

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.

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

Cacciotta al Tartufo - \$6

Semi-soft sheep's milk cheese,
black truffles.

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

Antipasti

Pasta e Fagioli, Bianco - \$7

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

Minestra di Zucca - \$7

Slow roasted butternut squash soup garnished with pumpkin seed oil.

Funghi Portabello ai Ferri - \$9

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

Arancina Gorgonzola - \$9

Breaded risotto dumplings stuffed with gorgonzola, parmesan and mozzarella cheese.
Served with gorgonzola cream sauce and a roasted garlic, spinach and thyme puree.

Gamberi Toscana - \$10

Two jumbo shrimp sautéed with white wine, cannelli beans, garlic, diced tomatoes and fresh basil.
Served over a grilled crostini oven baked with goat cheese.

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.

Polpetta 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

Arezzo - Prosciutto, Roasted Dates, Mozzarella, Gorgonzola, Caramelized Onions & Fig Puree - \$14

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 croutons and Parmigiano-Reggiano cheese.

Inverno- \$9

Mesclun greens, arugula and radicchio tossed with dried dates, cranberries, gorgonzola cheese and a cranberry vinaigrette dressing. Topped with shaved Parmigiano-Reggiano cheese and candied walnuts.

Bietola - \$9

Baby spinach tossed with roasted beets, dried apricots, goat cheese, lemon juice and extra virgin olive oil.

Pasta

Tagliatelle alla Bolognese - \$18

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.

Tortellacci con Zucca - \$17

Jumbo tortellini filled with butternut squash, amaretto crumbs, caramelized onions, provolone and parmesan cheese tossed in a brown butter and sage sauce. Topped with Parmigiano-Reggiano cheese.

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 al Forno- \$17

Handmade potato and ricotta dumplings baked with a pomodoro cream sauce, fresh mozzarella and basil. Topped with Parmigiano-Reggiano cheese.

Pappardelle con Pollo e Carciofi - \$17

Pan-seared chicken breasts, white wine, artichoke hearts, Pomodoro and garlic tossed with pappardelle pasta. Topped with Parmigiano-Reggiano cheese.

Schiaffoni alla Norcina - \$17

Schiaffoni (large tube shaped) pasta tossed with fresh ground sausage, porcini mushrooms & white truffle oil in a brandy cream sauce. Topped with Parmigiano-Reggiano cheese.

Penne alla Vodka - \$15

Penne pasta tossed with a spicy (mildly hot) pink vodka sauce. Topped with shaved Parmigiano-Reggiano cheese. Available with chicken breast - \$17 Available with 3 jumbo shrimp - \$19

Pollo e Maiale

Pollo al Diavolo - \$18

Two semi-boneless chicken breasts grilled with a spicy crushed red pepper and fresh herb rub. Oven-finished with olive oil, fresh herbs and white wine.

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 - \$15

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

Grilled sirloin skirt steak marinated in Chianti wine, balsamic vinegar and coarse black pepper. 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 fillet finished with ocean scallops and a creamy scallion sauce.

Aragosta Ciopino - \$25

Native lobster (in shell), shrimp, littlenecks, baby mussels, swordfish, sea scallops, white fish and calamari stewed in a spicy (mildly hot) tomato and 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 and butter sauce.

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.

Salmon alla Griglia - \$19

Grilled salmon fillet dressed with lemon juice and olive oil. Served over winter salad made with mixed greens, dates, and a cranberry vinaigrette.

Contorni (sides)

All sides are available for 2 or 4 persons

*Cavoletti di Bruxelles - \$5/\$9
Caramelized Brussel Sprouts.*

*Patatine Fritte - \$4/\$7
Parmesan Truffle Fries.*

*Melanzane alla Parmigiana - \$5/\$9
Oven-baked eggplant parmesan.*

*Pisseli e Prosciutto - \$4/\$7
Tender baby peas sautéed
with Prosciutto di Parma.*

*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.*