
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 Guinea Fowl

Choice of Fish

or

Beef Shank Braised in Red Wine with Mashed Potatoes

Dessert

4 Courses	1990 ++	5 Courses	2350 ++	7 Courses	3300 ++
Wine Pairing	1450 ++	Wine Pairing	1650 ++	Wine Pairing	1950 ++

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