

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, prosciutto, berry coulis, arugula, aged balsamic, rustic sourdough	
Patatas Bravas	16
Crispy potatoes, spicy tomato sauce, garlic aioli, smoked paprika	
Fritto Misto	20
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
Prawns, chili de arbol, red pepper, garlic, lemon zest, green onion, rustic sourdough	

ENTREES

Grilled Branzino	38
Grilled seabass, tabbouleh, lemon, parsley, garlic, thyme	
Pork Chop	42
Double bone-in pork chop, creamy polenta, agrodolce, seasonal vegetable	
Steak Frites	44
NY strip, chimichurri, Greek fries, tzatziki	
Chicken Milanese	38
Breaded Chicken Cutlet, guanciale, roasted fingerling potatoes, artichoke fricassee, arugula salad	
Herb Crusted Filet Mignon	52
8 oz beef filet, mushroom bordelaise, pommes puree, crispy leeks, cabernet jus, seasonal vegetable	
Enoteca Burger	26
Short rib/brisket blend, feta, tzatziki, roasted tomato, little gem lettuce, red onion	
Grilled Eggplant Moussaka	32
Zucchini, potato, spiced tomato and pepper sauce, béchamel, tabbouleh	
Gamberi Arrabiata	36
Sauteed shrimp, Calabrian, tomato, garlic, Etto casarecce pasta, parmesan	

SALADS

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

ADDITIONS	Chicken	10
	Steak	14
	Prawns	12

Soup Du Jour	12
Ask your server about our chef’s daily creation!	

SIDES

Roasted Fingerling Potatoes	12
Parm, garlic Aioli	
Moroccan Roasted Carrots	12
Yogurt, pomegranate, pistachios	
Grilled Broccolini	12
Lemon zest, chili flake, 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.