

-SOUP-

STRACCIATELLA
TOMATO FENNEL
ITALIAN WEDDING
8-



ENOTECA • ITALIAN KITCHEN

LUNCH MENU

Executive Chef – Ed Davis
Chef de Cuisine - Marvin Reyes

PANINI COMBO \$16-

Choice of 1/2 Panini & Soup
or Salad

SOUP/SALAD \$17-

Grilled Chicken Caesar
Chicken Milanese Arugula

February 2026

-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-
artichoke fritti, soppressata dolce, arugula,
mike's hot honey

FRESH MOZZARELLA &
VINE RIPENED TOMATOES 16-

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, castelvetrano olives, heirloom
tomatoes, red wine vinaigrette

VEAL MILANESE BRUSCHETTA 29-
vine ripened tomatoes, shaved red onion,
fresh mozzarella, aged balsamic reduction

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

-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, 21.
creamy ricotta

MEATBALL, 21.
ragu sauce, mozzarella

FIVE MUSHROOM TRUFFLE, 21.
creamy ricotta, white truffle

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

DIAVLA, 22.
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

-PASTA-

* Gluten Free Pasta Available \$2 additional

RIGATONI ALA VODKA 24-
crumbled sausage, shaved reggiano

RIGATONI RAGU NOVITÀ 28-
meatballs, pork, braised veal & sausage,
basil ricotta

PENNE & CHICKEN CAPRESE 24-
fresh mozzarella, tomatoes & basil

CAVATELLI, SWEET & SPICY SAUSAGE 24-
broccoli rabe, toasted pine nuts

TAGLIATELLE 26-
bay scallops, blistered grape tomatoes, arugula,
roasted garlic, lemon oil

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 30-
calabrian style, guanciale pancetta,
chilies, crispy capers

CHEESE TORTELLINI 25-
spicy alla vodka, nudja, parmigiano,
stracciatella, sweet basil

-ENTREES-

NORWEGIAN SALMON 37-
cauliflower puree, braised leeks, tomato confit,
anchovy, pangrattato

BRANZINO ALA PLANCHA 38-
charred haricot vert, rosemary roasted
potatoes, spicy romesco

CHICKEN PARMIGIANO 26-
spaghetti pomodoro, fresh mozzarella, pecorino
pesto (ala vodka style upon request)

ROASTED GARLIC HERB CHICKEN 30-
bourbon smashed sweet potatoes charred
broccolini, rosemary porcini demi

MARINATED SKIRT STEAK 49-
garlic parmesan fries, basil béarnaise,
arugula, lemon vinaigrette

-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

JUMBO SHRIMP SCAMPI 16-
hot vinegar peppers, arugula, melted fontina

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

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

ALA VODKA 17-
chicken cutlet, melted mozzarella, caramelized
onions, pepperoni

MEATBALL PARM 16-
sliced meatballs, fresh mozzarella

CHICKEN PARM 16-
chicken cutlet, fresh mozzarella

EGGPLANT PARM 14-
breaded eggplant, fresh mozzarella

BURRATA 16-
creamy burrata, basil olive oil,
hot vinegar peppers

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