



ENOTECA · ITALIAN KITCHEN

Long Island Restaurant Week Menu Sunday November 3rd to Sunday November 10th

Served until 7pm on Saturday Nights

\$29.95

Tax, Tip & Beverage Not Included

PRIMO

TOMATO BASIL BISQUE, parmesan crisp, lemon oil

PROSCIUTTO ROASTED ASPARAGUS, gorgonzola, California figs, rosemary 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, little neck clams, mussels, grilled chorizo, basil, cioppino broth **+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, baby potatoes, sautéed spinach,

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

LEMON ROASTED FREE BIRD CHICKEN, creamy polenta, charred asparagus, rosemary pan jus

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

VEAL MILANESE, prosciutto di parma, fresh mozzarella, escarole, mushroom veal glaze **+4**

DOLCE

WARM APPLE COBBLER, fresh whipped cream & caramel sauce

NUTELLA TIRAMISU

CANNOLI, ricotta, chocolate chips

Please No Sharing or Substitutions



Please ask to see our All New Gluten Free Menu