Enoteca Turi Sunday Lunch Menu
Head Chef Giampiero Giuliani

APERITIVO TO SHARE

Fritto Misto – fried prawns, baby squid, and scampi , Campagna £18.00pp 🍷112
Bruschette Miste – pesto trapanese and artichoke, pecorino, Veneto-Sicilia £14.00pp 🍷020
Insalata Cesare – prepared at the table, (min 2 persons) Lazio £16.00pp 🍷122

ANTIPASTI

Gamberoni Rosso – red prawns, tartare affumicata, avocado and carasau bread, Sardegna £24.00 🍷112
Insalata Bagna Cauda - puntarelle, romanesco, Swiss chard, heritage carrots, Piemonte £18.00 🍷122
Capesante- scallops, Sicilian salmoriglio and caviar, Sicilia £26.00 🍷132

PRIMI

Tagliolini al Tartufo – fresh black truffle, Umbria £18.00 🍷222
(additional Black Truffle shaved at the table, £6 per gram)
Ravioli al Plin - braised veal shin ravioli, cacio e pepe, Lazio £21.00/£26.00 🍷459
Gnocchi Romani – gorgonzola, mostarda di cremona, Lazio £21.00/£26.00 🍷459

SECONDI

Maialino da Latte Arosto – roast suckling pig, Sardegna £45.00 🍷216
Sogliola di Dover - Dover Sole, courgette, girolles, Campagna £65.00 🍷112
Barchetta di Melenzana – aubergine, tomato, basil pesto, pinenuts, Sicilia £32.00 🍷218

CONTORNI

Main courses served with:

Patate - Millefeuille Potatoes
Finocchio - Fennel Gratin
Cavolo Nero - steamed black cabbage

Please advise us of any allergies
A discretionary service charge of 12.5% will be added to the bill