



# **l'enoteca**

**Where wine & food make friends**

**Lay back, take a breath, relax & enjoy the  
life you have for a few moments with us!**

*Everything worth savouring is crafted with love and care - please allow us the time to make it just right.*

*Enjoy the L'enoteca journey!*

## Crispy Focaccini

Made with light and thin Artisanal hand-made dough, imported from Italy

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| <b>L'enoteca Crisp</b>   | 10.5 |
| <i>camembert cheese, cured-dry meat crisp, caramelised onions, cheddar, roasted walnuts</i>                                      |      |
| <b>Mediterranea</b>  | 10.5 |
| <i>sheep milk ricotta cheese, sun-dried tomatoes, roasted aubergines, olives, basil pesto, black pepper, garlic infused EVOO</i> |      |
| <b>The Goat</b>  | 11.5 |
| <i>chevre goat cheese, mozzarella, caramelised onions, figs poached in port wine, roasted almonds</i>                            |      |
| <b>Olive Focaccia</b>  | 7.5  |
| <i>kalamata olives, garlic EVOO, fresh rosemary</i>  |      |

# Crispy Focaccini



<b>Sun-dried Tomato</b> <i>sun-dried tomatoes, parmesan &amp; oregano</i>	8.5
<b>Tartufo</b> <i>truffle ragout, figs &amp; honey</i>	8.5
<b>Smoked Pork Belly</b> <i>smoked pork belly, mature cheddar, apples, rocket salad, walnuts, wholegrain dijon dressing</i>	9.5
<b>Porchetta</b> <i>roasted pork belly, blueberries, blue stilton cheese, cream cheese, honey, walnuts, rosemary, cheddar</i>	11.0
<b>L'enoteca Most Wanted</b> <i>straciatella, truffle ragout, roasted pistachios, EVOO, honey</i>	11.5
<b>Gorgonzola Dolce</b> <i>gorgonzola dolce, poached peaches in white wine, roasted walnuts, honey</i>	11.5
<b>Guanciale</b> <i>cured pork cheeks, cream cheese, parmesan, black pepper</i>	11.5

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# Salads

## **Crispy**

10.5

*mixed leaf salad, apples, seasonal fruits, cherry tomatoes, roasted nuts, parmesan, vinaigrette*

## **Chevre Salad**

14.5

*chevre goat cheese, rucola, orange segments, sun dried tomatoes, roasted walnuts, balsamic vinaigrette*

## **The Buffalo**

13.5

*buffalo mozzarella, ox heart tomatoes, basil pesto, garlic infused EVOO, balsamic reduction*

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# L'enoteca Specials



<b>Pork Rillettes</b> <i>Pork shoulder confit with herbs, blended with its own jus</i>	8.5
<b>Stracciatella</b> <i>Peaches, prosciutto, roasted pistachios, fresh thyme</i>	13.5
<b>Beef Terrine</b> <i>Marinated beef mince in port wine for an overnight, cooked with bacon, liver, pistachios, cranberries &amp; herbs. Wrapped in pancetta and baked in the oven</i>	11.5
<b>Burrata</b> <i>Served with poached dry figs in port wine, roasted pistachios, fresh thyme and honey</i>	12.5
<b>Trio of Dips</b> <i>Ask for the dips of the day</i>	9.5
<b>Baked Chevre</b> <i>aged chevre goat cheese, honey, walnuts, cherry tomatoes, truffled salad</i>	14.5

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# L'enoteca Specials

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- Pork Tongue Sous Vide** 15.5  
*pork tongue finished in the oven with garlic butter and paprika*
- Duo of Pork Cheeks** 22.5  
*pork cheeks sous vide, red wine jus, served on a roasted ftira bread and salad on the side*
- Chardonnay Lamb Moussaka (Authentic Greek lasagne)** 17.5  
*local ground lamb, roasted eggplants, tomato sauce, béchamel, aged cheddar cheese, white wine*
- Duo of Robiola and Prosciutto Parcels** 15.5  
*robiola goat cheese with port figs, wrapped in prosciutto and crisped in the oven*
- Puttanesca pot** 9.5  
*tomatoes, roasted paprika, anchovies, mozzarella, olives, capers, red wine, parmesan, garlic infused EVOO, basil*
- Bruschetta L'enoteca** 15.5  
*stracciatella cheese, semi dried cherry tomatoes confit, basil pesto, cantabrian anchovies '00'*

