



ENOTECA DA LUCA

Established 2009

We have five restaurants in London, each with a different take on the Italian Enoteca, meaning local wine shop. In Italy, Enoteca's are the local hub, serving up the best ingredients and wine from the region.

Like the traditional Enoteca's, we like to keep it simple, focusing our menu around the finest ingredients from Italy. Our menu is inspired by seasonal produce and the most delicious meats, cheeses and Italian specialities.

Piccolo e Bello – is our philosophy, small menu, small plates and the small details.

Unlike our menu, our wine list is extensive. You'll find wines for every occasion and mood from the littlest to the largest Italian producers as well as some our favourite wines from the rest of the world.

REDS BY GLASS.

<i>REMOLE, Frescobaldi, Sangiovese, 2015</i>	<i>Toscana</i>	<i>£5.95</i>
<i>AMARONE, Corte Figaretto, 2013</i>	<i>Veneto</i>	<i>£14.50</i>
<i>IL BRUCIATO, Antinori, 2014</i>	<i>Toscana</i>	<i>£9.50</i>
<i>SANGIOVESE DI TODI, Rubro, C. Todini, 2009</i>	<i>Umbria</i>	<i>£8.95</i>
<i>NERO D'AVOLA, Organic, Tenuta Macconi, 2013</i>	<i>Sicilia</i>	<i>£6.95</i>
<i>VALPOLICELLA RIPASSO, Bertani, 2014</i>	<i>Veneto</i>	<i>£7.80</i>
<i>CHIANTI CLASSICO, Il Molino di Grace, 2013</i>	<i>Firenze</i>	<i>£7.95</i>
<i>PRIMITIVO DI MANDURIA, San Marzano, 2014</i>	<i>Puglia</i>	<i>£8.10</i>
<i>TIGNANELLO, Antinori, 2013</i>	<i>Toscana</i>	<i>£28.50</i>
<i>MALBEC, Pasa Doble, 2014</i>	<i>Mendoza</i>	<i>£7.00</i>
<i>MONTEPULCIANO D'ABRUZZO, "Half bottle", Umani Ronchi, 2011</i>	<i>Abruzzo</i>	<i>£18.00</i>

WHITES BY GLASS.

<i>PINOT GRIGIO, Andrea di Pec, 2015</i>	<i>Venezia Giulia</i>	<i>£6.50</i>
<i>PINOT BIANCO, Weissburgunder, 2015</i>	<i>Alto Adige</i>	<i>£6.95</i>
<i>REMOLE BIANCO, Frescobaldi, 2015</i>	<i>Toscana</i>	<i>£5.95</i>
<i>GAVI DI GAVI GRANÉE, Beni di Batasiolo, 2016</i>	<i>Piemonte</i>	<i>£8.95</i>
<i>SAUVIGNON BLANC, Bishops Leap, 2015</i>	<i>Marlborough</i>	<i>£7.00</i>
<i>VERMENTINO, Villa Solais Santadi, 2015</i>	<i>Sardegna</i>	<i>£6.75</i>
<i>BRAMITO, Castello de la Sala, 2016</i>	<i>Umbria</i>	<i>£8.90</i>
<i>BROY, Collavini, 2013</i>	<i>Collio, Friuli- Venezia Giulia</i>	<i>£12.00</i>

VINO ROSE.

<i>PINOT GRIGIO BLUSH, Sospiro 2015</i>	<i>Veneto</i>	<i>£28 / £6.95</i>
<i>ROSE CHATEAU DE L'AUMERADE, 2015</i>	<i>Provence</i>	<i>£35.95</i>

VINI ROSSI.

