



ENOTECA · ITALIAN KITCHEN

Long Island Restaurant Week Menu

Sunday January 29th to Sunday February 5th

\$44-

Tax, Tip & Beverage Not Included

PRIMO

TOMATO BASIL BISQUE, parmesan crisp, lemon oil

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

BAKED STUFFED CLAMS, pancetta, lemon, white wine

FRESH MOZZARELLA & VINE RIPENED TOMATOES

MEATBALL CROSTINI, PROSCIUTTO, basil whipped ricotta

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

LEMON PESTO HUMMUS, crispy chic peas, warm Sardinian flatbreads, cucumber, baby carrots

CHOPPED ROMAINE HEARTS, creamy rosemary caesar, focaccia croutons

BURRATA MOZZARELLA CAPRESE, baby heirloom tomatoes, pesto **+4**

LOBSTER SLIDERS, prosciutto, arugula, oven dried tomatoes **+4**

Please No Sharing or Substitutions
Menu available until 7pm on Saturdays



SECONDO

* Gluten Free Pasta Available \$2 additional

RIGATONI RAGU, meatballs, pork, braised veal & sausage, creamy basil ricotta

CAVATELLI, CRUMBLER SWEET & SPICY SAUSAGE, broccoli rabe, toasted pine nuts

PAPPARDELLE, MAINE LOBSTER, asparagus, leeks, black pepper truffle cream **+4**

BLACK LINGUINE CALABRIAN STYLE, CHARRED OCTOPUS, guanciale pancetta, chilies, crispy capers

RIGATONI ALA VODKA, crumbled sausage, shaved reggiano

RADIATORE BOLOGNESE
braised beef short ribs, sausage meatballs, cracked pepper mascarpone

BRANZINO ALA PLANCHA, long stem artichokes, baby tomatoes, crispy capers, olives, potatoes, meyer lemon citronette **+4**

JUMBO SHRIMP SCAMPI, roasted corn, smoked pancetta, asparagus risotto

FRUTTI DI MARE FRA DIAVOLO, jumbo shrimp, lobster, mussels, clams, calamari, black linguine **+4**

HERB MARINATED NORWEGIAN SALMON, cacio e pepe potatoes, sautéed spinach, prosecco beurre blanc

MARINATED SKIRT STEAK gorgonzola potato hash, broccoli rabe, basil bearnaise **+10**

PORK TOMAHAWK, hot vinegar peppers, sausage, cippolini, roasted potatoes

LEMON ROASTED FREE BIRD CHICKEN, olive oil poached peewee potatoes, charred fagiolini, chianti bbq pan jus

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

VEAL MILANESE BRUSCHETTA, vine ripened tomatoes, shaved red onion, fresh mozzarella, aged balsamic reduction **+4**

DOLCE

TIRAMISU

CANNOLI, ricotta, chocolate chips

Please No Sharing or Substitutions



Please ask to see our All New Gluten Free Menu



ENOTECA · ITALIAN KITCHEN

LUNCH MENU

Long Island Restaurant Week Menu
Monday November 7th to Friday November 11th
\$22- Tax, Tip & Beverage Not Included

PRIMO

TOMATO BASIL BISQUE, parmesan crisp, lemon oil

ITALIAN WEDDING SOUP

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

FRESH MOZZARELLA & VINE RIPENED TOMATOES

CHOPPED ROMAINE HEARTS, creamy rosemary caesar, focaccia croutons

SECONDO

** Gluten Free Pasta Available \$2 additional*

MEATBALL SLIDERS, shaved parmigiano, warm brioche, house made chips

CHICKEN MILANESE PANINI, breaded chicken cutlet, prosciutto, roasted peppers, provolone, house made chips

PENNE & CHICKEN CAPRESE, fresh mozzarella, tomatoes & basil

RIGATONI RAGU, meatballs, pork, braised veal & sausage, creamy basil ricotta

CAVATELLI, CRUMBLER SWEET & SPICY SAUSAGE, broccoli rabe, toasted pine nuts

RIGATONI ALA VODKA, crumbled sausage, shaved reggiano

WILD ARUGULA, GRILLED CHICKEN, poached pears, sun dried cherries, gorgonzola, spiced pecans, honey balsamic

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

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Menu available Monday Through Friday 12pm - 3pm



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FRESH MOZZARELLA & VINE RIPENED TOMATOES

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SECONDO

** Gluten Free Pasta Available \$2 additional*

MEATBALL SLIDERS, shaved parmigiano, warm brioche, house made chips

CHICKEN MILANESE PANINI, breaded chicken cutlet, prosciutto, roasted peppers, provolone, house made chips

PENNE & CHICKEN CAPRESE, fresh mozzarella, tomatoes & basil

RIGATONI RAGU, meatballs, pork, braised veal & sausage, creamy basil ricotta

CAVATELLI, CRUMBLER SWEET & SPICY SAUSAGE, broccoli rabe, toasted pine nuts

RIGATONI ALA VODKA, crumbled sausage, shaved reggiano

WILD ARUGULA, GRILLED CHICKEN, poached pears, sun dried cherries, gorgonzola, spiced pecans, honey balsamic

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

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