

WELCOME TO ENOTRIA

APPETIZERS

CRAB ENOTRIA	11
Puff pastry stuffed with crab meat and topped with crab imperial sauce.	
FRIED RAVIOLI	10
Pan fried, filled with ricotta cheese, served with pink cream sauce	
FRIED CALAMARI	10
Tender calamari lightly breaded and fried to perfection, served with marinara sauce	
CRAB PRETZEL	11
Pretzel stuffed with cheddar cheese, topped with crab meat, and finished with a touch of cream of crab soup	
MUSSELS BIANCA OR MARINARA 	12
Well over 1 lb. of cultivated Canadian mussels sautéed with your choice of herbed white wine or spiced marinara sauce, served with garlic bread	
SHRIMP CAPRESE 	11
Jumbo gulf shrimp with garlic, basil, cherry tomatoes, herbs, and spices, served with garlic bread	
SAUTÉED SPINACH 	8
Spinach sautéed in garlic and olive oil	
MOZZARELLA CAPRESE 	10
Fresh mozzarella cheese, basil, and tomatoes, served with extra virgin olive oil and a homemade balsamic reduction	
MOZZARELLA STICKS	8
Fresh mozzarella cheese battered and fried, served with marinara sauce	
EGGPLANT STACKERS 	9
Roasted eggplant layered with basil, Roma tomatoes, and fresh homemade mozzarella cheese, served with a balsamic reduction	
ROASTED MEATBALLS	9
Roasted meatballs tossed in marinara and sprinkled with Parmesan and Romano cheese, served with garlic bread	
BRUSCHETTA ALLA NAPOLETANA	7
Toasted Italian bread topped with tomatoes marinated in olive oil, garlic, and basil, topped with mozzarella cheese	
ANTIPASTO	15
Prosciutto, ham, salami, roasted peppers, artichokes, olives, giardiniera, fresh tomatoes, mozzarella and provolone cheeses, and bruschetta	



COFFEE, TEA OR SODA
(FREE REFILLS) \$2.25

SPLIT PLATE CHARGE \$4

18% GRATUITY ADDED
TO PARTIES OF SIX OR MORE.

FRESH SALADS / ADD GRILLED CHICKEN \$5, JUMBO SHRIMP \$7 OR CRAB MEAT \$7 TO ANY SALAD.

MEDITERRANEAN	8	PISA	12
Mixture of greens with tomatoes, roasted red peppers, mushrooms, artichoke hearts, red onions, cucumbers, Kalamata olives, and pepperoncini, topped with mozzarella cheese		Baby spinach with strawberries, roasted walnuts, and feta cheese, served with our homemade creamy lemon dressing	
CAESAR	8	ABRUZZI	12
A classic combination of Romaine lettuce and homemade croûtons, tossed with our own special dressing and topped with Parmesan cheese		Spring mix with cranberries, roasted walnuts, sliced apples, and feta cheese, served with our homemade creamy lemon dressing	
CHEF'S	12	GORGONZOLA	12
Mixture of greens with tomatoes, artichoke hearts, red onions, cucumbers, Kalamata olives, hard-boiled eggs, salami, ham, and provolone cheese, topped with mozzarella cheese		Spring mix with cranberries, roasted walnuts, and crumbled Gorgonzola cheese, served with honey balsamic dressing	
GREEK	12	NEW! ALLA PERA & PESCA	12
Mixture of greens with tomatoes, green peppers, red onions, cucumbers, Kalamata olives, and pepperoncini, topped with feta cheese		Spring mix with caramelized pears and peaches, roasted walnuts, and feta cheese, served with a balsamic reduction	
GRILLED SALMON FILLET	15	HOUSE	5
Baby greens with a grilled salmon fillet and tomatoes marinated in olive oil, topped with a balsamic reduction		Mixture of greens with tomatoes, mushrooms, red onions, cucumbers, and Kalamata olives	
ENOTRIA COBB	13	SOUPS	
Baby spinach with grilled chicken, mushrooms, red onions, hard-boiled eggs, bacon, and Parmesan cheese, served with house Italian dressing		<i>Signature recipes—fresh from our kitchen</i>	
		CREAM OF CRAB cup 6 / bowl 7	
		PASTA FAGIOLI cup 4 / bowl 6	

BRICK OVEN PIZZA / 12" ROUND AVAILABLE AT NO CHARGE

FORTUNATO WHITE	12	AZZURRA	14
Tomatoes, garlic, broccoli, ricotta and mozzarella cheeses (no sauce)		Arugula, prosciutto, olive oil, ricotta, mozzarella, and Parmigiano cheeses	
PIZZA DELLA VECCHIA NAPOLI	9	FIRENZE	11
Anchovies, oregano, basil, olive oil, Kalamata olives, and sauce (no cheese)		Spinach, tomatoes, mozzarella cheese, and sauce	
QUATTRO STAGIONI	12	HAWAIIAN	11
Mushrooms, artichokes, roasted peppers, mozzarella cheese, and sauce		Pineapple, ham, mozzarella cheese, and sauce	
MEAT LOVERS	13	CHEESE	9
Sausage, pepperoni, bacon, ham, mozzarella cheese, and sauce		Mozzarella cheese and sauce	
CAPRICCIOSA	12	BREAKFAST	13
Sausage, roasted peppers, olives, mozzarella cheese, and sauce		Ham, bacon, mozzarella cheese, and sauce, topped with two fried eggs	
MARGHERITA	11	NEWPORT	13
Fresh homemade mozzarella cheese, basil, olive oil, and sauce		Spinach, sausage, ricotta and mozzarella cheeses, topped with two fried eggs	
MEDITERRANEAN	12	<i>Additional toppings \$2 each: Sausage, pepperoni, ham, onions, artichokes, roasted peppers, mushrooms, salami, black olives, pineapple, anchovies and mozzarella cheese</i>	
Olives, feta and mozzarella cheeses, and sauce			

SOTTO SOPRA / SERVED WITH HOMEMADE TOMATO SAUCE ON THE SIDE.

