ftira bread from the local bakery** 13.5  
*Walnuts, blueberries, finished with honey*
- Crispy Chevre Balls, served with rich tomato reduction** 12.5  
*Goat cheese, baked potatoes, roasted peppers, cumin seeds*
- Quatro Salsiccioni** 16.5  
*Selection of our in-house sausages ( Beef with leeks & white wine, Chicken with vegetables and cheese, Pork marinated in Grappa ), served with Dijon mustard and salad*
- Smoky Roasted Porchetta** 18.5  
*In-house made smoked & roasted pork Belly, rolled with herbs, lemon & orange zest and garlic, served with whole grain Dijon mustard and salad*
- Feta Pot** 12.5  
*Bull heart tomatoes, roasted paprika, feta cheese, aged cheddar, oregano & garlic infused EVOO*
- Parmigiana** 10.5  
*Roasted aubergines, tomato sauce, basil leaves, parmesan DOP*
- Cabernet Beef Lasagne** 15.5  
*Beef Ragout cooked in rich red wine tomato sauce, smoked cheese, bechamel, oregano & parmesan*

# L'enoteca Specials

**Pork Rillettes** 8.5  
*Pork shoulder confit with herbs, blended with its own jus*

**Stracciatella** 13.5  
*Peaches, prosciutto, roasted pistachios, fresh thyme*

**Beef Terrine** 11.5  
*Marinated beef mince in port wine for an overnight, cooked with bacon, liver, pistachios, cranberries & herbs. Wrapped in pancetta and baked in the oven*

**Burrata** 12.5  
*Served with poached dry figs in port wine, roasted pistachios, fresh thyme and honey*

**Pork Tongue Sous Vide** 13.5  
*Pork tongue with herbs, finished with garlic butter in the oven*

**Grand Bruschetta L'enoteca** 11.5  
*Goat's milk Ricotta, Yellow and red grapes tomato confit, Basil Chevre Cheese, Nduja and roasted bell peppers*  
*Both Bruschetta mixes are laid on an artisan bruschetta bread*

**Trio of Dips** 9.5  
*Ask for the dips of the day*

**Focaccia of the day** - ask your serving assistant

# L'enoteca Specials

## **Exclusive Platter for two**

34.5

*4 types of our selected artisan cheeses sourced from a small family-run farmhouses*

*4 types of our in-house cured, smoked and dried cold meats*

*Accompanied with nuts, fruits & condiments*

## **Essential Platter for two**

42.5

*our smoked meats (cured/dried in-house), Maltese artisan cheeses, selection of dips, pork rillettes, beef terrine marinated in port wine, two types of our sausages (prepared in-house) & two types of our famous focaccia, all accompanied with a selection of nuts, fruits & condiments*



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# Crispy Focaccini



<b>Olive Oil, Kalamata Olives, Rosemary &amp; Garlic Focaccia</b>	6.8
<b>Sun Dried Tomatoes, Parmesan &amp; Oregano Focaccia</b>	7.5
<b>Truffles, Figs and Honey Focaccia</b>	8.0
<b>Seasonal Fruit Focaccia</b>	8.5
<b>Caprese</b> <i>Buffalo mozzarella, basil leaves, cherry tomatoes, EVOO, honey and balsamic dressing</i>	9.5
<b>Smoked Pork Belly Focaccia</b> <i>Mature cheddar, apples, rocket salad, walnuts, whole grain Dijon &amp; honey dressing</i>	9.0
<b>Smoked Pork Neck Focaccia</b> <i>Grapes, cheddar, brie, cream cheese, smoked scamorza, caramelised onions</i>	9.5
<b>Porchetta Focaccia</b> <i>Blueberries, blue stilton cheese, cream cheese, honey, walnuts, rosemary, cheddar</i>	9.5
<b>Hunter's Delight Focaccia</b> <i>Homemade wild boar Pancetta, baked on a plain Focaccia bread</i>	9.5

# Pizza & Freshly Baked Sandwiches



<b>The Local Ta'</b>	10.5
<i>Roasted &amp; marinated aubergines, buffalo mozzarella, sun dried tomatoes, basil, olives, capers</i>	
<b>Au Formaggio</b>	8.5
<i>Four cheeses, green leaf salad, roasted walnuts &amp; cranberry jam</i>	
<b>Piccolo Grande Amore</b>	9.5
<i>Porchetta, rocket salad, pickled onions, salsa verde</i>	
<b>L'enoteca Toastie</b>	7.50
<i>Smoked pork belly, mature cheddar, tomato jam, salad leafs</i>	
<b>Rita Margherita Pizza with Buffalo Mozzarella</b>	13.0
<b>Pepperoni Pizza with Mature Cheddar</b>	12.5

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# L'enoteca Vegan Dishes

*All dishes are plant-based and made in-house with care to maintain the highest quality of ingredients. Available all day.*

## **STARTERS**

**Smoked & Savoury Pancake** 7.00

*aubergine steak, vegetable & fruit concasse, chese & truffle focaccia*

**Mozzarella Sticks** 7.50

*sweet tomato chutney, mixed leaves, cranberry vinaigrette, rosemary & garlic focaccia*

**Broccoli Gratin** 7.00

*smoked cheese, soya cream, garlic & parmesan cheese*

**Charcuterie Board for two** 19.50

*a selection of cheeses, cold-cuts & house specialities*

## **MAIN COURSES**

**Parmigiana** 10.50

*rich tomato sauce, mozzarella, aubergines & parmesan*

**Pizza Rita Margherita** 11.00

*tomato sauce & mozzarella*

**Don Peperoni Pizza** 13.00

*peperoni & smoked cheddar cheese*

**Schnitzel Balls** 13.50

*baked garlic potatoes & agave mustard*

**Mushroom Gnocchi** 12.50

*with Trebbiano wine sauce & spring onion*

**Lentil Lasagne** 10.00

*rich tomato sauce, lentils, soya béchamel, cheese & mixed leaves*

## Drinks



Water Bottle 0.75l	3.8
Softdrinks	2.5
Beer Pint	4.5
Glass of Wine	7.0
Glass of Premium Wine	9.0
Spritzers	7.0
Premium Gin Tonics	7.0
Long drinks	4.0

## Hot Drinks

Espresso	1.8
Cappuccino	2.5
Americano	1.8
Macchiato	2.0
Cafe Latte	2.5
Tea	1.5

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# L'enoteca Drinks Suggestions

## **A Memory of Porto**

7.5

*Red Port Wine, Tonic, Orange*

## **Basil Lillet**

8.5

*Lillet, Gin, Fresh Orange Juice, Basil Leaves - shaken then served with Cucumber, Cinnamon Stick and a Splash of Tonic*



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