
ENOTECA CLASSIC MENU

Pigeon Liver Pate'

Black Ink Cappuccino

Onion Cooked in Salt, Filled with Braised Quails

Spaghetti Mancini in Tomato Water, Burrata Cheese

Ravioli Foie Gras and black truffles

Choice of Fish

or

Beef Shank Braised in Red Wine with Mashed Potatoes

Dessert

4 Courses 1800 ++
Wine Pairing 1300 ++

5 Courses 2100 ++
Wine Pairing 1500 ++

7 Courses 2900 ++
Wine Pairing 1900 ++

All dishes have to be the same for the entire table

Please inquire with management if you have any dietary restrictions

Prices are excluded of 10% cover charge and 7% government tax