

## Starters

Culatello di "Zibello" raw ham	€ 15,00
Rabbit "tuna", sour vegetables and green parsley sauce	€ 15,00
Piedmont hazelnuts' crusted prawns tempura with Campari sorbet and orange mousse	€ 15,00
Crispy egg, Montebore cheese fondue, asparagus and crispy bacon	€ 16,00
Tuna tartare on tomato and hibiscus jelly with mustard seeds' ice-cream	€ 16,00
Braised scallops, artichokes and pecorino cheese ice cream	€ 18,00
Raw Red prawns of Santa Margherita with purple potatoes, tangerine and burrata	€ 18,00
Duck foie gras with passion fruit and toasted pan brioche	€ 18,00
Scampi from Imperia, creamy mountains' egg, sea urchin from Sardinia	€ 18,00

Raw fresh fish may vary according to market availability.

Gluten Free menu also available.

Raw fish has been submitted to chill down process(CE 853/04)

According to law n° 1169/2011.

In this restaurant we use allergenic food please ask out staff for more information in this regard.

## First courses

Agnolotti* al tocco (beef sauce)	€ 14,00
Fish tortelli* with Mediterranean sauce (datterini tomatoes, basil, pine nuts)	€ 16,00
Plin small ravioli* with Montebore cheese fondue, asparagus and crispy bacon	€ 16,00
Risotto with cuttlefish, peas and lime (Minimum order 2 people)	€ 18,00
Spaghettoni pasta Benedetto Cavalieri, crustaceans, calamari, mussels and bottarga	€ 18,00

\*We may use the blast chiller to ensure our food healthiness and freshness.

## Meat main courses

Glazed piglet with apricots and wasabi	€ 25,00
“Piedmont Fassone” beef with Timorasso wine , hazelnut crust, potatoes cream and carrots	€ 28,00
“Napoleon Marengo” style chicken with river prawns, porcini mushrooms and poached egg	€ 28,00
Canette de Barbarie duck breast with cherries and foie gras	€ 28,00

## Fish main courses

Baccalà (cod fish) “confit ”on peas cream, turnip green, vegetables seasoned with anchovies oil and crumble with smoked herring	€ 25,00
Fish fillet of the day, almond cream, Amalfi lemon dressing and vegetables’ julienne	€ 25,00

## Enza's desserts

Homemade Sorbets and Ice-creams	€ 9,00
“Cassata” cheesecake with crispy chocolate and pistachios of Bronte cream	€ 11,00
Tarte Tatin with homemade caramel icecream	€ 11,00
“Hazelnut Eclipse”, hazelnut and chocolate bavarois with caramel ice-cream	€ 11,00
“Sweet awakening”, tiramisù	€ 14,00
“Chocolate explosion” with Peruvian chocolate, orange and Barolo chinato sweet wine	€ 14,00
“Walk in the woods”: gianduia chocolate, berries and vanilla	€ 14,00
“Sphere”, Bronte’s pistachios, tangerine and green apple sorbet	€ 14,00
“Choco Passion” Madagascar chocolate and passion fruit	€ 14,00
“Tarte Citron” modern lemon cake	€ 14,00
“Giandunella” gianduia chocolate, Piedmont hazelnuts, salted caramel, served with hazelnut ice cream	€ 14,00

**Seafood tasting menu**  
**(For all the table, min 2 people)**

Piedmont hazelnuts' crusted prawns tempura with Campari sorbet and orange mousse  
Fish tortelli\* with Mediterranean sauce (tomato sauce, basil, pine nuts) and capers powder

Baccalà (cod fish) "confit" on peas cream, turnip green, vegetables seasoned with  
anchovies oil and crumble with smoked herring

Homemade Ice-cream or sorbet

or

"Cassata" cheesecake with crispy chocolate and pistachios of Bronte cream

€ 49 per person, beverage not included

**Local tasting menu**  
**(For all the table, min 2 people)**

Crispy egg, Montebore cheese fondu, asparagus and bacon

Agnolotti\* al tocco (beef sauce)

Glazed piglet with apricots and wasabi

“Hazelnut eclipse” with homemade caramel ice-cream

€ 44 per person, beverage not included