



ENOTECA • ITALIAN KITCHEN

Long Island Restaurant Week Menu

Sunday April 27th to Sunday May 4th

\$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, roasted garlic crostini, baby heirloom tomato confit, fig balsamic **+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

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**

NORWEGIAN SALMON, cauliflower puree, brussels sprouts, marcona almonds

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

PORK CHOP MILANESE, arugula, shaved apples, crumbled gorgonzola, port wine vinaigrette

HERB ROASTED FREE BIRD CHICKEN, 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 April 27th to Sunday May 4th

\$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, 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