

## 🏔️ Nibbles

Taralli 🌱 (1) 3.50

Olives and taralli 🌱 (1) 5

Olives and smoked almonds 🌱 (4) 5.50

Organic extra virgin olive oil tasting 🌱 (1) 4.50

Crostini selection 🌱 (1,2,3,4) 6.50

## 🏔️ Starters

L'uovo perfetto 🌱 (1,2,5)

Free range egg cooked at low temperature, parmesan fondue, mushrooms and polenta BIO "Mulino Marino" macinata a pietra Naturale. 12

Moscardini in umido (1,2,8,14)

Pot of braised baby octopus in lightly spicy tomato sauce and garlic bread. 11

Tortino di porri e patate 🌱 🌿 (2,5)

Leeks and potatoes flan, goat's cheese and truffle cream. 10.50

Insalata di speck, mele e noci 🌿 (4)

Cured and smoked ham, apples, walnuts and mixed leaves. 10

## 🏔️ Pasta

Spaghettoni "Mancini" con cime di rapa e vongole (1,7,11,14)

Artisan thick spaghetti "Mancini" with clams, turnip top, spicy 'nduja and anchovies breadcrumbs. 17

Ravioli di faraona (1,2,5,11)

Hand made, Guinea Fowl ravioli, roasted potatoes cream and chips. 17.50

Paccheri fatti in casa al ragu di pesce (1,5,6,14)

Homemade large tube pasta, mixed fish, light tomato sauce and herbs. 18

Tagliolini ai funghi 🌱 (1,2,5,14)

Home made tagliolini pasta, mushrooms and parmesan. 16.50

Risotto giallo alla milanese 🌿 (2,11,14)

"Acquerello" rice, saffron, parmesan and red wine braised sausage. 17.50

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LE CLASSICHE  
• THE PASTAS OF TRADITION •  
Penne all'arrabbiata 🌱 (1) 14.75  
Spaghettoni "Mancini" cacio  
e pepe 🌱 (1,2) 15.50  
Spaghettoni "Mancini"  
all'amatriciana (1,2) 15.50  
Spaghettoni "Mancini"  
alla carbonara (1,2,5) 16  
”

## 🏔️ Mains

Pesce spada arrosto 🌿 (2,6,10,11)

Roasted swordfish loin, "roveja" wild peas and pancetta, black sesame seeds paste. 23

Spezzatino di vitello (1,2,11,14)

Veal stew, potatoes and peas, light tomato sauce and polenta BIO "Mulino Marino macinata a pietra Naturale". 20.50

Parmigiana di melanzane 🌱 🌿 (2)

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

Carré d'agnello (1,2,14)

Rack of lamb, green butter, carrots cream and pan fried turnip tops. 25

“  
OUR BEEF IS  
100% IRISH  
”

## 🏔️ Sides 4.50

Patate 🌱 🌿 (2)

Polenta Bio 🌱 (1,2) "Mulino Marino macinata a pietra Naturale"

Insalata 🌱 🌿

Panfried turnip tops 🌱 🌿

“  
Ask our staff for the PRE-THEATRE MENU  
🏔️ 2 COURSE 22.50 🏔️ 3 COURSE 26  
Sunday until Thursday from 17 until 18.30  
”

# 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, breads, taralli, honey, homemade compote and more. Medium 24 / Large 32

#### Culatta di “Antica Ardenga” con verdure in tempura e grissini artigianali (1,2)

Culatta, artisan cured ham from Emilia, seasonal vegetables in tempura and bread sticks. 16.75

#### Tagliere pugliese (1,2)

A lightly smoked “coppa” salami from Martina Franca in Puglia and the famous Burrata cheese, a distinctive creamy mozzarella served with typical handmade taralli from Puglia. 15.85

#### Tagliere Vegetariano

Selection of grilled, pickled and marinated vegetables and olives. 13.75

### Salads

#### Zoila (2,12)

Mix leaves, semi-dried tomatoes, DOP “Taggiasche” olives, goat’s cheese and Dijon mustard citronette. 9.20

#### Nizzarda (5,6)

Mix leaves, tuna, artichokes, DOP “Taggiasche” olives, red onions, anchovies, tomatoes, cucumber, basil and egg. 11.25

### Bruschetteria

#### Al pomodorino (1)

Toasted bread, Sicilian cherry tomatoes, garlic, basil and EVO oil. 6.85

#### Alla ‘Nduja (1)

A soft creamy pork sausage paste made with Calabria’s own beloved red chilli (very spicy!) and served on toasted bread. 7.50

#### Al Ciauscolo campagnolo (1)

A typical soft salami from Umbria spreaded on toasted bread. 7.90

#### Al tartufo, stracciatella e acciughe di Sciacca (1,2,6)

Stracciatella fresh cheese, black summer truffle paste and anchovies from Sciacca (Sicily). 9.25

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

A selection of the above bruschette for sharing. 17.25

### Cheese

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

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

“ FINISH YOUR COMPLIMENTARY BREAD? Add another basket 1.5 ”

 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-Celeryiac / 12. Mustard / 13. Lupin / 14. Sulphur dioxide (sulphites)

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

feel like in italy

