

RESTAURANT MENU

located on the first floor - indoor dining only

OPENING HOURS

TUES - THURS : 6pm - last order 10pm | FRI - SAT : 6pm - last order 10.45pm | SUN : 12pm - last order 4.45pm

I FRESCHI DAL MARE - FRESH FROM THE SEA

OSTRICHE

Mersea rock oysters served with chopped shallots, salt and pepper vinaigrette
three 9.00 | six 16.00 | nine 24.00

SCAMPI AL GHIACCIO

three fresh raw langoustines on ice, served with extra virgin olive oil and lemon zest dressing 16.90

I CARPACCI E LE TARTARE - CARPACCIO AND TARTARE

CUBETTATO DI TONNO MARINATO AGLI AGRUMI

lightly marinated fresh tuna tartare, garnished with fresh citrus fillets and micro herb salad 12.90

TARTARE DI VITELLO

light marinated veal tartare with extra virgin olive oil, salt pepper, garnished with summer truffle and parmesan flakes 13.90

CARPACCIO DI FILETTO DI MANZO AROMATIZZATO AL BRUNELLO DI MONTALCINO CON RUCOLA E SCAGLIE DI GRANA

beef carpaccio flavoured with brunello di montalcino, rocket and grana padano flakes 14.90

LA NORCINERIA - CURED MEATS

PROSCIUTTO DI PARMA 'RISERVA' E MOZZARELLA DI BUFALA

Parma ham with buffalo mozzarella served with a cherry tomato and basil bruschetta 12.90

TAGLIERE DI SALUMI E FORMAGGI PREGIATI

selection of our fine cured meats and cheeses 12.90

BURRATA D'ANDRIA E CAPOCOLLO CON INSALATA DI RUCOLA E POMODORINI CON OLIO EXTRA VERGINE

Coppa with burrata on a rocket, cherry tomato and olive salad with extra virgin olive oil 12.90

GLI ANTIPASTI CALDI – HOT STARTERS

POLIPO IN SALSA DI POMODORINI PACHINO E PEPERONCINO

stewed octopus in pachino cherry tomato and spicy chilli pepper sauce 14.90

INSALATINA DI MARE CALDA E VERDURE CROCCANTI

warm mixed seafood marinated with extra virgin olive oil, lemon and fresh vegetables 12.90

CAPRESE CALDA ALLE MELANZANE

grilled aubergines, warm buffalo mozzarella and tomato caprese 10.90

CAPONATA DI VERDURE SU CROSTONE AL PEPERONCINO

diced stewed mixed vegetables served on a spicy large bruschetta slice 10.90

LE ZUPPE E LE MINESTRE – SOUPS AND STEWS

SAUTE DI COZZE E VONGOLE

fresh clams and mussels in white wine and parsley sauce 13.90

CREMA DI ASPARAGI ALL'OLIO EXTRA VERGINE D'OLIVA E PARMIGIANO REGGIANO

asparagus cream soup with parmesan and olive oil 12.90

I RISOTTI – RISOTTO

RISOTTO ALLA BARBABIETOLA E CAPESANTE SCOTTATE

beetroot risotto with seared fresh scallops 16.90

RISOTTO ALLA PARMIGIANA E TARTUFO ESTIVO

classic risotto with parmesan and summer truffle flakes 14.90

LE PASTE – PASTA

TAGLIOLINI ALL'ASTICE

homemade tagliolini with fresh lobster and cherry tomato sauce 24.90

LINGUINE ALLE VONGOLE VERACI

Linguine with fresh clams and white wine sauce 16.90

CAVATELLI AI FRUTTI DI MARE

handmade pasta 'cavatelli' from the Puglia region with mixed seafood and cherry tomato sauce 17.90

TAGLIATELLE CON SCAMPI FRESCHI E CREMA DI CECI

tagliatelle with fresh langoustines and chickpea puree 17.90

SPAGHETTI ALLA CARBONARA

the original carbonara, egg, pecorino Romano cheese, cured pork 'guanciale' and black pepper 12.90

PAPPARDELLE AL RAGU DI VITELLO BIANCO E FINOCCHIETTO

homemade 'pappardelle' from the region of Tuscany with white veal ragu and fennel seeds 14.90

TONNARELLI CACIO E PEPE

handmade pasta 'tonnarelli' from the Lazio region with pecorino Romano cheese and black pepper 12.90

RAVIOLI VERDI CON RICOTTA E SPINACI AL BURRO E PARMIGIANO

homemade spinach and ricotta ravioli with parmigiano Reggiano and light butter sauce 12.90

