



ENOTECA · ITALIAN KITCHEN

### Long Island Restaurant Week Menu

Sunday January 27th to Sunday February 3rd

\$29.95

Tax, Tip & Beverage Not Included

#### PRIMO

- TOMATO BASIL BISQUE, parmesan crisp, lemon oil
- PROSCIUTTO ROASTED ASPARAGUS, gorgonzola, poached pears, port wine reduction
- 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*

#### SECONDO

\* Gluten Free Pasta Available \$2 additional

- RIGATONI RAGU, meatballs, pork, braised veal & sausage, creamy basil ricotta
- CAVATELLI, CRUMBLED 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, oven dried tomatoes, kalamata olive roasted red pepper vinaigrette **+4**
- JUMBO SHRIMP SCAMPI, roasted corn, smoked pancetta, asparagus risotto
- FRUTTI DI MARE FRA DIAVOLO, jumbo shrimp, lobster, mussels, clams, calamari, black linguine **+4**
- CRAB CRUSTED TILAPIA PICCATA, roasted potatoes, sautéed spinach,
- MARINATED SKIRT STEAK gorgonzola potato hash, broccoli rabe, basil bearnaise **+10**
- BBO'D PORK PORTERHOUSE, primo sale polenta, broccoli rabe, hot vinegar peppers **+2**
- ROASTED FREE BIRD CHICKEN, black garlic smashed sweet potatoes, sautéed spinach, pinot noir pan jus
- CHICKEN PARMIGIANO, spaghetti di pomodoro, fresh mozzarella, pecorino pesto
- VEAL MILANESE SALTIMBOCA, prosciutto, melted fontina, sautéed spinach, sage veal glaze **+4**

#### DOLCE

- WARM APPLE COBBLER, fresh whipped cream & caramel sauce
- TIRAMISU
- CANNOLI, ricotta, chocolate chips

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Please ask to see our All New Gluten Free Menu