

-ANTIPASTI-

CREAMY BURRATA 16-
roasted butternut squash, toasted pecans,
white truffle lavender honey

**FRESH MOZZARELLA &
VINE RIPENED TOMATOES 12-**

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

BAKED STUFFED CLAMS 13
pancetta, lemon, white wine

GRILLED OCTOPUS 21-
eggplant caviar, crushed marcona almonds,
fresh mint, calabrian chili oil

CORNMEAL CRUSTED ARTICHOKE HEARTS 14-
lemon roasted garlic aioli

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

BAKED SPINACH & ARTICHOKE DIP 14-
warm potato crisps

MEATBALL SLIDERS 14-
shaved reggiano

LOBSTER SLIDERS 22-
prosciutto, arugula, oven dried tomatoes

MUSSELS, CRISPY ARTICHOKE 19-
lemon, white wine, garlic.

MUSSELS, FRA DIAVLO 18-
calabrian chili's, crumbled gorgonzola,
olive oil baked croustades

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

INSALATE

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

ROMAINE HEARTS, creamy rosemary caesar, focaccia croutons 14.

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

CHICKEN MILANESE, arugula, oven dried tomatoes, 25.
white beans, prosciutto, parmigiano-reggiano

Add Grilled Chicken Add'l \$7
Add Firecracker Jumbo Shrimp Add'l \$4 each
Skirt Steak Add'l \$12

SIDES

CREAMY PARMESAN POLENTA 8.

TRUFFLE GARLIC PARMESAN FRIES 8.

ROASTED CORN, SMOKED PANCETTA, ASPARAGUS RISOTTO 8.

ROASTED GARLIC BROCCOLI RABE 10.

SAUTÉED SPINACH 9.

novità

ENOTECA • ITALIAN KITCHEN

Dinner 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, Served With Sardinian Flatbreads,
Fig Jam, Apple Mostarda, Olives, Marcona Almonds*

PIZZA NAPLES

* Gluten Free Pizza Available \$5 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

PASTA

* Gluten Free Pasta Available \$2 additional

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

CAVATELLI, crumbled sweet & spicy sausage, broccoli rabe, 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, 22.
cracked pepper mascarpone

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

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

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

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

FRUTTI DI MARE FRA DIAVLO, black linguine, jumbo shrimp, lobster, mussels, 29.
clams, calamari

RICOTTA RAVIOLI, blistered tomato marinara, fresh mozzarella & basil 19.

PESCE

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

JUMBO SHRIMP SCAMPI 29.
crispy guanciale pancetta, asparagus & roasted corn risotto

BRONZED ISLANDIC COD 34.
white truffle cauliflower puree, roasted brussels sprouts,
heirloom tomatoes

CARNE

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

LEMON ROASTED FREE BIRD CHICKEN 28.
creamy pecorino polenta, charred asparagus, rosemary pan jus

CHICKEN PARMIGIANO 25.
spaghetti di pomodoro, fresh mozzarella, pecorino pesto

VEAL MILANESE 28.
prosciutto di parma, fresh mozzarella, escarole, mushroom veal glaze

EGGPLANT PARMIGIANO 19-
MARINARA, MOZZARELLA,
PARMIGIANO REGGIANO