

# Enoteca delle Langhe



## “ A LA CARTE MENU ”

ITALIAN QUARTER - 01 888 0834

### Taglieri

#### Tagliere “Langhe” (1,2)

Great selection of craft cured meats, cheese, olives, honey homemade compotè and more. Medium 22.50 / Large 29.90

#### Tagliere Umbro (1,2)

Carefully selected cheese and artisan cured meats and cheese from Renzini, an awarded norcineria in Umbria. 21

#### Prosciutto di cinghiale e Formaggio al castagno “Occelli” (2,4)

Wild boar ham, “Beppino Occelli” chestnut cheese, a cow and goats milk cheese aged for 18 months in chestnut leaves, both served with elderflower gelatine. 15.50

#### Tagliere Pugliese (1,2,6)

A lightly smoked “coppa” salami from Martina Franca in Puglia and the famous Burrata d’Andria cheese, a distinctive creamy mozzarella served with typical handmade taralli from Puglia. 15.50

#### Tagliere Vegetariano (1)

Selection of grilled, pickled and marinated vegetables and olives. 13.45

### Salads

#### Zoila (2,12)

Mix leaves, semi-dried tomatoes, taggiasche olives, goats cheese and Dijon mustard citronette. 9.20

#### Mariana (2,12)

Mix leaves, mozzarella, Parma ham, fresh tomatoes, shaved cucumber and basil dressing. 9.75

### Bruschetteria

#### Al pomodorino (1)

Toasted bread, Sicilian cherry tomatoes, garlic, basil and EVO oil. 6.65

#### Alla ‘Nduja (1)

A soft creamy pork sausage paste made with Calabria’s own beloved red chilli (very spicy!) and served on toasted bread. 7.25

#### Al Ciauscolo campagnolo (1)

A typical soft salami from Umbria spreaded on toasted bread. 7.60

#### Al salmone marinato al Whisky torbato (1,2,6,14)

Toasted bread, with demi sel butter and peat whisky marinated salmon. 8.50

#### Misto (1,2,6,14)

A selection of the above bruschette for sharing. 15.90

### Cheese

#### Tagliere di formaggi artigianali con miele e confettura (1,2,4)

Artisan cheese selection (4 different cheese) served with honey and homemade compotè. 15.90

vegetarian / gluten free / spicy

**Allergens:** 1. Cereals containing gluten / 2. Milk products / 3. Peanuts / 4. Nuts / 5. Eggs / 6. Fish / 7. Crustaceans / 8. Molluscs / 9. Soya / 10. Sesame seeds / 11. Celery-Celeriac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)

For groups of 6 people or more, a discretionary 10% service charge will be applied

“ FINISH YOUR COMPLIMENTARY BREAD? Add another basket 1.5 ”

## Starter

### Tartare di manzo, bagna càuda e verdure (2,6)

Beef tartare, bagna càuda sauce (a warm EVO oil, anchovies, garlic and cream sauce) served with pan fried mix vegetables. 11.75

### Bresaola e caprino montato (2,4)

Sliced, air-dried cured beef, goat cheese mousse, toasted almonds and piquillo pepper. 11.25

### Tortino di zucca e amaretti con fonduta di Taleggio (1,2,4,5)

Pumpkin flan, crispy amaretti biscuits, taleggio cheese fondue. 9.95

### Salmone marinato con verdure in panzanella (1,6,11)

In-house marinated Irish salmon with "panzanella salad", bread cubes, mix vegetables and a lemon citronette dressing. 10.50

## Pasta

### Agnolotto al brasato di manzo (1,2,5,11,14)

Handmade ravioli filled with braised beef, pan-fried with celery, carrots and topinambur, red wine jus. 17.45

### Mezzaluna alla zucca e rosmarino (1,2,5)

Handmade ravioli filled with pumpkin and rosemary, roast potatoes cream, parmesan crumble. 16.50

### Spaghettoni cacio e pepe con tartare di manzo affumicata (1,2)

Thick artisan spaghetti "Gentile", parmesan, pecorino and black pepper with a smoked beef tartare. 16.90

### Pasta e fagioli bianchi di Spello (1,5,11)

Handmade small egg pasta and white beans from "Spello". 14.70

### Mezzi paccheri con gamberi e cipollotto (1,7,11)

Large tube pasta, pan fried prawns and its bisque, braised scallions sauce. 17.25

## Main

### Guancia di manzo al vino rosso (2,14)

Slow cooked beef cheek, potatoes puree, red wine sauce. 21.50

### Salmone al vapore e verdure di stagione (6)

Steamed salmon fillet, pan-fried seasonal vegetables, lemon sauce. 19.90

### Involentino di coniglio a bassa temperatura (11)

Sous-vide rabbit wrapped in cured pancetta, pumpkin cream, sweet and sour borettane onions. 19.75

### Parmigiana di melanzane (2)

Deep fried aubergine layers, tomato sauce, mozzarella, parmigiano and basil. 15.90

## Sides

### Patate arrosto (2) / Insalata mista / Baby vegetables (2)

Roast potatoes / Mix salad / Buttered baby vegetables. 4.50

“  
LE CLASSICHE  
• THE PASTAS OF TRADITION •  
Carbonara 15.25  
Amatriciana 14.95  
Cacio e pepe 14.95  
Arrabbiata 14.25  
”

“  
OUR BEEF IS  
100% IRISH  
”

“

## PRE-THEATRE MENU

2 COURSE 19.75 3 COURSE 22.75

Sunday until Thursday from 17 until 18.30

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