
ENOTECA CLASSIC MENU

Black Ink Cappuccino

Pigeon Liver Pate'

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	3600 ++
Wine Pairing	1550 ++	Wine Pairing	1750 ++	Wine Pairing	2100 ++

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