

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
Stuffed baby aubergines, black garlic cream, stracciatella cheese and arrabbiata sauce	€ 15,00
Tuna tartare on tomato and hibiscus jelly with mustard seeds' ice-cream	€ 16,00
Braised scallops, peach, coconut milk and lime sorbet	€ 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
Cappellacci with parmigiana filling, datterino tomatoes, basil and pecorino cheese	€ 16,00
Lobster risotto with vegetables filangé and lime (Minimum order 2 people)	€ 28,00
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	€ 28,00
“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 codfish cooked in oil, panzanella, caramelized red onion and bloody mary sorbet	€ 28,00
Fish fillet of the day, sour vegetables, almond cream, Amalfi lemon dressing	€ 28,00

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

Fish fillet of the day, sour vegetables, almond cream, Amalfi lemon dressing

Homemade Ice-cream or sorbet

or

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

€ 54 per person, beverage not included

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

Stuffed baby aubergines, black garlic cream, stracciatella cheese and arrabbiata sauce

Agnolotti* al tocco (beef sauce)

Glazed piglet with apricots and wasabi

“Hazelnut eclipse” with homemade caramel ice-cream

€ 49 per person, beverage not included