IL PESCE FRESCO – FRESH FISH

MISTO DI PESCE GRATINATO

baked selection of mix fish and seafood gratinated with a lemon scented breadcrumb and parmigiano Reggiano crust, served with mix salad and boiled potatoes 24.90

BRANZINO AL SALE

fresh seabass baked under sea salt crust served with steamed vegetables 23.90

GAMBERONI ALLA GRIGLIA CON INSALATA SICILIANA

grilled jumbo king prawns on a bed of 'Sicilian salad' with capers, red onions, olives, orange and lemon 25.90

GRIGLIATA DI CROSTACEI E CAPESANTE

grilled shellfish, half lobster, king prawn and scallops served with garlic butter sauce 38.90

LE CARNI – MEAT

TAGLIATA DI MANZO MARINATO ALLA GRIGLIA CON VERDURE GRIGLIATE

30-day aged beef sirloin steak grilled and sliced, served with grilled vegetables 21.90

COSTOLETTA DI VITELLO ALLA MILANESE E CUBI DI PATATE AL ROSMARINO

prime veal rib chop in breadcrumbs 'alla Milanese' served with rosemary roast potatoes 23.90

CARRE DI AGNELLO ARROSTO CON SALSA DOLCE AI LAMPONI E FONDUTA AL GORGONZOLA

Slow cooked lamb rack served with sweet raspberry sauce and gorgonzola fondue 26.90

WINE BAR

bar tables operate on a first come first served basis

OPENING HOURS

TUES : 3pm - 11pm | WEDS - THURS : 12pm - 11pm | FRI - SAT : 12pm - 2am | SUN : 12pm - 9pm

BAR MENU

LAST FOOD ORDERS | TUES - THURS : 10pm | FRI - SAT : 10.45pm | SUN: 7pm

OSTRICHE Mersea rock oysters served with chopped shallots, salt and pepper vinaigrette 2.50 each

TARTARA DI TONNO fresh tuna tartare with wild berry salad, balsamic dressing and olive oil 11.90

COCKTAIL DI GAMBERETTI classic prawn cocktail served on shredded iceberg with cocktail sauce with a hint of orange 10.90

SALMONE SCOZZESE AFFUMICATO smoked scotch salmon garnished with lemon balm and served with mascarpone cream cheese 10.90

PROSCIUTTO DI PARMA CON BUFALA Parma ham with buffalo mozzarella on a rocket and cherry tomato salad 10.90

BRESAOLA DELLA VALTELLINA PUNTA D'ANCA air dried beef sliced, garnished with rocket and Parmigiano Reggiano flakes 10.90

SPECK E ASIAGO GRIGLIATO spiced smoked ham served with grilled Asiago cheese 10.90

CAPOCOLLO DI MARTINA FRANCA E BURRATA coppa ham with burrata d'Andria on a rocket, olive and tomato salad 11.90

SELEZIONE BUONGUSTAIO selection of our fine cured meats and cheeses 22.90 for two persons

SELEZIONE DI FORMAGGI ITALIANI selection of our fine regional Italian cheeses with homemade chutney and crostini bread 10.90

CALAMARI E ZUCCHINE fried squid and courgettes 10.90

ARANCINI SICILIANI mozzarella and tomato arancini served with a spicy tomato sauce dip 5.90

RAVIOLI FRITTI fried spinach and ricotta ravioli served with a spicy tomato sauce dip 5.90

LOBSTER ROLL fresh lobster, rocket, lemon sauce served with fries and mix leaf salad 11.90

MILANESE BURGER classic chicken breast in breadcrumbs with Parma ham, mozzarella, lettuce, beef tomato in brioche bun, with hand cut chips 10.90

WAGYU BURGER 4oz wagyu beef patty with bacon, grilled courgettes and aubergines, beef tomato in a brioche bun, with hand cut chips 11.90

CHEF'S SALAD mix leaf salad, sun blushed tomatoes, avocado, grilled artichokes, French beans and buffalo mozzarella 9.90

INSALATA DI GAMBERONI E ASPARAGI GRIGLIATI pan fried king prawns served with mix leaf salad, sundried tomatoes, grilled asparagus and cherry tomatoes 13.90

PLEASE NOTE

(NB) 10% SERVICE CHARGE WILL BE ADDED TO THE RESTAURANT BILL

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES. THEY WILL BE ABLE TO ADVISE YOU OF ANY ALLERGENS PRESENT IN THE INGREDIENTS ON OUR MENU

N.B: After 6pm Enoteca is Strictly over 18's (Friday & Saturdays Over 21's)
Children over the age of 10 are permitted until 6pm when accompanied by an adult

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