Enoteca Classic Menu

To fully indulge Enoteca's most classic dishes

Black ink capuccino

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Pigeon liver pate'

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Salt baked onion filled with braised chop quails, parmesan foam

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Spaghetti tomato water and burrata

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Ravioli foie gras and guinea fowl

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Slow cooked duck breast marinated in miso, sake and daishi

or

Fish

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Dessert

5 Courses	2,390++	**6 Courses**	2,890++	**7 Courses**	3,600++
Wine Pairing	1,850++	Wine Pairing	2,100++	Wine Pairing	2,400++

Add Winter Black Truffle on your pasta for 400 ++

Choice of Kagoshima A5 Wagyu Beef as your main for additional 800 ++

All dishes have to be the same for entire table
Please inquire with management if you have any dietary restrictions