## From the oven

<b>Baked Primosale al Forno</b>	12.5
<i>sheep milk cheese, baked with garlic and herbs - emilia romana region, Italy</i>	
<b>Baked Camembert in ftira bread from the local bakery</b>	13.5
<i>walnuts, blueberries, finished with honey</i>	
<b>Trio Salsicce</b>	15.5
<i>three types of sausages (ask for the selection of the day) served with mustard and salad</i>	
<b>Smoky Roasted Porchetta</b>	18.5
<i>roasted pork belly, rolled with herbs, lemon &amp; orange zest, garlic, served with whole grain dijon mustard and salad</i>	
<b>Feta Pot</b>	12.5
<i>bull heart tomatoes, roasted paprika, feta cheese, aged cheddar, oregano &amp; garlic infused EVOO</i>	
<b>Parmigiana</b>	10.5
<i>roasted aubergines, tomato sauce, basil leaves, parmesan DOP</i>	
<b>Cabernet Beef Lasagne</b>	15.5
<i>beef ragout cooked in rich red wine tomato sauce, smoked cheese, béchamel, oregano, parmesan</i>	
<b>Crispy Chevre Balls</b>	12.5
<i>goat cheese mixed with baked potatoes, roasted peppers, cumin seeds, served with rich tomato reduction</i>	

# L'enoteca Specials

## **Exclusive Platter for two**

36.5

*4 types of our selected artisan cheeses sourced from a small family-run farmhouse and 4 types of homemade and artisan cold cuts*

## **Essential Platter for two**

42.5

*our artisan cold cuts and cheeses selection, selection of dips, pork rillettes, beef terrine marinated in port wine, two types of our sausages & two types of our famous focaccia, all accompanied with a selection of nuts, fruits & condiments*

## **Bruschetta Platter (8 pieces)**

23.5

**Lardo** - cured pork fat mixed with truffle ragout

**Sobrassada** - spreadable fresh sausage from Mallorca

**Anchova** - anchovies, tomato sauce, aged cheddar, oregano

**Fica** - gorgonzola spread, poached figs in port wine, roasted walnuts

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# Flavours of the Wine World



<b>Lard Bruschetta 4 pcs.</b> <i>cured belly fat of ‘ Suino di Nero ‘ ( Black Sicilian Pig), blended with truffles</i>	10.5
<b>Roasted Kalamata Olives Pot</b> <i>olives, lemon, garlic, oregano, chili flakes, paprika, EVOO, sheep ricotta</i>	8.5
<b>Chorizo Cooked in Red Wine</b> <i>chorizo, red wine, bay leaves, garlic</i>	8.5
<b>Marinated Cantabrian Boqueron Sardines</b> <i>pickled red onions, olives, EVOO, lemon juice, pepper corns</i>	9.5
<b>Bread Dip Mediterraneo</b> <i>olives, sun dried tomatoes, garlic, paprika, chili, parmesan, EVOO, balsamic, basil, baked bread</i>	6.5
<b>Tuscan Fettunta 2pcs.</b> <i>bruschetta with goat cheese, topped with red wine sauteed roasted peppers, shallots, olives, capers, garlic, oregano</i>	8.5
<b>Sobrassada Bruschetta 2 pcs.</b> <i>spreadable fresh sausage from Mallorca</i>	7.0
<b>Stuffed Roasted dates 4 pcs.</b> <i>stuffed ‘ Medjool ‘ dates with goat cheese, wrapped in smoked pork belly, finished with almond flakes and pomegranate molasse</i>	11.5
<b>Baked Bone Marrow 2 pcs</b> <i>baked bone marrow with herbal garlic butter, served with lemon bruschetta</i>	11.5
<b>Serrano Pata Negra 50 grams</b> <i>served on a white toasted local ftira bread, slightly finished with EVOO</i>	12.5

# Aperitivo Selection

*Start your journey with our curated Aperitivo Selection.*



<b>Basil Lillet</b>	11.5
<i>basil, lillet, gin, cinnamon stick, cucumber, tonic water, fresh orange, simple syrup</i>	
<b>White Port Spritz</b>	9.5
<i>white port, tonic water, sparkling water, citrus fruits</i>	
<b>Sherry Berry</b>	9.5
<i>dry sherry, blueberries, fresh lemon juice, fresh orange juice, simple syrup</i>	
<b>Aperol Spritz</b>	7.5
<i>aperol, prosecco, soda</i>	
<b>Limoncello Spritz</b>	8.0
<i>lemon liquor, prosecco, soda</i>	
<b>Bajtra Spritz</b>	8.0
<i>cactus liquor, prosecco, soda</i>	
<b>Hugo Spritz</b>	9.5
<i>elderflower liquor, prosecco, soda, mint, lemon</i>	

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## Drinks



<i><b>Bottle of Water 0.75l</b></i>	4.5
<i><b>Softdrinks</b></i>	2.5
<i><b>Glass of Wine - Daily Favourites</b></i>	7.0
<i><b>Glass of Wine - Tasty Picks</b></i>	9.0
<i><b>Glass of Wine - Superior Selection</b></i>	11.5
<i><b>Gin Tonic</b></i>	5.5
<i><b>Gin Tonic - Premium Selection</b></i>	8.5
<i><b>Pint of Beer</b></i>	4.5
<i><b>Half Pint of Beer</b></i>	2.5
<i><b>Craft Beer</b></i>	7.0
<i><b>Cider</b></i>	5.5

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***Looking for something else? Ask your server  
about our additional drink selection.***