

# 700 Enolocanda

RISTORANTE · SANTA GIULETTA · OLTREPÒ PAVESE



MENU ONLINE

IT · EN · FR · DE · ES

## Menu and wine list

Menu updated on 13/10/2026 17:16

### Starters

#### ITALIAN STARTER PACK

24,00 €

Piacenza-cured Coppa, artisanal Piacenza Pancetta, and liver salami (also available to share)

**Allergens:** Eggs, Milk

#### CHEESE SELECTION

14,00 €

Selection of fresh French and Langhe cheeses with artisan wildflower honey and fresh berries (single serving)

**Allergens:** Milk

#### ALPINA

12,00 €

Pinsa alla Romana with Arnald Lard and caramelized and fresh late-season white fig jam (6 pieces)

**Allergens:** Gluten

#### TIROLO IN ROME

12,00 €

Roman-style pinsa flatbread topped with smoked cured ham (speck), French Brie and wild blueberry coulis (6 pieces)

**Allergens:** Gluten, Milk

#### TRA FIORI e ROVI

12,00 €

Roman-style pinsa flatbread topped with smoked scamorza cheese, artisan cured pork cheek (guanciale) and blackberry preserve (6 pieces)

**Allergens:** Gluten, Milk

#### CAPRA CANTA

14,00 €

Pinsa alla Romana with roasted Langhe goat's cheese, saffron honey, whole almonds, and dried Damask roses (6 pieces)

**Allergens:** Gluten, Milk, Tree nuts

#### PERLA NERA

12,00 €

Pinsa alla Romana with artisanal mortadella and black truffle (6 pieces)

**Allergens:** Gluten, Milk

#### LA GIOVANNA - PANCETTA IN TRE COTTURE glassata al miele

14,00 €

"I reinvented San Giovanni because someone made it 100 years ago, but I actually invented this one myself" - Angelo Capitelli paired with artisanal apple mustard

**Allergens:** Milk

## First courses

### CHICCHE

14,00 €

Potato and herb gnocchi with Gorgonzola Novarese DOP cream and toasted Piedmont hazelnuts

**Allergens:** Gluten, Eggs, Peanuts, Milk, Tree nuts

### CASTAGNA NON E'

14,00 €

Homemade ravioli filled with Castagna pumpkin, sautéed in melted salted butter and sage with grated Grana Padano to finish

**Allergens:** Gluten, Eggs, Milk, Celery

### CORTILE

12,00 €

Homemade egg spaghetti alla chitarra with a ragù of farmyard white meats and sausage with an "old-fashioned" tomato sauce

**Allergens:** Gluten, Eggs, Soy, Milk, Celery

### BRASATI

14,00 €

Homemade egg tagliolini with venison leg braised in our red wine and scented with rosemary and juniper berries

**Allergens:** Gluten, Eggs, Milk, Celery, Sulphites

## Main courses

### FROM THE GRILL

26,00 €

Grilled Irish entrecote, organic lamb's lettuce, 24-month-aged Grana Padano flakes, and a PGI balsamic vinegar reduction.

**Allergens:** Milk

### TART-ART ATTACK

26,00 €

Fassona Piemontese beef tartare seasoned with Maldon salt, black pepper and extra virgin olive oil with undergrowth, caper flowers, mini gherkins accompanied by honey mustard

**Allergens:** Milk, Mustard

### SCRIGNO

14,00 €

Grilled artisanal Tomino cheese, red apple veils, fig cream and caramelized Tropea PGI red onion compote (single dish)

**Allergens:** Milk

### COCCOLA

24,00 €

CBT pork cheek with our Pinot and Cortese macerate, hints of orange and pink pepper on a potato cream

**Allergens:** Gluten, Celery, Sulphites

## Side dishes

### SALAD

5,00 €

Seasonal green salad, lamb's lettuce, mixed salad, or organic rocket

**Allergens:** Soy, Tree nuts, Sesame

## Desserts

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|---------------|---------------|
| <b>SPASSI</b> | <b>7,00 €</b> |
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Almond cantuccini, Tuscan-style, and wholemeal turmeric biscuits paired with our 2011 Passito di Cortese (to be dunked!)

