

# ENOTECA

wine bar and restaurant



[enotecazero.com](http://enotecazero.com)

## LA CANTINA DI VENTURINO

PRIVATE CHEF'S CELLAR EXPERIENCE  
SAMPLE MENU CHOICES

### ANTIPASTI - STARTERS

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#### IL GRAN CRUDO

*fresh mersea oyster, tuna tartare, marinated salmon, marinated seabass and prawn tartare*

#### ANTIPASTO MISTO DI TERRA

*Selection of our fine cured meats with buffalo mozzarella cheese*

#### CARPACCIO DI FILETTO D MANZO

*Beef carpaccio with rocket and parmesan*

### RISOTTO E PASTA

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#### PACCHERI DI GRAGNANO CON RAGU DI AGNELLO

*large tube pasta 'paccheri' with lamb ragu*

#### LINGUINE CON GAMBERI, POMODORINI, ZUCCHINE E ZAFFERANO

*linguine with prawns, saffron, cherry tomatoes and courgettes*

#### RISOTTO AI SCAMPI CON PEPE ROSA

*risotto with langoustine and rose pepper*

### SECONDI - MAIN COURSE

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#### BISTECCA ALLA FIORENTINA CON PATATE AL FORNO E VEGETALI

*1.7kg T-bone steak served with season vegetables and baked potatoes*

#### PESCATO DEL GIORNO

*Baked Catch of the day with potatoes and vegetables*

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Our chef's table 'Cellar Experience' is available Tuesday, Wednesday, Thursday and Sunday's only.

3 Courses starting from **£89pp** minimum 4 people (maximum 6 people) All guests must have same menu

To begin creating your personal menu and bespoke intimate experience, please contact us for further details, where a member of our hospitality team will be happy to guide you