



ENOTECA • ITALIAN KITCHEN

Brunch Menu- 2021 -
Executive Chef – Ed Davis

SATURDAY & SUNDAY 2 COURSE BRUNCH

\$38- Plus Tax & Gratuity*

Unlimited Mimosas, Bloody Mary's, Screwdrivers, Coffee Or Tea During Your Meal

One Complimentary Order Of House Muffins (Additional Order- \$4)

* Available For Tables Of 10 Guests & Under

*** Promotion Limited To A 1.5 Hour Seating ***

1st COURSE

Choice of:

CREAMY BASIL WHIPPED RICOTTA,

White Truffle Lavender Honey,
Warm Croustades

WHITE TRUFFLE & FONTINA ARANCINI,

Spicy Red Chili Aioli, Chickpea Puree

TOMATO BISQUE,

Shaved Reggiano

FRESH MOZZARELLA

Vine Ripened Tomato Caprese

ARUGULA

Tomatoes, Shaved Parmesan,
Lemon Scented
Extra Virgin Olive Oil

2nd COURSE

Choice of:

EGGS

* Add'l \$2 For Egg Whites

EGGS BENEDICT

Prosciutto, English Muffins,
Basil Hollandaise,
Tuscan Home Fries

COUNTRY FRITTATA

Fontina, Bacon, Potatoes,
Peppers & Onions,
Tuscan Home Fries

TUSCAN SCRAMBLE

Sweet And Spicy Sausage,
Provolone,
Tuscan Home Fries

STEAK AND EGGS Add'l \$5

Sliced Skirt Steak,
Two Eggs Any Style,
Tuscan Home Fries

WHITE TRUFFLE SCRAMBLED EGG SANDWICH

Sopressata & Provolone,
Tuscan Home Fries,
Seeded Semolina Bun

ASPARAGUS OMELETTE

Asparagus, Tomatoes, Brie Cheese,
Tuscan Home Fries

FRENCH TOAST

Served With Maple Syrup,
Whipped Cream & Strawberries

BANANA FRENCH TOAST

Caramelized Bananas & Warm
Pecans

NUTELLA FRENCH TOAST

TRADITIONAL FRENCH TOAST

PASTA

*Gluten Free Pasta Available \$2 Extra

RIGATONI ALA VODKA

Crumbled Sausage,
Shaved Reggiano

RIGATONI RAGU NOVITÀ

Meatballs, Pork, Braised Veal &
Sausage, Basil Ricotta

PENNE & CHICKEN CAPRESE

Fresh Mozzarella, Tomatoes & Basil

CAVATELLI,

SWEET & SPICY SAUSAGE
Broccoli Raab, Toasted Pine Nuts

PANINI

Served With Garlic Parmesan Fries

MEATBALL

Sliced Meatballs Fresh Mozzarella,
Ragu Sauce

MOZZARELLA

Fresh Mozzarella,
Vine Ripened Tomatoes, Basil Aioli

GRILLED CHICKEN

Spicy Sopressata, Broccoli Raab,
Fresh Mozzarella

SALADS

All Salads Served With Grilled Chicken
Substitute Baby Shrimp
Or Substitute Skirt Steak Add'l \$5

Wild Arugula

Poached Pears, Sun-Dried Cherries,
Gorgonzola,
Spiced Pecans, Honey Balsamic

Chopped Romaine

Shaved Reggiano,
Creamy Rosemary Caesar

CHILDREN'S BRUNCH MENU

Unlimited Complimentary Juices
\$12-

SCRAMBLED EGGS & CHEESE

French Fries

TRADITIONAL FRENCH TOAST

Maple Syrup & Whipped Cream

PENNE TOMATO SAUCE

PIZZA MARGHERITA

Tomato, Basil, Fresh Mozzarella

CHICKEN FINGERS

French Fries

SPECIALTY BRUNCH COCKTAILS

St. Germain & Prosecco \$15-

Prosecco, Splash Of St. Germain & Fresh Lemon

Afternoon Delight \$15-

Crop Organic Cucumber, St. Germain,
Fresh Lime Juice & Pineapple Juice

Cocktail on Draft \$13-

Grey Goose
Honey Deuce

White or Red Sangria \$13-

Seasonal Fresh Fruit, Splash Of Different Spirits

Mediterranean Mule \$14-

Figenza Fig Vodka, Fresh Lime Juice, Ginger Beer

** Consuming Raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of food born illness, Especially if you have certain medical conditions.

novità

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MEAT



CHEESE

7. each
26. plate choose 4

PROSCIUTTO DI PARMA
extra virgin olive oil

SOPRESSATA DI CALABRIA
spicy cured sausage

SOPRESSATA DOLCE
sweet cured sausage

NORCINO SALAME
mild salami with Sangiovese

SPANISH CHORIZO
smoked cured

6. each
22. plate choose 4

PARMIGIANO REGGIANO
cow's milk, lavender
truffle honey

GORGONZOLA DOLCE
cow's milk

BRIE TRIPLE CREME
cow's milk

MANCHEGO DOC
goat's milk

BEEMSTER XO
cow's milk

GRAND BOARD \$44

*An Assortment Of Our Cured Meats & Cheeses,
Served With Sardinian Flatbreads,
Fig Jam, Apple Mostarda, Olives, Marcona Almonds*

-ANTIPASTI-

FRESH MOZZARELLA &
VINE RIPENED TOMATOES 12-

WHITE TRUFFLE & FONTINA ARANCINI 12-
spicy red chili aioli, chickpea puree.

CALAMARI FRITTI 16-
lemon caper aioli, marinara

LEMON PESTO HUMMUS 12-
crispy chic peas, warm Sardinian flatbreads,
cucumber, baby carrots

FONDUE 16-
birra moretti rosso, fontina, cacio d'roma, cacio cavallo
provola, warm onion baguette, apples, grapes

ITALIAN NACHOS 14-
WARM HOUSE MADE POTATO CHIPS.
SMOKED PANCETTA,
HOT VINEGAR PEPPERS, GORGONZOLA FONDUTA
Add Grilled Diced Chicken Add'l \$7

PIZZA NAPLES

* Gluten Free Pizza Available \$3 additional

CARBONARA, 18.
pancetta, truffle parmesan ricotta,
sunny side eggs

**PROSCIUTTO DI
PARMA WHITE
PIE, 19.**
sun-dried cherries, aged balsamic

MARGHERITA, 16.
tomato, basil, mozzarella

**SAUSAGE & BROCCOLI
RAAB, 17.**
creamy ricotta

MEATBALL, 17.
ragu sauce, mozzarella

**FIVE MUSHROOM
TRUFFLE, 17.**
creamy ricotta, white truffle

**QUATTRO
FORMAGGI, 16.**
fontina, provolone, mozzarella, pecorino

**BURRATA
MOZZARELLA
PEPPERONI, 18.**
roasted tomato marinara