

# enotèca

## NATURAL WINE & CUCINA TIPICA

Our natural wine is produced in small scale with traditional methods and care for the environment. We source directly from the winemakers, who have years of experience in producing without additives.

Our meaning of cucina tipica is creating typical Italian dishes with local produce.

We grow a vegetable garden and forage hedgerows and coastlines, taking care to preserve biodiversity.

We support Jersey farmers and fishermen, sourcing only sustainable fresh supplies as well as Italian food artisans and natural winemakers who use an ethical farming approach, adopting organic and biodynamic methods.

## **Menu alla carta**

### **Antipasti**

Olive - unpitted southern Italian varieties	8
Mandorle salate - roasted and salted organic Sicilian almonds	8
Focaccia - sourdough, organic British wheat	8
Salame - selection of cured pork	16
Culatta di Parma - traditional cured pork rump	16
Coppa Piacentina - traditional cured pork neck	16
Formaggi - selection of cheese	16
Salumi and Formaggi - typical cured pork salami and cheese selection for two	30

### **Lunch and special menu available**

For allergies or intolerance please speak to a member of staff  
5% GST will be added to the final bill

## **Primi**

**Our pasta is made using fresh local eggs and organic British flour**

Tagliatelle al ragù - Tuscan style ragù with Brooklands Farm free range pork, Parmigiano Reggiano 27

Tortelli di granchio - Jersey crab, catch of the day, organic tomato, fresh chilli, coastal forage 27

Vegetariano del giorno - Vegetarian pasta of the day (see speciali menu) 27

Lasagna alla boscaiola - Brooklands Farm free range pork ragu, Italian porcini, besciamella, Parmigiano Reggiano 27

## **Secondi**

Tagliata di vacca vecchia - stone grilled, dry aged Jersey sirloin, land forage, Parmigiano Reggiano, 25 yrs Balsamic vinegar 37

Pescato del giorno - local catch of the day (see Speciali menu) market price

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## **Dolce**

Amaretto - typical biscuit with Sicilian almonds	4
Gelato - made with local dairy	10
Sorbetto - made with fresh seasonal fruits	10
Dolce - sweet of the day	12

*( see speciali menu )*

## **Passito**

	<i>100ml</i>	<i>500ml</i>
	<i>Glass</i>	<i>bottle</i>
Aresco - 2015 - Malvasia/Moscato - 15% - Emilia R sultana, dried fruit, spices, honeyed citrus, oak	15	65

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