**Allergens:** Gluten, Eggs, Milk, Tree nuts, Sulphites

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| <b>AFFOGATO ALLA CREMA</b> | <b>7,00 €</b> |
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Homemade vanilla custard ice cream to be finished with: hot coffee (also decaffeinated) or dark chocolate

**Allergens:** Gluten, Eggs, Milk

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| <b>IL PICCOLO SCALDA CUORE</b> | <b>7,00 €</b> |
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Chocolate fondant with a warm heart contrasting with Sicilian bitter orange marmalade and whipped cream with a siphon

**Allergens:** Gluten, Eggs, Milk, Tree nuts

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| <b>LEMON TWIST</b> | <b>5,00 €</b> |
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Somewhere between ice cream and sorbet—decidedly lemony!

**Allergens:** Milk

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| <b>GOCCIA DI LATTE</b> | <b>7,00 €</b> |
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Absolute ice cream with fresh cream to finish with your choice of: chocolate glaze or salted caramel

**Allergens:** Gluten, Milk

## Drinks

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|----------------------------------------|---------------|
| <b>75 cl bottle of sparkling water</b> | <b>2,50 €</b> |
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| <b>75 cl bottle of still water</b> | <b>2,50 €</b> |
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## Coffee

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|---------------|---------------|
| <b>Coffee</b> | <b>2,00 €</b> |
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Espresso, decaffeinated, barley coffee, macchiato or ginseng coffee

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| <b>CLEAR GRAPPA</b> | <b>3,50 €</b> |
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| <b>BARREL-AGED GRAPPA</b> | <b>3,50 €</b> |
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| <b>SAMBUCA</b> | <b>3,50 €</b> |
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## Spirits and liqueurs

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| <b>Amaro "AMARA DI ARANCIA ROSSA"</b> | <b>7,00 €</b> |
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Artisan Sicilian amaro made with hand-peeled PGI Sicilian blood-orange zest (Tarocco variety), wild Etna herbs and Etna spring water

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| <b>AVERNA</b> | <b>3,50 €</b> |
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| <b>BRAULIO</b> | <b>3,50 €</b> |
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| <b>FERNET BRANCA</b>                                                                                                                                           | <b>3,50 €</b> |
| <b>JAGERMAISTER</b>                                                                                                                                            | <b>3,50 €</b> |
| <b>JEFFERSON</b><br>Fine artisan Calabrian amaro with pronounced citrus and spice notes and a long, elegant finish                                             | <b>7,00 €</b> |
| <b>RAMAZZOTTI</b>                                                                                                                                              | <b>3,50 €</b> |
| <b>CYNAR</b>                                                                                                                                                   | <b>3,50 €</b> |
| <b>ARTISAN HERB AND SPICE AMARO</b><br>Wild herbs and selected Piedmontese roots with a long, spicy finish                                                     | <b>3,50 €</b> |
| <b>LIQUORICE LIQUEUR</b><br>Artisan liqueur made with pure liquorice extract                                                                                   | <b>3,50 €</b> |
| <b>BLACK MYRTLE LIQUEUR</b>                                                                                                                                    | <b>3,50 €</b> |
| <b>ARANCELLO</b><br>House-made artisan liqueur from hand-peeled Sorrento orange zest, processed within 24 hours                                                | <b>3,00 €</b> |
| <b>MONTENEGRO</b>                                                                                                                                              | <b>3,50 €</b> |
| <b>SAN SIMONE</b><br>Traditional Turin amaro with local herbs and botanicals, including gentian, rhubarb and marjoram, with a balanced sweet-and-bitter finish | <b>4,00 €</b> |
| <b>SAMBUCA</b>                                                                                                                                                 | <b>3,50 €</b> |
| <b>LIMONCELLO</b>                                                                                                                                              | <b>3,50 €</b> |
| <b>JACK DANIEL'S Tennessee APPLE</b><br>Fresh and sweet, with natural crisp-apple flavour                                                                      | <b>4,00 €</b> |
| <b>BALLANTINE'S</b><br>Scotch whisky                                                                                                                           | <b>3,50 €</b> |
| <b>BUSHMILLS Black Bush</b><br>Triple-distilled Irish whiskey, fine blend, sherry-cask reserve                                                                 | <b>4,00 €</b> |
| <b>TIGIN</b><br>Served neat or with tonic (+€3); local artisan gin made with herbs from the Ticino Park                                                        | <b>3,00 €</b> |

