



ENOTECA · ITALIAN KITCHEN

## Long Island Restaurant Week Menu

Sunday April 23rd to Sunday April 30th

\$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

CHOPPED ROMAINE HEARTS, creamy rosemary caesar, focaccia croutons

CREAMY BURRATA, watermelon, baby tomatoes, marcona almonds, aged balsamic, evoo **+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

NEW BEDFORD SEA SCALLOPS, saffron risotto, wild asparagus, crispy caper piccata **+6**

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

TAGLIATELLE, baby shrimp, lump crab, arugula, oven dried tomatoes, red chilies & meyer lemon **+4**

NORWEGIAN SALMON, heirloom tomatoes, cipollini, roasted corn, white beans, arugula, lemon dill vinaigrette

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

BAROLO BRAISED PORK OSSO BUCCO, pecorino potato puree, broccoli rabe, rosemary demi

ROASTED FREE BIRD CHICKEN MARSALA, trumpet royale mushrooms, creamy white polenta, charred broccolini

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 April 24th to Friday April 28th

\$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

***Please No Sharing or Substitutions***

***Menu available Monday Through Friday 12pm - 3pm***

PERONI  
ITALIA