

Enoteca Turi 4 Course Private Dining Menu

Head Chef Giampiero Giuliani

ANTIPASTI

Gamberoni do Mazara – carpaccio of Mazara prawns, Apulian burrata, purple basil

Insalata Invernale – grumolo tardive raddichio, roasted walnut, Robiola, balsamic dressing

Battuta Scottona – beef fillet tartar, black truffle, Parmigiano Reggiano

PRIMI

Risotto – radicchio tardivo, Amarone, Asiago

Ravioli – cotechino, Castelluccio lentils, Cremona mustard

Paccheri Napoletan – monkfish, lemon confit, samphire, capers

SECONDI

Spalla di Cervo - braised shoulder of venison, canederli dumpling, red cabbage

Faraona Arrosto - roast breast of guineafowl, polpette, radicchio tardivo, balsamic reduction

Orata al Forno - baked seabream fillet, garlic bagna cauda, wild chicory

Melanzana Affumicata - smoked aubergine, ricotta, basil pesto, oregano sauce

CONTORNI

Main courses served with:

Cavolfiore - Baked Cauliflower

Patate - Millefeuille Potatoes with Truffle

Finocchio - Fennel Gratin

Cavolo Nero - steamed black cabbage

4 Course Menu £90.00 per person (dessert included)

Option of Italian Cheese Course - £15.00 per person

Option of Welcome Canapes - Four Pieces £10.00 per person

Please advise us of any allergies

A discretionary service charge of 12.5% will be added to the bill