## Service

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| <b>Cover charge</b> | <b>2,50 €</b> |
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# Wine list

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## Sparkling wines

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**VESNA ROSE' 2018** 32,00 €

100% Pinot Noir — traditional method

**Allergens:** Sulphites

**SMILA 2013** 35,00 €

60% Pinot Noir — 20% Welschriesling — 20% skin-contact Cortese

**Allergens:** Sulphites

**POWI** 30,00 €

100% Johanniter

**Allergens:** Sulphites

**SPO'RADIC** 30,00 €

100% PINOT GRIGIO 2020

**Allergens:** Sulphites

**SPO'STATO** 45,00 €

MEUNIER - Coupage 2020/21/22/23

**Allergens:** Sulphites

## Red wines

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**POltre Rosso (glass)** 3,50 €

Barbera, Uva Rara and Croatina

**Allergens:** Sulphites

**POltre Rosso** 15,00 €

Barbera, Uva Rara and Croatina

**Allergens:** Sulphites

**Gimme Hope 2021** 15,00 €

Barbera and Cortese

**Allergens:** Sulphites

**Gimme Hope 2021 (glass)** 3,50 €

Barbera and Cortese

**Allergens:** Sulphites

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|--------------------------------|---------------|
| <b>Neroir 2020 (glass) IGT</b> | <b>4,00 €</b> |
| Pinot Noir                     |               |
| <b>Allergens:</b> Sulphites    |               |

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| <b>Neroir 2020 IGT</b>      | <b>20,00 €</b> |
| Pinot Noir                  |                |
| <b>Allergens:</b> Sulphites |                |

## White wines

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|------------------------------|---------------|
| <b>POltre Bianco (glass)</b> | <b>3,50 €</b> |
| <b>Allergens:</b> Sulphites  |               |

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|----------------------------------------------------------------|----------------|
| <b>POltre Bianco</b>                                           | <b>15,00 €</b> |
| A blend of seven grape varieties that changes with the vintage |                |
| <b>Allergens:</b> Sulphites                                    |                |

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|-----------------------------------------------|---------------|
| <b>Spassi 2011 (glass)</b>                    | <b>8,00 €</b> |
| 100% Cortese — wine made from overripe grapes |               |
| <b>Allergens:</b> Sulphites                   |               |

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|-----------------------------------------------|----------------|
| <b>Spassi 2011</b>                            | <b>40,00 €</b> |
| 100% Cortese — wine made from overripe grapes |                |
| <b>Allergens:</b> Sulphites                   |                |

## Rosé wines

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|-----------------------------|----------------|
| <b>PIT STOP</b>             | <b>20,00 €</b> |
| 100% Croatina               |                |
| <b>Allergens:</b> Sulphites |                |

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| <b>PIT STOP (glass)</b>     | <b>4,00 €</b> |
| 100% Croatina               |               |
| <b>Allergens:</b> Sulphites |               |

## Reserve red wines

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|-----------------------------|----------------|
| <b>Elisa 2015 IGT</b>       | <b>30,00 €</b> |
| 100% Barbera                |                |
| <b>Allergens:</b> Sulphites |                |

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| <b>Maderu 2013 IGT</b>      | <b>30,00 €</b> |
| Pinot Noir                  |                |
| <b>Allergens:</b> Sulphites |                |

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|-----------------------------|----------------|
| <b>OPpure 2015 IGT</b>      | <b>30,00 €</b> |
| Croatina                    |                |
| <b>Allergens:</b> Sulphites |                |

**Elisa 2009 IGT**

**35,00 €**

100% Barbera

**Allergens:** Sulphites