

Menu di Enoteca

Mix & match your favorite meats, cheeses, & olives to create your own antipasti board or you can choose from one of our *Signature Tasting Boards*.

Salumeria

Served with Tuscan Ciabatta Crostini,
Candied Nuts & Fruits.

Prosciutto di Parma - \$6

Salami Toscana - \$5

Salami dry-cured with salt & peppercorns.

Sopresata - \$5

Speck - \$6

Mild, smoked Italian ham. Apple jam.

Salsiccia Secca Piccante - \$5

Hot and spicy, dry-cured sausage.

Sample of All - \$12

Olives

Castelvetrano - \$3

Fresh, clean tasting green olives.

Calabrese Piccante - \$3

Seasoned small green olives.

Gaeta - \$3

Full-flavored brown olive.

Cerignola - \$3

Mild, sweet tasting large red olive.

Sample of All - \$6

Formaggio

Served with Tuscan Ciabatta Crostini,
Candied Nuts & Fruits.

Gorgonzola Piccante - \$6

Taleggio - \$8

Parmigiano-Reggiano - \$5

Cilliegini Mozzarella - \$5
Small mozzarella balls, olive oil.

Pecorino Toscano - \$6

Sample of All - \$13

Signature Tasting Boards

Firenze - \$12

Prosciutto di Parma
Parmigiana-Reggiano
Castelvetrano

Lucca - \$12

Sopressata
Pecorino Toscana
Cerignola

Arezzo - \$13

Gorgonzola Piccante
Salsiccia Secca Piccante
Gaeta Olives

Cicchetti (Italian Tapas)

1 for \$5

3 for \$13

5 for \$20

*\$2 Supplement

Piatti Caldo (Hot Plates)

Gamberi Ubriaci*

Two Peroni beer-battered shrimp, Panko crumbs,
roasted tomato vinaigrette, basil oil.

Raschera con Prosciutto

Raschera cheese wrapped in
prosciutto and oven baked, olive oil, crostini.

Fagioli Verde Fritti

Batter-fried green beans, aioli sauce.

Crostini con Funghi

Egg-battered crostini, wild mushrooms,
brandy cream sauce, truffle oil.

Piatti Freddo (Cold Plates)

Insalata Scungili

House made snail salad.

Barbabietole

Oven-roasted red beets, pistachio dressing.

Fichi Freschi

Fresh Black Mission figs, extra virgin olive oil.

Puree di Cecci

Chick peas, garlic, lemon, olive oil, ciabatta crostini.

Antipasti

Pasta e Fagioli, Bianco - \$6

Cannellini beans in a silky white sauce with fresh basil, garlic, Parmigiano-Reggiano cheese and ditalini pasta.

Funghi Portabello ai Ferri - \$9

Large grilled portabello mushroom caps baked with goat cheese, caramelized onions,
roasted peppers and crispy pancetta wheels.

Calamari all' Aceto Balsamico - \$10

Fried native calamari tossed with fresh basil, hot cherry pepper rings,
diced tomatoes and a balsamic vinegar reduction.

Calamari Fritti - \$9

Zuppa di Vongole Bianco - \$10

Native littlenecks sautéed in a white wine, garlic and fresh herb broth. Served over garlic crostini.

Involtini di Melanzane - \$9

Pan-fried eggplant rolled with Prosciutto di Parma and herbed ricotta cheese
then oven-baked with San Marzano marinara sauce.

Polpette Grande - \$10

Extra large meatball, made from ground sirloin, veal and pork, topped with San Marzano marinara
and a large scoop of Ricotta cheese. Garnished with Parmigiano-Reggiano cheese and fresh basil.

Pizza Alla Griglia (Grilled Pizza)

Margherita - Tomato, Fresh Mozzarella & Fresh Herbs - \$12

Alla Vodka - Spicy Pink Vodka Sauce, Chicken, Fresh Mozzarella, Gorgonzola & Eggplant - \$13

Funghi Trifolati - Sautéed Wild Mushrooms, Cipollini Onions, Goat Cheese & Olive Oil - \$13

Bianco - Sautéed Spinach, Goat Cheese, Garlic Butter, Mozzarella & Roasted Grape Tomatoes - \$13

Insalate

Caprese - \$10

Sliced vine ripe yellow and red tomatoes stacked with fresh mozzarella cheese, basil and baby arugula. Topped with crumbled gorgonzola cheese and a balsamic reduction.

Cesare - \$7

Romaine lettuce tossed in a homemade lemon Caesar dressing with homemade croutons and Parmigiano-Reggiano cheese.

Fragole - \$10

Baby red dandelion and mixed greens, fresh strawberries, mozzarella cheese, and candied pistachios tossed in a blood orange vinaigrette. Topped with poppy seeds and Trebbiano grape must.

Panzanella - \$8

Fresh vine ripened tomatoes and crunchy Tuscan croutons tossed with mixed greens, sliced red onions, crumbled goat cheese and a red wine vinaigrette.

Pasta

Tagliatelle alla Bolognese - \$17

Delicate golden egg noodles tossed with a truly classic Bolognese sauce made with pork, pancetta, sirloin, diced vegetables, tomatoes and a touch of cream. Topped with Parmigiano-Reggiano cheese.

Gamberi Fra Diavolo - \$18

Four jumbo shrimp sautéed in a spicy Fra Diavolo sauce. Served over a bed of al dente linguine.