<i>REMOLE, Sangiovese, Frescobaldi, 2015</i>	<i>Toscana</i>	<i>£26.95</i>
<i>CHIANTI CLASSICO, Il Molino di Grace, 2014</i>	<i>Toscana</i>	<i>£32.00</i>
<i>CHIANTI RUFINA MONTESODI, Frescobaldi 2011</i>	<i>Toscana</i>	<i>£72.00</i>
<i>BRUNELLO DI MONTALCINO, Frescobaldi, 2011</i>	<i>Toscana</i>	<i>£76.95</i>
<i>GIRAMONTE, Frescobaldi, 2009</i>	<i>Toscana</i>	<i>£116.95</i>
<i>BAROLO, Beni di Batasiolo, 1999/2000/2005</i>	<i>Piemonte</i>	<i>£110 / £90 / £75</i>
<i>AMARONE, Corte Figaretto, 2013</i>	<i>Veneto</i>	<i>£68.05</i>
<i>IL BRUCIATO, Antinori, 2014</i>	<i>Toscana</i>	<i>£46.00</i>
<i>BADIA A PASSIGNANO, Antinori, 2011</i>	<i>Toscana</i>	<i>£72.00</i>
<i>NERO D'AVOLA, Organic, Tenuta Marconi, 2013</i>	<i>Sicilia</i>	<i>£27.00</i>
<i>CA'MARCANDA, Gaja, 2011</i>	<i>Toscana</i>	<i>£150.00</i>
<i>PROMIS, Gaja, 2014</i>	<i>Toscana</i>	<i>£56.00</i>
<i>TIGNANELLO, Antinori, 2007 / 2009 / 2011</i>	<i>Toscana</i>	<i>£160 / £150 / £140</i>
<i>GUADO AL TASSO, Antinori, 2007 / 2008 / 2010</i>	<i>Toscana</i>	<i>£150 / £130 / £125</i>
<i>PINOT NOIR 'FOCARA', Mancini, 2015</i>	<i>Toscana</i>	<i>£59.50</i>
<i>CANNONAU, Pala, 2015</i>	<i>Sardegna</i>	<i>£33.00</i>
<i>PINOT NERO CLASSICO, Colterenzio, 2015</i>	<i>Alto Adige</i>	<i>£31.95</i>
<i>ROSSO DI MONTEPULCIANO, Poliziano, 2014</i>	<i>Toscana</i>	<i>£36.95</i>
<i>BARBERA D'ASTI, Michele Chiarlo, 2012</i>	<i>Piemonte</i>	<i>£74.95</i>
<i>BAROLO, Michele Chiarlo, 2012</i>	<i>Piemonte</i>	<i>£75.00</i>
<i>VALPOLICELLA RIPASSO, Bertani 2014</i>	<i>Veneto</i>	<i>£37.95</i>
<i>PRIMITIVO DI MANDURIA, San Marzano, 2014</i>	<i>Puglia</i>	<i>£39.10</i>
<i>MONTEPULCIANO D'ABRUZZO, Indio, 2011</i>	<i>Abruzzo</i>	<i>£37.95</i>
<i>AGLIANICO, L'ATTO, Cantine del Notaio, 2014</i>	<i>Basilicata</i>	<i>£42.00</i>
<i>SANGIOVESE DI TODI, Rubro, C. Todini, 2009</i>	<i>Umbria</i>	<i>£44.75</i>
<i>BARBERA D'ALBA, 'Sovrana' Batasiolo, 2013</i>	<i>Piemonte</i>	<i>£34.95</i>
<i>BARBARESCO, Batasiolo 2013</i>	<i>Piemonte</i>	<i>£59.00</i>
<i>BELNERO, Castello Banfi, 2012</i>	<i>Toscana</i>	<i>£48.95</i>
<i>NEGRESCO, Ca'Maiol, 2011</i>	<i>Provenza</i>	<i>£34.95</i>
<i>POMEROL, Chateau de Valois, 2011</i>	<i>Bordeaux</i>	<i>£68.95</i>
<i>BEAUNE TEURONS 1er Cru, Albert Morot, 2012</i>	<i>Burgundy</i>	<i>£79.00</i>
<i>GIGONDAS, Domain St Damien, 2013</i>	<i>Rhone</i>	<i>£56.95</i>
<i>CHÂTEAU VIRAMIÈRE Saint Émilion, 1erCru,2012</i>	<i>Bordeaux</i>	<i>£52.00</i>
<i>MALBEC, Pasa Doble, 2014</i>	<i>Mendoza</i>	<i>£29.75</i>
<i>RIOJA RESERVA, Ondarre, 2011</i>	<i>Rioja</i>	<i>£31.95</i>
<i>MERLOT, Thelema, 2013</i>	<i>South Africa</i>	<i>£38.50</i>
<i>LOURENS RIVER VALLEY, Morgenster, 2003</i>	<i>South Africa</i>	<i>£48.00</i>

VINI BIANCHI.

