



ENOTECA

CAMPOMARZIO

ROME PARIS DETROIT

HOURS

Mon thru Thu - 11:00 to Midnight

Fri - 11:00 to 2:00 am

Sat - 4:00 to 2:00 am

Sunday Closed

313 .784 .9783

660 Woodward Ave. Detroit Michigan 48226

# CHEESE & MEAT FLIGHTS

*Served with Crusty Bread, Mediterranean Olives or Fig Spread*

Choose (4) Four

\$11

## Viva Italia

<b>Piave</b>	hard, mildly nutty (cow) Veneto
<b>Ricotta Salata</b>	firm, milky (sheep) Sicily
<b>Parmigiano Reggiano</b>	hard, salty (cow) Emilia Romagna
<b>Montasio</b>	semi-firm, mild tangy (cow) Friuli
<b>Provolone</b>	firm, sharp, strong (cow) Lazio
<b>Pecorino Toscano</b>	delicate, aromatic (sheep) Toscana
<i>with Red Wine</i>	
<b>Cruculo</b>	rich, buttery (cow) Trentino
<b>Armentizia</b>	(goat) Sardegna
<b>Trentingrana</b>	artisan, aged, sweet (cow) Trentino

## Meat

Prosciutto Parma – (pork)
Salami Genoa – (pork)
Prosciutto Cotto – (pork)
Mortadella – (pork)

## Olé

<b>Mahon</b>	mild, creamy (cow) Island of Minorca
<b>Manchego</b>	firm, sharp, nutty (sheep) La Mancha
<b>Garroxta</b>	herby (goat) Catalonia
<b>Idiazabal</b>	mild, smoky (sheep unpasteurized) Basque region
<b>Picon</b>	mild blue, pungent (cow) Cantabria region

## Meat

Chorizo – cured, mild, paprika (pork)
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## Ou La La

<b>Morbier</b>	semi-soft, creamy, fruity (cow) France
<b>Mimolette</b>	semi-hard, nutty (cow) France
<b>Roquefort</b>	soft blue, sharp (sheep) Auvergne
<b>Delice de Bourgogne</b>	soft, creamy (cow) France

## Red, White and Blue

<b>Grafton Cheddar</b>	hard, 2-year old (cow) USA
<b>Van Gogh Gouda, Vintage</b>	semi-hard, creamy (cow) USA

## The Royals

<b>Red Leicester</b>	hard, sweet (cow) England
<b>Scottish White Cheddar</b>	firm, smooth (cow) England
<b>Double Gloucester</b>	hard, sweet (cow) England

*“Cheese-milk’s leap towards immortality.”*

C. Fadiman

# BRUSCHETTERIA

*Crusty Baguette Toasts topped with ...*

Select (4) four

\$6

1. Fresh tomatoes, minced garlic and fresh basil leaves
2. Brie topped with green apples and drizzled with honey
3. Goat cheese topped with roasted pepper
4. Eggplant, peppers and onions, olives and capers
5. Tuscan white beans and red onions
6. Roasted garlic spread topped with shaved Parmesan
7. Mascarpone cheese drizzled with strawberry balsamic reduction
8. Green and black olive tapenade sprinkled with shaved Parmesan
9. Tri-colored roasted peppers topped with shaved Parmesan
10. Sautéed onions topped with shaved Parmesan

## Caprese Salad

Tomato, Mozzarella and basil pesto

\$5.5

## Caponata

Stewed eggplant, peppers, onion, olives and capers

\$5.5

## Mediterranean Olives

\$5

## Osetra Russian Caviar

1 oz.

\$120

## Soup of the Day

\$3

# SCACCIATTA

*Grilled Flat Sandwiches*

\$7

Choice of Fresh Mozzarella or Provolone Cheese

1. Prosciutto Parma (cured) topped with cheese and drizzled with olive oil and oregano
2. Mortadella topped with cheese and drizzled with olive oil and oregano
3. Prosciutto Cotto (cooked) topped with cheese and drizzled with olive oil and oregano
4. Salami Genoa topped with cheese and drizzled with olive oil and oregano
5. Eggplant grilled and topped with cheese and drizzled with olive oil and oregano
6. Roasted tri-colored peppers and sautéed onions with cheese, olive oil and oregano
7. Fresh tomatoes, cheese and basil pesto drizzled with olive oil and oregano
8. Turkey breast topped with Swiss cheese and Honey/Dijon mustard dip

## For the Sweet Tooth

9. Nutella, a warmed chocolate hazelnut spread

*"Food is our common ground, a universal experience."*

James A. Beard

# CHOCOLATE FLIGHTS

Choice of (5) Sensations

One (1) Truffle, (3) Fruits or Solids (1) Nut

\$7

## *RABBIT LANE CHOCOLATES*

### **Petite Truffles**

- |                       |  |
|-----------------------|--|
| <b>Classic Milk</b>   | Milk ganache center, extra bittersweet chocolate with heavy whipping cream rolled in milk Lindt couverture                 |
| <b>Salted Caramel</b> | Ganache of milk chocolate, liquid caramel and extra bittersweet rolled in milk Lindt topped with naturally formed sea salt |
| <b>Chambord</b>       | Ganache of Chambord, raspberry flavor liquor, extra bittersweet chocolate drizzled with white chocolate                    |
| <b>Champagne</b>      | Ganache V.S.O.P. cognac and champagne, bittersweet sprinkled with white chocolate  |
| <b>Pure Dark</b>      | Ganache center of whipping cream, extra bittersweet rolled in unsweetened cocoa  |
| <b>Classic Dark</b>   | Milk ganache, extra bittersweet chocolate with heavy whipping cream, rolled in dark chocolate                              |

### **Caramelized Glazed Fruits**

Pineapple, apricot, orange, Mission fig, ginger

### **Solid Chocolates**

Milk chocolate or bittersweet chocolate

### **Nuts and Bean**

Cocoa toffee pistachio, natural almond, honey roasted pecan, chocolate-dipped espresso bean

*“Research tells us that fourteen out of ten individuals like chocolate.”*

S. Boynton