Frutti di Mare - \$19

Shrimp, littlenecks, ocean scallops, white fish and swordfish sautéed in a red clam sauce. Served over a bed of al dente linguine.

Gnocchi di Patate - \$18

Homemade potato and ricotta dumplings tossed in a pomodoro cream sauce with fresh mozzarella. Topped with Parmigiano-Reggiano cheese.

Agnolotti Quattro Formaggio - \$17

Crescent shaped pasta stuffed with Ricotta, Parmigiano-Reggiano, Fontina & Pecorino Romana cheese and tossed with artichokes, pomodoro sauce and grilled chicken. Topped with Parmigiano-Reggiano cheese.

Rigatoni Leonardo - \$16

Rigatoni pasta tossed with grilled chicken, sliced sweet Italian sausage, wild arugula, roasted tomatoes and a lemon, garlic & herb sauce. Topped with Parmigiano-Reggiano cheese.

Garganelli con Tartufo - \$17

Semolina (wheat) egg pasta with white truffle oil, Prosciutto di Parma and a light mascarpone cheese sauce. Drizzled with white truffle oil and garnished with Parmigiano-Reggiano cheese.

*Available with grilled chicken breast - \$19
Available with 3 jumbo grilled shrimp - \$22*

Penne alla Vodka - \$14

*Penne pasta tossed with a spicy (mildly hot) pink vodka sauce. Topped with shaved Parmigiano-Reggiano cheese.
Available with chicken breast - \$16
Available with 3 jumbo shrimp - \$19*

Pollo e Maiale

Pollo Sophia - \$17

Grilled sage and garlic marinated chicken breast oven baked with grilled asparagus and fresh mozzarella. Finished with a tomato and basil salsa.

Pollo al Rosmarino - \$17

Two semi-boneless chicken breasts marinated in a rosemary, garlic and lemon rub, grilled and finished in the oven with roasted tomatoes, garlic, butter and wine.

Pollo alla Milanese - \$14

Extra thin chicken cutlets breaded with Tuscan crumbs and pan-fried in olive oil. Served with lemon wedges and San Marzano marinara sauce.

Maiale con Pere - \$19

Pork tenderloin marinated in garlic and amaretto, grilled and topped with a pear, almond, brown sugar and amaretto glaze.

Diana Carni

Saltimbocca - \$19

Veal scaloppine pan-sautéed with Prosciutto di Parma, fresh sage, garlic, Marsala wine and a veal demi-glaze.

Scaloppine di Vitello Limone - \$19

Veal scaloppine dredged in egg batter and pan-sautéed in a lemon, caper and white wine sauce.

Pollo Limone - \$17

Scaloppine di Vitello Porcini - \$19

Veal scaloppine deglazed with white wine, veal stock and butter. Finished with porcini mushrooms, fresh herbs, cream, Parmigiano-Reggiano cheese and truffle oil.

Costoletta di Vitello - \$29

16oz. grilled veal chop finished with a Crimini mushroom, sherry and veal demi-glaze.

Bistecca Pepperonata- \$19

Sirloin skirt steak marinated in Chianti wine, balsamic vinegar and coarse black pepper, grilled and finished with a spicy marinade reduction.

Manzo di Giuseppe - \$27

Grilled 16oz. choice Black Angus sirloin finished with sea salt, extra fine Tuscan olive oil and fresh lemon juice. Served with roasted garlic and a side of warm gorgonzola cream sauce.

Joey Piccolo (12oz.) - \$22

Pesce

Branzino - \$26

Pan-seared Chilean sea bass filet finished with ocean scallops and a creamy scallion sauce.

Aragosta Cioppino - \$25

Native lobster (in shell), shrimp, littlenecks, baby mussels, swordfish, sea scallops, white fish and calamari stewed in a spicy (mildly hot) tomato & vegetable broth. Served over grilled Tuscan crostini and topped with fried onion rings.

Pesce Spada alla Griglia - \$22

Thick center cut domestic swordfish grilled and topped with a caper, roasted yellow tomato, lemon & butter sauce.

Salmone alla Griglia - \$19

Grilled salmon filet dressed with lemon juice and olive oil. Served over summer salad tossed in a roasted tomato vinaigrette

Gamberi con Timo - \$19

Four jumbo butterflied shrimp sautéed with garlic, vegetable puree and fresh thyme leaves. Served over a bed of creamy Parmigiano-Reggiano risotto.

Capesante Al Forno - \$19

Large sea scallops oven baked with grilled asparagus, lemon, garlic butter, herbs and crunchy Tuscan crumbs.

Contorni (sides)

All sides are available for 2 or 4 persons

Asparago alla Griglia - \$5/\$9

Grilled asparagus spears, olive oil, lemon.

Patatine Fritte - \$4/\$7

Shoestring sweet potato fries.

Melanzane alla Parmigiana - \$5/\$9

Oven-baked eggplant parmesan.

Granoturco Dolce - \$4/\$7

Sweet corn sautéed with sage, brown butter and diced red peppers.

Risotto Bianco - \$4/\$7

Slow-cooked Arborio rice folded with Parmigiano-Reggiano cheese and cream.

Consumers are recommended to order seafood and other food from animals thoroughly cooked. Consuming partially cooked foods can increase your risk of illness.

*An 18% gratuity will be added to parties of 8 or more.
We are not responsible for meats ordered well done.*