

## -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 ARTICHOKE 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 OCTOPUS 29-  
spanish chorizo, chick peas,  
castelvetrano olives,  
roasted red pepper emulsion
- MARINATED SEAFOOD SALAD 21-  
shrimp, calamari, scallops, octopus,  
roasted red peppers, evoo
- FRESH MOZZARELLA &  
HEIRLOOM TOMATOES 17-  
sicilian olive oil, basil, crispy capers,  
oregano, grilled ciabatta

## -Sides-

- CREAMY FONTINA POIENTA 9-
- TRUFFLE GARLIC  
PARMESAN FRIES 9-
- ROASTED CORN, PANCETTA 9-
- TOASTED GARLIC  
BRØCCOLI RABE 12-
- SAUTÉED SPINACH 10-

# 20 YEARS OF Sicilian Summer

WE'RE GOING COASTAL

## -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 & BRØCCOLI 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

### Sicilian Summer Pizza

- PESTO 22-  
mozzarella, ricotta, basil & arugula pesto,  
onions, pistachios
- MORTADELA 23-  
straciatella, pistachio cream, lemon zest

## -Pasta-

\* Gluten Free Pasta Available \$2 additional

- RIGATONI ALA VODKA 25-  
crumbled sausage, shaved reggiano
- RIGATONI RAGU NOVITÀ 29-  
meatballs, pork, braised veal & sausage,  
basil ricotta
- PENNE & CHICKEN CAPRESE 25-  
fresh mozzarella, tomatoes & basil
- CAVATELLI, SWEET & SPICY SAUSAGE 25-  
broccoli rabe, toasted pine nuts
- RADIATORE BOLØNESE 26-  
braised beef short rib, baby sausage meatballs,  
cracked pepper mascarpone
- PAPPARDELE, MAINE LOBSTER 31-  
asparagus, leeks, black pepper truffle cream
- BLACK LINGUINE, CHARRED OCTOPUS 30-  
calabrian style, guanciale pancetta,  
chilies, crispy capers

### Sicilian Summer Pasta

- FRUTTI DI MARE FRA DIAVOLO 30-  
black linguine, jumbo shrimp,  
lobster, mussels, clams, calamari
- TAGLIATELE 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 37-  
roasted eggplant caponata,  
lemon saffron fregola, pistachio herb oil
- BRANZINO PICATA 38-  
toasted chick peas, grilled scallions,  
oven dried tomatoes

## -Carne-

- CHICKEN PARMIGIANO 28-  
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 36-  
rosemary potatoes, grilled zucchini,  
burnt orange marsala jus,  
pistachio gremolata
- ROASTED LEMON CHICKEN 30-  
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 E**
- Purato Rosé Terre Siciliane IGP 13glass & 52bottle  
(Vegan, Organic) 100% Nero D'Avola.
  - Ecolosi Rosé 13glass & 52bottle  
(Organic) 100% Nero D'Avola.
- W H I T E**
- Santa Tressa Terre Siciliane  
Grillo & Viognier Blend 13glass & 52bottle  
(Organic) 70% Grillo & 30% Viognier.
  - Cantine Nicosia, Lenza di Munti  
Etna Bianco, 14glass & 56bottle  
80% Carricante & 20% Catarratto.
- R E D**
- Cantina Colosi Nero D'avola, 13glass & 52bottle  
(Sustainable) 100% Nero D'Avola
  - Purato Sicarri Rosso Terre Appassimento,  
13glass & 52bottle  
(Vegan, Organic) Blend Of Nero d'Avola, Frappato & Syrah