

-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 flat breads,
fig jam, apple mostarda, olives, marcona almonds

-ANTIPASTI-

CREAMY BURRATA 19-
roasted figs, marcona almonds, aged balsamic,
rosemary crostini

FRESH MOZZARELLA &
TOMATO CRUDO 18-
tomato confit, basil, evoo

MARINATED SEAFOOD SALAD 21-
shrimp, calamari, 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, castelvetro olives, heirloom tomatoes,
red wine vinaigrette

BUTTERNUT SQUASH 17-
mixed greens, figs, cipollini, goat cheese,
apple sherry vinaigrette

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

novità

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

AUTUNNO, 23.
pancetta, pear, caramelized onions, fontina

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

P.E.C 23-
pancetta, egg, truffle parmesan, ricotta

-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 25-
forest mushrooms, porcini, marsala wine,
mascarpone, parmigiano

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

CRAB & CORN RISOTTO 31-
toasted pistachio, tomato confit

-ENTREES-

NORWEGIAN SALMON 39-
corona beans, broccoli rabe, tomato conserva,
calabrian romesco

BRANZINO ALA PLANCHA 39-
fingerling potatoes, smoked pancetta,
littleneck clams, tarragon sweet corn velouté

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

ROASTED CHICKEN 32-
lemon pepper mashed potatoes, broccoli rabe,
roasted chestnuts, rosemary jus

MARINATED SKIRT STEAK 49-
pesto whipped potatoes, roasted oyster
mushrooms, basil béarnaise

LUNCH MENU

Executive Chef – Ed Davis
Chef de Cuisine - Marvin Reyes

September 2026

PANINI COMBO \$16-

Choice of 1/2 Panini & Soup
or Salad

-PANINI-

Served on Roman Focaccia Panini 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

GRANDPA 16-
prosciutto, hot & sweet soppressata, fresh mozzarella,
shredded lettuce, olive oil, red wine vinegar

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