novitá

ENOTECA · ITALIAN KITCHEN

Long Island Restaurant Week Menu

Sunday November 1st to Sunday November 8th

$48-

Tax, Tip & Beverage Not Included

PRIMO

TOMATO BASIL BISQUE, parmesan crisp, lemon oil

WHITE TRUFFLE & FONTINA ARANCINI, spicy red chili aioli, chickpea puree

BAKED CLAMS, sicilian oregano, lemon, white wine

FRESH MOZZARELLA & VINE RIPENED TOMATOES

MEATBALL CROSTINI, PROSCIUTTO, basil whipped ricotta

WILD ARUGULA , poached pears, sun dried cherries, gorgonzola, spiced pecans, honey balsamic

CHOPPED ROMAINE HEARTS, creamy rosemary caesar, focaccia croutons

CREAMY BURRATA, roasted figs, marcona almonds, aged balsamic, rosemary crostini **+4**

LOBSTER SLIDERS, prosciutto, arugula, oven dried tomatoes **+4**

Please No Sharing or Substitutions
Menu available until 7pm on Saturdays

SECONDO

** Gluten Free Pasta Available $2 additional*

RIGATONI RAGU, meatballs, pork, braised veal & sausage, creamy basil ricotta

CAVATELLI, CRUMBLED SWEET & SPICY SAUSAGE, broccoli rabe, toasted pine nuts

PAPPARDELLE, MAINE LOBSTER, asparagus, leeks, black pepper truffle cream **+4**

BLACK LINGUINE CALABRIAN STYLE, CHARRED OCTOPUS, guanciale pancetta, chilies, crispy capers **+4**

RIGATONI ALA VODKA, crumbled sausage, shaved reggiano

TAGLIATELLE, forest mushrooms, porcini, marsala wine, mascarpone, parmigiano

RADIATORE BOLOGNESE
braised beef short ribs, sausage meatballs, cracked pepper mascarpone

BRANZINO PICATTA, sautéed spinach **+6**

JUMBO SHRIMP SCAMPI, roasted corn, smoked pancetta, asparagus risotto

NORWEGIAN SALMON, corona beans, broccoli rabe, tomato conserva, calabrian romesco

MARINATED SKIRT STEAK pesto whipped potatoes, roasted oyster mushrooms, basil béarnaise **+10**

FIRE ROASTED PORK CHOP, rosemary potatoes, grilled zucchini, burnt orange marsala jus, pistacchio gremolata

ROASTED CHICKEN, lemon pepper mashed potatoes, broccoli rabe, roasted chestnuts, rosemary jus **+6**

CHICKEN PARMIGIANO, spaghetti di pomodoro, fresh mozzarella, pecorino pesto

DOLCE

TIRAMISU

CANNOLI, ricotta, chocolate chips

Please No Sharing or Substitutions

GLUTEN GF FREE Please ask to see our All New Gluten Free Menu

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ENOTECA · ITALIAN KITCHEN

LUNCH MENU

Long Island Restaurant Week Menu

Sunday November 1st to Sunday November 8th

$25- Tax, Tip & Beverage Not Included

PRIMO

TOMATO BASIL BISQUE, parmesan crisp, lemon oil

ITALIAN WEDDING SOUP

WHITE TRUFFLE & FONTINA ARANCINI, spicy red chili aioli, chickpea puree

FRESH MOZZARELLA & VINE RIPENED TOMATOES

CHOPPED ROMAINE HEARTS, creamy rosemary caesar, focaccia croutons

SECONDO

**** Gluten Free Pasta Available $2 additional***

MEATBALL SLIDERS, shaved parmigiano, warm brioche, house made chips

CHICKEN MILANESE PANINI, breaded chicken cutlet, prosciutto, roasted peppers, provolone, house made chips

PENNE & CHICKEN CAPRESE, fresh mozzarella, tomatoes & basil

RIGATONI RAGU, meatballs, pork, braised veal & sausage, creamy basil ricotta

RADIATORE BOLOGNESE, braised beef short rib, baby sausage meatballs, cracked pepper mascarpone

CAVATELLI, CRUMBLED SWEET & SPICY SAUSAGE, broccoli rabe, toasted pine nuts

RIGATONI ALA VODKA, crumbled sausage, shaved reggiano

WILD ARUGULA , GRILLED CHICKEN, poached pears, sun dried cherries, gorgonzola, spiced pecans, honey balsamic

CHICKEN MILANESE SALAD, arugula, oven dried tomatoes, white beans, prosciutto, parmigiano-reggiano

Please No Sharing or Substitutions

Menu available Monday Through Friday 12pm - 3pm