

Lunch at

enoteca.

12.00 – 3.00pm

Wednesday – Friday

1st Course

Basil pesto chicken, olives, tomato,
bread and fior de latte salad

Or

Kingfish carpaccio, lemon, cucumber,
pink peppercorns, olive oil

2nd Course

Pan fried Pt Lincoln Mulloway, fregola,
napolitana, vongole, basil, parsley

Or

Pan-fried gnocchi, San Jose Guanciale,
chilli, cherry tomato

3rd Course

Vanilla bean ice cream with espresso coffee
and your favourite liqueur

Or

Selection of Italian cheese , quince paste, lavosh

2 Course - \$28 pp

3 Course - \$35 pp

Sample menu ~ subject to seasonal changes

Not available with any other discount offer

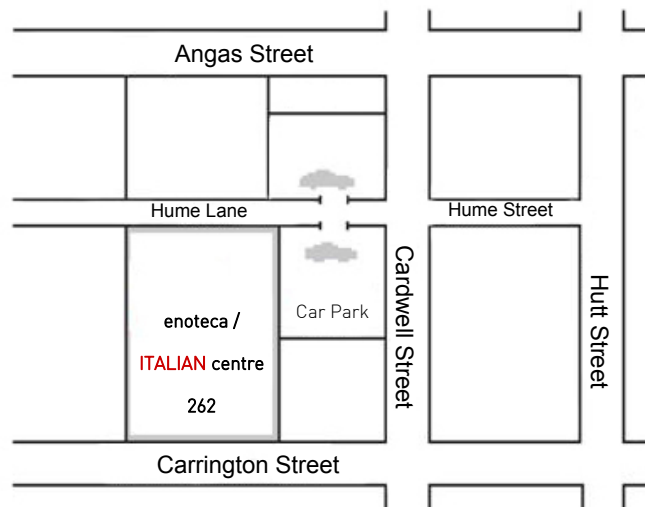
Italian Contemporary Cuisine

Lunch Wednesday—Friday

12.00—3.00pm

Dinner Wednesday—Saturday

6.00pm—9.00pm



“Do you know someone who would
love to experience enoteca?”

Why not purchase a gift voucher
or ask about our Outside Catering

enoteca.

262 Carrington Street

Adelaide SA 5000

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Email: enoteca@italiancentre.com.au

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Wine Dinners

Thursday 17th June

4 Course dinner with wines from Chalmers Winery

\$130 pp

CHALMERS
WINES AUSTRALIA



4 Course dinner with wines from Henschke Winery

\$120 pp

HENSCHKE



September - Date TBA

For bookings or further information
please call 8227 0766

During Tasting Australia

Friday 30th April 2010

Ben O'Donoghue will join with Enoteca for an evening of fine food and wine, find out why Ben is passionate about food

Book now to avoid disappointment

4 Course dinner with wine \$155 pp

Not valid with any other discount offer

Regional Italian Long Table Dinners

Chef Brent Kemble Beech and his team will prepare a 4 course shared platter dinner menu from their favourite regions in Italy,

Thursday 22nd July - Sicily

Thursday 18th November—Piedmont

Book a table of 10 people and receive a complimentary bottle of red and white

\$80 pp

Degustation

Port Lincoln Kingfish carpaccio, pink peppercorns, lemon, olive oil, cucumber

Chicken broth, egg, mushrooms, fresh peas, parsley

Pan-fried Pt Lincoln Mulloway, fregola, napolitana, clams, basil, garlic, chilli, parsley

Egg yolk pasta with truffled mascarpone sauce

Rockdale scotch fillet served with roasted trussed tomatoes, oregano, parsley, garlic, olive oil

Lemon mousse cannolo, roasted beurre bosc pear, honeycomb, pear sorbet

Four course \$75 pp

Six course menu \$100 pp

Six course menu with selected wines \$145 pp

Sample menu ~ subject to seasonal changes

