

ENOTECA

SMALL PLATES

Marinated Olives	12
Kalamata, castelvetrano, orange, fennel, thyme, red pepper flakes	
Steak & Truffle Crostini	24
Filet Mignon, fourme d’ambert blue cheese, arugula, garlic aioli, truffle cream	
Burrata	22
Creamy burrata, marinated cherry tomatoes, balsamic reduction, prosciutto, arugula, basil, rustic sourdough	
Patatas Bravas	16
Crispy fingerlings, spicy tomato bravas sauce, garlic aioli, parsley	
Fritto Misto	24
Calamari, shrimp, Mighty Cap Mushrooms, green onion, lemon, lemon basil aioli	
Arancini	16
Risotto, bocconcini, roasted red bell pepper, lemon herb aioli	
Gambas Al Ajillo	22
Shrimp, chili de arbol, red pepper, garlic, lemon zest, parsley, rustic sourdough	

ENTREES

Grilled Branzino	38
Grilled seabass, tabbouleh, lemon, parsley, garlic, thyme	
Pork Chop	42
14 oz. Double-bone in, creamy polenta, agrodolce, sautéed broccolini	
Steak Frites	46
12 oz. New York, chimichurri, Greek fries, tzatziki	
Chicken Milanese	38
Airline chicken breast, parmesan bread crumb, guanciale, roasted fingerling potatoes, artichoke fricassee, arugula	
Filet Mignon	56
8 oz. beef filet, mushroom demi-glace, pommes purée, crispy shallots, roasted carrots	
Enoteca Burger	28
Short rib/brisket blend, feta, tzatziki, roasted tomato, little gem lettuce, red onion	
Fettucine Fungi	34
Mighty Cap Mushrooms, Etto fettucine pasta, cream, garlic, parmesan, parsley	
Gamberi Arrabiata	36
Sautéed shrimp, calabrian chili, tomato, garlic, Etto casarecce pasta, parmesan	

SALADS

Caesar Salad	16
Chopped baby romaine, house-made Caesar dressing, parmesan, Boquerón’s, crumbled croutons	
Panzanella Salad	14
Sourdough croutons, arugula, whipped chevre, red onion, cherry tomatoes, cucumber, basil, red wine vinegar, EVOO	

ADDITIONS: Chicken 10 | Steak 14 | Prawns 12

Soup Du Jour

Beef Bourguignon	14
Beef tenderloin, mighty cap mushrooms , carrots, onions, red wine, veal demi glace, tomato, parsley, rustic sourdough	

SIDES

Roasted Fingerling Potatoes	12
Parmesan, garlic aioli	
Moroccan Roasted Carrots	12
Yogurt, pomegranate, pistachios	
Grilled Broccolini	12
Lemon zest, chili flakes, parmesan	
Creamy Polenta	10
Side Caesar	10

Executive Chef: Rachael Zollo

FOR YOUR CONVENIENCE, A 20% GRATUITY IS ADDED FOR PARTIES OF 6 OR MORE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.