

Enoteca delle Langhe



“A LA CARTE LUNCH”

Monday until Friday from 12.30 until 15.30 (except bank holiday)

Starters

Al Ciauscolo campagnolo (1) A typical soft salami from Umbria spreaded on toasted bread. 6.90

Moscardini in umido (1,2,8,14)
Pot of braised baby octopus in lightly spicy tomato sauce and garlic bread. 10

Tortino di porri e patate (2,5) Leeks and potatoes flan, goat's cheese and truffle cream. 9.50

Culatta di "Antica Ardenga" con verdure in tempura e grissini artigianali (1,2)
Culatta, artisan cured ham from Emilia, seasonal vegetables in tempura and salt bread stick. 15.75

Tagliere "Langhe" (1,2)
Great selection of craft cured meats, cheese, olives, honey homemade compotè and more. Medium 24 / Large 29.90

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

Tagliere di formaggi artigianali con miele e confettura (1,2,4)
Artisan cheese selection (4 different cheese) served with honey and homemade compotè. 15.50

Salads

Zoila (2,12) Mix leaves salad, semi-dried tomatoes, DOP "Taggiasche" olives, goat cheese, lemon oil dressing and dijon mustard. 8.95

Nizzarda (5,6) Mix leaves, tuna, artichokes, DOP "Taggiasche" olives, red onions, anchovies, tomatoes, cucumber, basil and egg. 10.50

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. 16

Ravioli di faraona (1,2,5,11)
Hand made, Guinea Fowl ravioli, roasted potatoes cream and chips. 17

Paccheri fatti in casa al ragu di pesce (1,5,6,14)
Homemade large tube pasta, mixed fish, light tomato sauce and herbs. 17

Tagliolini ai funghi (1,2,5,14)
Home made tagliolini pasta, mushrooms and parmesan. 16

Risotto giallo alla Milanese (2,11,14)
Acquerello rice, saffron, parmesan and red wine braised sausage. 16.50

Mains

Pesce spada arrosto (2,6,10,11)
Roasted swordfish loin, "roveja" wild peas and pancetta, black sesame seeds paste. 22

Spezzatino di vitello (1,2,11,14)
Veal stew, potatoes and peas, light tomato sauce and polenta BIO "Mulino Marino macinata a pietra Naturale". 19.50

Parmigiana di melanzane (2)
Deep fried aubergine layers, tomato sauce, mozzarella, parmesan and basil. 14

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

Sides

Patate (2)

Insalata

Polenta Bio (1,2)

"Mulino Marino" macinata a pietra Naturale
Panfried turnip tops

LUNCH DEAL

Main only = 10.90e

**Starter + main + glass of house
wine = 18.50**

Starters

Zuppa (v) (c) [a.i.none] / soup of the day
4.85€

Bruschetta (v) [a.i.1] / toasted bread,
cherry tomatoes, garlic, basil and EVO oil.
4.95€

Cozze (c) [a.i.6,7.8] / sautéed mussels
with cherry tomatoes, chilli and parsley.
7.25€

**Peperone "piquillo" e caprino (v)
[a.i.1,2]** / toasted bread with "piquillo"
pepper, goats cheese and caramelized onions
6.25€

**Misticanza con pere, noci e schiena di
asino di vacca (v) [a.i.4]** / mixed
leaves, pears, and "schiena di asino" medium
hard cow milk cheese 6.75€

Main course

Rigatoni allo sgombro [a.i.1,6,7,8,14] /
Large tube pasta, mackerel, Sicilian BIO
"datterini" tomatoes and capers 10.90€

**Petto di pollo alla mugnaia [a.i.
1,2,14]** / pan fried chicken breast with
flour, butter, white wine and DOP
"Taggiasche" olives served with mixed salad
10.90€

**Tagliatelle alla bolognese
[a.i.1,2,11,14]** / slow cooked beef ragu
10.90€

Fusilli integrali [a.i.1] / wholemeal
fusilli pasta, garlic, EVO oil, parsley,
spicy 'Nduja sausage paste and potatoes
10.90€

**Gnocchi con crema di Parmigiano e funghi
[a.i.1,2]** / gnocchi with parmesan cream and
mushrooms 10.90€

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[a.i.1,2]** / toasted bread with "piquillo"
pepper, goats cheese and caramelized onions
6.25€

**Misticanza con pere, noci e losa di
vacca (v) [a.i.4]** / mixed leaves, pears,
and "Losa di vacca" medium hard cow milk
cheese 6.75€

Main course

Rigatoni allo sgombro [a.i.1,6,7,8,14] /
Large tube pasta, mackerel, Sicilian BIO
"datterini" tomatoes and capers 10.90€

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1,2,14]** / pan fried chicken breast with
flour, butter, white wine and DOP
"Taggiasche" olives served with mixed salad
10.90€

**Tagliatelle alla bolognese
[a.i.1,2,11,14]** / slow cooked beef ragu
10.90€

Spaghetti integrali [a.i.1] / half
wholemeal spaghetti, garlic, EVO oil,
parsley, spicy 'Nduja sausage paste and
potatoes 10.90€

**Gnocchi con crema di Parmigiano e funghi
[a.i.1,2]** / gnocchi with parmesan cream and
mushrooms 10.90€

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