



ENOTECA • ITALIAN KITCHEN

Long Island Restaurant Week Menu

Sunday November 2nd to Sunday November 9th
\$46-

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, artichoke fritti, soppressata dolce, arugula, mike's hot honey **+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
- MALFADINE, baby shrimp, sun dried tomatoes, pistachio pesto, ricotta salata
- 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 **+4**
- RIGATONI ALA VODKA, crumbled sausage, shaved reggiano
- RADIATORE BOLOGNESE
braised beef short ribs, sausage meatballs, cracked pepper mascarpone
- BRANZINO PICATTA, sautéed spinach **+6**
- JUMBO SHRIMP SCAMPI, roasted corn, smoked pancetta, asparagus risotto
- TAGLIATELLE, bay scallops, blistered tomatoes, arugula, roasted garlic, lemon oil **+4**
- NOVA SCOTIA SALMON, tuscan beans, concentrated tomatoes, braised baby carrots, lemon scented pea nage
- MARINATED SKIRT STEAK gorgonzola potato hash, broccoli rabe, basil bearnaise **+10**
- PORK CHOP MILANESE, arugula, shaved apples, crumbled gorgonzola, port wine vinaigrette
- SICILIAN ROASTED CHICKEN, creamy fontina polenta, charred broccolini, roasted shallot & tomato vinaigrette
- 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

Sunday November 2nd to Sunday November 9th

\$24- 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

MALFADINE, baby shrimp, sun dried tomatoes, pistachio pesto, ricotta salata

CAVATELLI, CRUMBLED 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