

Soup & Salad Combo

Choice of Soup & Half Salad
Grilled Chicken Caesar or
Chicken Milanese Arugula
\$14.95

Panini Combo

Choice of 1/2 Panini
& Soup or Salad
\$13.95

\$8- **SOUP**
STRACCIATELLA
TOMATO FENNEL
BUTTERNUT SQUASH

-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 13-
WARM HOUSE MADE POTATO CHIPS.
SMOKED PANCETTA,
HOT VINEGAR PEPPERS, GORGONZOLA FONDUTA
Add Grilled Diced Chicken Add'l \$7

PARMIGIANA

SEEDED SEMOLINA BUN

Meatball Parm 14-
Sliced Meatballs, Fresh Mozzarella, Ragu Sauce

Chicken Parm 14-
Breaded Chicken Cutlet, Fresh Mozzarella, Ragu Sauce

Eggplant Parm 14-
Breaded Eggplant, Fresh Mozzarella, Ragu Sauce

BURRATA 16-
Creamy Burrata, Basil, Olive Oil, Hot Vinegar Peppers

SLIDERS

Meatball Sliders 16-
Shaved Parmigiano-Reggiano, Warm Brioche

Lobster Sliders 22-
Prosciutto, Arugula, Oven Dried Tomatoes, Warm Brioche

PANINI

GLUTEN FREE BUN AVAILABLE FOR AN ADDITIONAL \$2.

Mozzarella 13-
FRESH MOZZARELLA, VINE RIPENED TOMATOES, BASIL AIOLI

Prosciutto 15-
PROSCIUTTO DI PARMA, FRESH MOZZARELLA, TOMATO, ARUGULA

Balsamico 14-
BALSAMIC GRILLED CHICKEN, OVEN DRIED TOMATOES, GOAT CHEESE

Grilled Chicken 14-
SPICY SOPRESSATA, BROCCOLI RAAB, FRESH MOZZARELLA

Chicken Milanese 14-
BREADED CHICKEN CUTLET, PROSCIUTTO, ROASTED PEPPERS, PROVOLONE

Skirt Steak 17-
SLICED SKIRT STEAK, FRESH MOZZARELLA, OVEN DRIED TOMATOES, CHILI AIOLI

Grilled Cheese & Tomato Soup 15-
Grilled Cheese, Melted Fontina, Fresh Mozzarella,
Prosciutto di Parma. Served with Tomato Fennel Bisque

novità

ENOTECA • ITALIAN KITCHEN

Lunch Menu

2021

Executive Chef
Ed Davis

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,
Sardinian Flatbreads, Fig Jam, Apple Mostarda, Olives, Marcona Almonds

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

SPEK, 17.
speck, rosemary roasted pears, gorgonzola,
mozzarella, white truffle honey, sea salt

PASTA * Gluten Free Pasta Available \$2 additional

RIGATONI RAGU, meatballs, pork, veal & sausage, creamy basil ricotta 24.

CAVATELLI, crumbled sweet & spicy sausage, broccoli raab, toasted pine nuts 21.

STROZZAPRETI ALA NORMA, grilled graffiti eggplant, roasted tomatoes, ricotta salata 19.

PENNE & CHICKEN CAPRESE, fresh mozzarella, tomatoes & basil 21.

RIGATONI ALA VODKA, crumbled sausage, shaved reggiano 21.

RADIATORE BOLOGNESE, braised beef short rib, baby sausage meatballs,
cracked pepper mascarpone 22.

PAPPARDELLE, MAINE LOBSTER, asparagus, leeks, black pepper truffle cream 26.

GARGANELLI, butter poached lobster, roasted autumn squash, forest mushrooms,
creamy pesto 26.

GNOCCHI CARBONARA, baby shrimp, smoked pancetta, peas, pecorino, egg 24.

BLACK LINGUINE, CHARRED OCTOPUS, Calabrian style, guanciale pancetta,
chilies, crispy capers 26.

INSALATE

Add Chicken (\$7-), Baby Shrimp (\$6-), 3 Firecracker Jumbo Shrimp (\$12-)
Or Marinated Skirt Steak (\$12-) Herb Roasted Salmon Filet (\$12-)
To Any Of The Following Salads

WILD ARUGULA, poached pears, sun-dried cherries, gorgonzola, spiced pecans,
honey balsamic 14.

ROMAINE HEARTS, creamy rosemary caesar, focaccia croutons 14.

CHOPPED ANTIPASTI, arugula, sopressata, provolone, mozzarella, olives,
roasted red peppers, mushrooms, tomatoes 15.

CHICKEN MILANESE, arugula, oven dried tomatoes, white beans, prosciutto,
parmigiano-reggiano 23.

VEAL MILANESE CAPRESE, arugula, blistered tomatoes, basil, olive oil, balsamic 26.

ENTREES

HERB MARINATED NORWEGIAN SALMON 33.
smashed potatoes, baby glazed heirloom carrots,
preserved lemon, white anchovy vinaigrette

CHICKEN PARMIGIANO 23.
spaghetti pomodoro, fresh mozzarella, pecorino pesto

LEMON ROASTED FREE BIRD CHICKEN 26.
creamy pecorino polenta, charred asparagus, rosemary pan jus

MARINATED SKIRT STEAK 46.
gorgonzola baby potatoes, broccoli rabe, basil béarnaise



ASK TO SEE OUR GLUTEN FREE MENU