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# ENOTECA CLASSIC MENU

Pigeon Liver Pate'

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Black Ink Cappuccino

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Onion Cooked in Salt, Filled with Braised Quails

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Spaghetti Mancini in Tomato Water, Burrata Cheese

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Ravioli Foie Gras and black truffles

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Choice of Fish

or

Beef Shank Braised in Red Wine with Mashed Potatoes

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Dessert

<b>4 Courses</b>	1950 ++	<b>5 Courses</b>	2250 ++	<b>7 Courses</b>	3100 ++
<b>Wine Pairing</b>	1400 ++	<b>Wine Pairing</b>	1600 ++	<b>Wine Pairing</b>	1900 ++

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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