



ENOTECA · ITALIAN KITCHEN

### Long Island Restaurant Week Menu

Sunday October 29th to Sunday November 5th

\$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
- BURRATA FRITTI, pesto, marinated tomatoes, spicy vodka sauce **+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
- BAY SCALLOPS OREGANATA, basil basmati, pancetta roasted brussels sprouts **+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, grilled summer vegetable orzo, lemon dill tzatziki
- MARINATED SKIRT STEAK gorgonzola potato hash, broccoli rabe, basil bearnaise **+10**
- PORK LOIN MARSALA, rosemary roasted potatoes, baby portobellos, sautéed spinach
- ROASTED FREE BIRD CHICKEN MARSALA, creamy cacio e pepe polenta, grilled leeks, pinot nero natural pan jus
- 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 October 29th to Sunday November 5th

\$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

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***

