

-Meat & Cheese-

7. each 26. plate choose 4	6. each 22. plate choose 4
PROSCIUTTO DI PARMA extra virgin olive oil	PARMIGIANO REGGIANO cow s milk, lavender truffle honey
SOPRESSATA DI CALABRIA spicy cured sausage	GORGONZOLA DOLCE cow s milk
SOPRESSATA DOLCE sweet cured sausage	CACIO DE ROMA sheep s milk
NORCINO SALAME mild salami with Sangiovese	MANCHEGO DØ sheep s milk
SPANISH CHORIZO smoked cured	BEEEMSTER 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-

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

BAKED CLAMS 18-
sicilian oregano, lemon, white wine

CORNMEAL CRUSTED
ARTICHOKE HEARTS 14-
lemon roasted garlic aioli

CALAMARI FRITTI 19-
lemon caper aioli, marinara

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

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

BAKED SPINACH & ARTICHOKE DIP 15-
warm potato crisps

MEATBALL SLIDERS 16-
shaved reggiano

LOBSTER SLIDERS 24-
prosciutto, arugula, oven dried tomatoes

MUSSELS CRISPY ARTICHOKEs 23-
lemon white wine garlic

FRA DIAVLO MUSSELS 21-
calabrian chili fra diavolo,
crumbled gorgonzola, rustic croustade

MEATBALLS, CREAMY RICOTTA 14-
birra toasted country bread

ITALIAN NACHOS 16-
warm house made potato chips,
smoked pancetta, hot vinegar peppers,
gorgonzola fonduta
add diced grilled chicken 8-, chicken milanese 9-

Sicilian Summer Antipasti

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

GRILLED ØTØPUS 29-
spanish chorizo, chick peas,
castelvetrano olives,
roasted red pepper emulsion

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

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

-Sides-

CREAMY FONTINA POIENTA 10-

TRUFFLE GARLIC
PARMESAN FRIES 10-

ROASTED CORN, PANCETTA,
ASPARAGUS RISOTTO 14-

TOASTED GARLIC
BRØCOLI RABE 14-

SAUTÉED SPINACH 12-



-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 & BRØCOLI RABE 22-
creamy ricotta

MEATBALL 22-
ragu sauce, mozzarella

FIVE MUSHRØM 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

Sicilian Summer Pizza

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

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

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

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

Sicilian Summer Pasta

FRUTTI DI MARE FRA DIAVOLO 32-
black linguine, jumbo shrimp,
mussels, clams, calamari

TAGLIATELLE AL FUNGI 25-
roasted forest mushrooms, oven dried
tomatoes, black pepper pecorino
summer truffle cream

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

CRAB & CORN RISOTTO 29-
toasted pistachio pesto, tomato confit

novità
ENOTECA • ITALIAN KITCHEN

Executive Chef
Ed Davis

Chef de Cuisine
Marvin Reyes

Dinner Menu

-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,
castelvetrano olives,
heirloom tomatoes, red wine vinaigrette

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

-Pesce-

JUMBO SHRIMP SCAMPI 34-
crispy guanciale pancetta,
asparagus & corn risotto

HOKKAIDO SEA SCALLOPS 39-
lump crab saffron risotto, fennel fronds,
grilled asparagus tips, vanilla brown butter

Sicilian Summer Pesce

NORWEGIAN SALMON 39-
roasted eggplant caponata,
lemon saffron fregola, pistachio herb oil

BRANZINO PICATA 39-
toasted chick peas, grilled scallions,
oven dried tomatoes

-Carne-

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

BAROLO BRAISED BEEF SHORT RIB 37-
primo sale pecorino polenta,
sautéed spinach, nero d'avola demi

Sicilian Summer Carne

FIRE ROASTED PORK CHOP 38-
rosemary potatoes, grilled zucchini,
burnt orange marsala jus,
pistachio gremolata

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

Sicilian Summer Wines

R O S É
Purato Rosé Terre Siciliane IGP 13glass & 52bottle
100% Nero D'Avola (vegan/organic)

Ecolosi Rosé 13glass & 52bottle
100% Nero D'Avola (organic)

W H I T E
Santa Tressa Terre Siciliane
Grillo & Viognier Blend 13glass & 52bottle
70% Grillo & 30% Viognier (organic)

Cantine Nicosia, Lenza di Munti
Etna Bianco, 14glass & 56bottle
80% Carricante & 20% Catarratto (vegan/organic)

R E D
Cantina Colosi Nero D'avola, 13glass & 52bottle
100% Nero D'Avola (sustainable)

Purato Sicarri Rosso Terre Appassimento,
13glass & 52bottle
Blend Of Nero d'Avola, Frappato & Syrah (vegan/organic)