



ENOTECA • ITALIAN KITCHEN

Brunch Menu- 2023 -

Executive Chef – Ed Davis

Chef de Cuisine - Marvin Reyes

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

GARDEN SALAD

Tomatoes, Cucumbers,
Roasted Red Peppers,
Shaved Parmigiano,
Balsamic Vinaigrette

2nd COURSE

Choice of:

EGGS

* Add'l \$2 For Egg Whites

EGGS BENEDICT

Prosciutto, English Muffins,
Basil Hollandaise,
Tuscan Home Fries

SMOKED SALMON EGGS

BENEDICT Add'l \$8

English Muffins, Basil Hollandaise,
Tuscan Home Fries

COUNTRY FRITTATA

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

TUSCAN SCRAMBLE

Sweet And Spicy Sausage,
Provolone, Peppers, Onions,
Tuscan Home Fries

STEAK AND EGGS Add'l \$10

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

PANINI

Served With Garlic Parmesan Fries

MEATBALL PARM 16-

Sliced Meatballs, Fresh Mozzarella,
Ragu Sauce, Semolina Bun

MOZZARELLA 14-

Fresh Mozzarella,
Vine Ripened Tomatoes,
Basil Aioli

GRILLED CHICKEN 16-

Spicy Sopressata,
Broccoli Rabe,
Fresh Mozzarella

VERDURE GRIGALIA TE 15-

Grilled Zucchini, Artichoke Hearts,
Eggplant Caponata

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 Rabe, Toasted Pine Nuts

SALADS

All Salads Served With Grilled Chicken
Substitute Baby Shrimp Add'l \$5
Or Substitute Skirt Steak Add'l \$10

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

Italian Espresso \$16-

Smirnoff Vanilla, Averna, Espresso, Kahlua

Afternoon Delight \$15-

Crop Organic Cucumber, St Germaine,
Fresh Lime Juice & Pineapple Juice

Cocktail on Draft \$15-

Season Cocktail on Draft

White or Red Sangria \$15-

Seasonal Fresh Fruit,
Splash Of Different Spirits

Bloody Maria \$15-


Milagro Silver, Homemade Bloody Mary Mix,
Lemon, Lime, Olive

** 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-

CREAMY BURRATA 18-
watermelon, arugula, prosciutto di parma,
fig balsamic, chilled EVOO

FRESH MOZZARELLA &
VINE RIPENED TOMATOES 14-

WHITE TRUFFLE & FONTINA ARANCINI 14-
spicy red chili aioli, chickpea puree.

CALAMARI FRITTI 19-
lemon caper aioli, marinara

LEMON PESTO HUMMUS 14-
crispy chic 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 Grilled Diced Chicken Add'l \$8

PIZZA NAPLES

* Gluten Free Pizza Available \$5 additional

CARBONARA, 19.
pancetta, truffle parmesan ricotta,
sunny side eggs

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

MARGHERITA, 17.
tomato, basil, mozzarella

**SAUSAGE & BROCCOLI
RABE, 18.**
creamy ricotta

MEATBALL, 18.
ragu sauce, mozzarella

**FIVE MUSHROOM TRUF-
FLE, 18.**
creamy ricotta, white truffle

QUATTRO FORMAGGI, 17.
fontina, provolone, mozzarella, pecorino

DIAVLA, 19.
calabrian chili tomato sauce, pepperoni,
burrata, basil

**BUFFALO CHICKEN
WHITE PIE, 19.**
smoked pancetta, creamy blue cheese

BIANCO, 19.
ricotta, mozzarella, parmigiano,
mike's hot honey, baby arugula