

-SOUP-

STRACCIATELLA
TOMATO FENNEL
ITALIAN WEDDING
8-

SOUP/SALAD \$17-

Grilled Chicken Caesar
Chicken Milanese Arugula

-MEAT & CHEESE-

7. each
26. plate choose 4

6. each
22. plate choose 4

PROSCIUTTO DI PARMA
extra virgin olive oil
SOPRESSATA DI CALABRIA
spicy cured sausage

PARMIGIANO REGGIANO
cow's milk, lavender
truffle honey

SOPRESSATA DOLCE
sweet cured sausage

GORGONZOLA DOLCE
cow's milk

NORCINO SALAME
mild salami with Sangiovese

CACIO DE ROMA
sheep's milk

SPANISH CHORIZO
smoked cured

MANCHEGO DOC
sheep's milk

BEEMSTER XO
cow's milk

GRAND BOARD \$44

an assortment of our cured meats & cheese,
served with Sardinian FlatBreads,
fig jam, apple mostarda, olives, marcona almonds

-ANTIPASTI-

CREAMY BURRATA 19-
sicilian olive oil, grilled crostini, eggplant caponata

FRESH MOZZARELLA &
HEIRLOOM TOMATOES 17-
sicilian olive oil, basil, crispy capers,
oregano, grilled ciabatta

MARINATED SEAFOOD SALAD 21-
shrimp, calamari, scallops, octopus,
roasted red peppers, evoo

WHITE TRUFFLE & FONTINA ARANCINI 14-
spicy red chili aioli, chickpea purée

CALAMARI FRITTI 19-
lemon caper aioli, marinara

LEMON PESTO HUMMUS 15-
crispy chick peas, warm Sardinian flatbreads,
cucumber, baby carrots

FONDUE 16-
birra moretti rosso, fontina, gruyère, gouda,
warm onion baguette, apples, grapes

ITALIAN NACHOS 16-
Warm House Made Potato Chips,
Smoked Pancetta, Hot Vinegar Peppers,
Gorgonzola Fonduta
Add Diced Grilled Chicken \$8-, Chicken Milanese \$9-

-INSALATE-

Add Grilled Chicken (\$8-), Milanese Chicken (\$9-), Baby Shrimp (\$10-)
3 Firecracker Jumbo Shrimp (\$12-), Herb Roasted Salmon Filet (\$15-)

WILD ARUGULA 17-
poached pears, sun dried cherries, gorgonzola,
spiced pecans, honey balsamic

ROMAINE HEARTS 16-
creamy rosemary caesar, focaccia croutons

SUNDAY SALAD 18-
chopped iceberg, soppressata, salami, provolone,
chickpeas, castelvetroano olives, heirloom tomatoes,
red wine vinaigrette

SHAVED FENNEL 17-
arugula, blood oranges, castelvetroano olives, mint,
ricotta salata, citrus honey vinaigrette

CHICKEN MILANESE 26-
arugula, oven dried tomatoes, white beans
prosciutto, parmigiano reggiano



ENOTECA • ITALIAN KITCHEN

-PIZZA NAPLES-

* Gluten Free Pizza Available \$5 additional

PROSCIUTTO DI PARMA WHITE PIE, 23.
sun-dried cherries, aged balsamic

MARGHERITA, 19.
tomato, basil, mozzarella

SAUSAGE & BROCCOLI RABE, 22.
creamy ricotta

MEATBALL, 22.
ragu sauce, mozzarella

FIVE MUSHROOM TRUFFLE, 21.
creamy ricotta, white truffle

JALAPEÑO WHITE PIE, 21.
jalapeño, fontina, provolone, mozzarella, pecorino

DIAVLA, 23.
calabrian chili tomato sauce, pepperoni,
burrata, basil

SPICY ALA VODKA, 22.
sausage, fresh mozzarella

BIANCO, 21.
ricotta, mozzarella, parmigiano,
mike's hot honey, baby arugula

PESTO, 22.
mozzarella, ricotta, basil & arugula pesto,
onions, pistachios

MORTADELLA, 23-
stracciatella, pistachio cream, lemon zest

-PASTA-

* Gluten Free Pasta Available \$2 additional

RIGATONI ALA VODKA 26-
crumbled sausage, shaved reggiano

RIGATONI RAGU NOVITÀ 29-
meatballs, pork, braised veal & sausage,
basil ricotta

PENNE & CHICKEN CAPRESE 26-
fresh mozzarella, tomatoes & basil

CAVATELLI, SWEET & SPICY SAUSAGE 26-
broccoli rabe, toasted pine nuts

TAGLIATELLE AL FUNGHI 25-

RADIATORE BOLOGNESE 27-
braised beef short rib, baby sausage meatballs,
cracked pepper mascarpone

PAPPARDELLE, MAINE LOBSTER 31-
asparagus, leeks, black pepper truffle cream

BLACK LINGUINE, CHARRED OCTOPUS 31-
calabrian style, guanciale pancetta,
chilies, crispy capers

LINGUINE VONGOLE ROSSO 30-
littleneck clams, nduja, crispy capers,
spicy tomato sugo

-ENTREES-

NORWEGIAN SALMON 39-
olive oil poached baby potatoes, roasted eggplant
caponata, pistachio herb oil

BRANZINO PICCATA 39-
roasted chick peas, grilled scallions,
oven dried tomatoes

CHICKEN PARMIGIANO 30-
spaghetti pomodoro, fresh mozzarella,
pecorino pesto (ala vodka style upon request)

ROASTED LEMON CHICKEN 32-
olive oil poached baby potatoes, charred broccolini,
warm salsa verde siciliana

MARINATED SKIRT STEAK 49-
garlic parmesan fries, farm stand tomatoes,
20 year balsamic

LUNCH MENU

Executive Chef – Ed Davis
Chef de Cuisine - Marvin Reyes

July 2026

PANINI COMBO \$16-

Choice of 1/2 Panini & Soup
or Salad

-PANINI-

Served on House Made Focaccia with House Made Chips
* Gluten Free Bun Available \$2 additional

MOZZARELLA 14-
fresh mozzarella, vine ripened tomatoes,
basil aioli

PROSCIUTTO 16-
prosciutto di parma, fresh mozzarella, tomato,
arugula

MORTADELLA & STRACCIATELLA 16-
sun dried tomatoes, basil pesto, lemon zest

GRILLED CHICKEN 16-
spicy soppressata, broccoli rabe,
fresh mozzarella

GRILLED CHICKEN, ARTICHOKEs 16-
sun dried tomatoes, provolone, basil pesto

CHICKEN MILANESE 16-
chicken cutlet, prosciutto, roasted peppers,
provolone

CHICKEN CUTLET ALA VODKA 17-
melted mozzarella, pepperoni

CHICKEN PARM 16-
chicken cutlet, fresh mozzarella

EGGPLANT 15-
breaded eggplant, fresh mozzarella,
roasted peppers

SKIRT STEAK 19-
avocado, fresh mozzarella,
cherry peppers, onions

GRILLED CHEESE & TOMATO SOUP
grilled cheese, melted fontina & fresh
mozzarella, prosciutto, toasted challah,
tomato fennel bisque
16-

-SLIDERS-

Warm Brioche Buns
Served With Parmesan Pesto Fries

MEATBALL SLIDERS 19-
shaved parmigiano reggiano

LOBSTER SLIDERS 27-
prosciutto, arugula, oven dried tomatoes