<i>PINOT BIANCO, Weissburgunder, 2015</i>	<i>Alto Adige</i>	<i>£29.95</i>
<i>PINOT GRIGIO, Andrea di Pec, 2015</i>	<i>Friuli</i>	<i>£26.50</i>
<i>POMINO BIANCO, Frescobaldi, 2015</i>	<i>Toscana</i>	<i>£34.95</i>
<i>REMOLE, Frescobaldi, 2015</i>	<i>Toscana</i>	<i>£26.95</i>
<i>SAUVIGNON BLANC, Basaltik, Capuccina, 2015</i>	<i>Veneto</i>	<i>£36.00</i>
<i>BENEFIZIO, Frescobaldi 2013</i>	<i>Toscana</i>	<i>£59.00</i>
<i>LUGANA, Ca'Maiol, 2015</i>	<i>Lombardia</i>	<i>£38.95</i>
<i>BROY, Eugenio Collavini, 2013</i>	<i>Collio</i>	<i>£53.00</i>
<i>BRAMITO DEL CERVO, Castello de la Sala, 2016</i>	<i>Umbria</i>	<i>£38.90</i>
<i>VERMENTINO, Villa Solais Santadi, 2015</i>	<i>Sardegna</i>	<i>£28.95</i>
<i>GAVI DI GAVI GRANÉE, Beni di Batasiolo, 2016</i>	<i>Piemonte</i>	<i>£37.95</i>
<i>DREAMS Chardonnay, Jermann, 2014</i>	<i>Friuli-Venezia</i>	<i>£65.00</i>
<i>AUZELLS, Tomas Cusine, 2013</i>	<i>Spain</i>	<i>£42.00</i>
<i>SAUVIGNON BLANC, Bishops Leap, 2015</i>	<i>Marlborough</i>	<i>£28.00</i>
<i>SAINT AUBIN, 1er Cru, Morey & Fils, 2013</i>	<i>Burgundy</i>	<i>£49.00</i>
<i>SANCERRE, Domaine Serge Laloue, 2010</i>	<i>Loire Valley</i>	<i>£39.00</i>
<i>SOAVE CLASSICO, Le Bine de Costiola, 2015</i>	<i>Veneto</i>	<i>£48.00</i>
<i>RIESLING, Tim Adams, 2012</i>	<i>Clare Valley</i>	<i>£37.95</i>
<i>MÜLLER THURGAU, Muri-Gries, 2014</i>	<i>Trentino /</i>	<i>£42.95</i>
	<i>Alto Adige</i>	

SPARKLING.

<i>PROSECCO, FIOL</i>	<i>Veneto</i>	<i>£32.95 / £6.95</i>
<i>CHAMPAGNE, TATtinger</i>	<i>Reims</i>	<i>£61.50 / £11.95</i>
<i>CHAMPAGNE, KRUG</i>	<i>Reims</i>	<i>£250</i>
<i>CHAMPAGNE, BILLECART SALMON</i>	<i>Reims</i>	<i>£120</i>

DESSERT WINES & DIGESTIVE.

<i>TORCOLATO, Maculan, 2011</i>	<i>Veneto</i>	<i>£51.00 / £11.50</i>
<i>PASSITO DI NOTO, Planeta, 2013</i>	<i>Sicilia</i>	<i>£49.50 / £9.75</i>
<i>ALEATICO SALICE SALENTINO, Candido, 2010</i>	<i>Puglia</i>	<i>£38.50 / £7.50</i>
<i>TAYLORS, 10 year Vintage Port</i>	<i>Porto</i>	<i>£57.00 / £11.50</i>
<i>APEROL SPRITZ</i>		<i>£6.95</i>
<i>GRAPPA – see grappa menú –</i>		
<i>BEER MORETTI, Birra Bionda</i>		<i>£3.90</i>

