



ENOTECA · ITALIAN KITCHEN

Long Island Restaurant Week Menu

Sunday April 24th to Sunday May 1st

\$42-

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, CRUMBLLED 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 SALMON 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

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 CAPRESE, chopped hearts of romaine, fresh mozzarella, tomato, red wine vinaigrette **+4**

DOLCE

LEMONCELLO BAR, blueberry compote & fresh whipped cream

TIRAMISU

CANNOLI, ricotta, chocolate chips

Please No Sharing or Substitutions



Please ask to see our All New Gluten Free Menu