

ENOTECA

wine bar and restaurant



enotecazero.com

LA CANTINA DI VENTURINO

PRIVATE CHEF'S CELLAR EXPERIENCE
SAMPLE MENU

ANTIPASTI - STARTERS

CARPACCIO DI PESCE SPADA CON POMODORINI PACHINO E CAPPERI DI PANTELLERIA

*light marinated swordfish carpaccio with pachino tomatoes
and capers from Pantelleria*

SPECK D'ANATRA, PROSCIUTTO DI CHINGIALE, SALAME DI CERVO E TOMINO PIEMONTESE GRIGLIATO

*a selection of our wild cured meats, smoked duck, wild boar
ham, venison salami, served with grilled tomino cheese*

RISOTTO E PASTA

RISOTTO AI GAMBERI ROSSI DI MAZARA DEL VALLO

risotto with fresh red prawns from Mazara del Vallo

PAPPARDELLE AL CINGHIALE E FUNGHI SELVATICI

pappardelle with wild boar and mushroom ragu

SECONDI - MAIN COURSE

SPIGOLA SELVAGGIA DEL MEDITERRANEO AL FORNO CON CARCIOFI, PATATE E OLIVE

*baked wild seabass, garnished with artichokes, potatoes
and olives*

BISTECCA ALLA FIORENTINA CON PATATE SCHIACCIATE E INSALATINA

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

CARRE DI VITELLO AL FORNO CON CAROTINE AL MIELE E PATATE TORNITE ALLE ERBE SELVATICHE

*roasted rack of veal served with honey carrots and roasted
potatoes*

Our chef's table 'Cellar Experience' is available Tuesday, Wednesday and Thursday only. To begin creating your personal menu and bespoke intimate evening, please contact us for further details, where a member of our hospitality team will be happy to guide you