STROMBOLI	9	SPINACH CALZONE	10
Filled with ham, Romano and mozzarella cheeses		Filled with spinach, Romano, mozzarella, and ricotta cheeses	
THREE CHEESE CALZONE	10	MEAT LOVERS CALZONE	13
Filled with Romano, mozzarella, and ricotta cheeses		Filled with sausage, pepperoni, bacon, ham, and mozzarella cheeses	

PASTA

SPAGHETTI	12
With homemade tomato sauce	
<i>With meat sauce or meatballs</i>	15
PENNE ALLA VODKA	14
Sautéed in a creamy vodka sauce with a touch of marinara	
PENNE CAPRICCIOSA (GF)	14
Tossed with artichoke hearts, olives, roasted peppers, and mushrooms, sautéed in an olive oil and garlic sauce	
PENNE NAPOLETANA OR PENNE ARRABBIATA (SPICY)	14
Tossed with garlic, olive oil, basil, and Parmesan cheese, in a light or spiced marinara sauce	
TORTELLINI TRICOLORE	16
Tricolor tortellini and peas tossed in a white wine Alfredo sauce	
PENNE CAPRESE	14
Tossed with fresh tomato sauce, olive oil, garlic, basil, and mozzarella and Parmesan cheeses	

SEAFOOD

ENOTRIA'S CRAB CAKES	MP
Two 5oz. broiled crab cakes broiled, served with roasted potatoes and mixed vegetables	
SALMON FLORENTINE (GF)	22
Atlantic salmon fillet baked in a white wine and clam juice reduction, served on a bed of sautéed spinach	
SHRIMP SCAMPI	20
Jumbo gulf shrimp in garlic, butter, wine, and lemon sauce, served with linguine	
SHRIMP MARINARA OR FRA DIAVOLO (SPICY)	20
Jumbo gulf shrimp sautéed with garlic, basil, and white wine in a light or spiced marinara sauce, served with linguine	
LINGUINE WITH MUSSELS	17
Cultivated Canadian mussels sautéed in an herbed white wine and garlic or spiced marinara sauce, served with linguine	
LINGUINE WITH CLAMS	19
Littleneck clams sautéed in an herbed white wine and garlic or spiced marinara sauce, served with linguine	
CAPELLINI ADRIATICA	28
Jumbo gulf shrimp, scallops, and crab meat sautéed with garlic and olive oil, reduced with white wine and a special marinara sauce, served with capellini	
FETTUCCINE MEDITERRANEAN	28
Sautéed jumbo gulf shrimp, crab meat, and scallops simmered in Alfredo sauce, served with fettuccine	
CAPELLINI POSITANO (LIGHT)	28
Jumbo gulf shrimp and crab meat sautéed in a light white wine and garlic sauce with a touch of marinara, served with capellini	

(GF) GLUTEN FREE

Most dishes are available with gluten free penne pasta. Please ask your server.

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FETTUCCINE ALFREDO	16
Pan-fried in a cream sauce and sprinkled with Romano and Parmesan cheeses	
FETTUCCINE BOLOGNESE	16
Sautéed with a chunky meat sauce and a touch of cream, sprinkled with Romano and Parmesan cheeses	
SALSICCIA NAPOLETANA (GF)	15
Penne or spaghetti with sliced sausage, fresh basil, and Parmesan cheese, tossed with a touch of marinara sauce	

BAKED PASTA

STUFFED SHELLS	14
Filled with ricotta cheese, in tomato sauce, topped with mozzarella cheese	
BAKED ZITI	15
With ricotta cheese in tomato sauce, topped with mozzarella cheese	

CHICKEN

CHICKEN PARMIGIANA	15
Chicken breast lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked to perfection and served with spaghetti	
CHICKEN MARSALA	15
Chicken breast sautéed with mushrooms in a Marsala wine sauce, served with spaghetti	
CHICKEN CHESAPEAKE	24
Chicken breast with crab meat, mushrooms, and peas sautéed in an Alfredo sauce with a touch of sherry, served with spaghetti	
TUSCAN CHICKEN (GF)	17
Chicken breast with roasted grape tomatoes, asparagus in a light white wine and garlic sauce, topped with prosciutto and fresh mozzarella cheese, baked and served with oven-roasted potatoes	
CHICKEN OSCAR (GF)	24
Chicken breast sautéed in Oscar sauce, topped with lump crab meat and mozzarella cheese, baked and served on a bed of asparagus and spaghetti	

ALL ENTRÉES ARE SERVED WITH BREAD.

EGGPLANT PARMIGIANA	15
Eggplant battered and pan-fried, topped with tomato sauce and mozzarella cheese, baked to perfection, served with spaghetti	
3 CHEESE RAVIOLI	13
Filled with ricotta, mozzarella, and Parmesan cheeses in tomato sauce, topped with mozzarella cheese	
LASAGNA BOLOGNESE	15
Pasta sheets triple-layered with ground beef and ricotta cheese, topped with mozzarella cheese and a light tomato sauce	
GNOCCHI SORRENTINA	15
Potato dumplings in Alfredo or tomato sauce, topped with mozzarella cheese	

ADD GRILLED CHICKEN \$5, SHRIMP \$7 OR CRAB MEAT \$7 TO ANY PASTA ENTRÉE.

VEAL & PORK

VEAL PARMIGIANA	18
Veal scallopini lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked to perfection and served with spaghetti	
VEAL MARSALA	18
Veal scallopini sautéed with mushrooms in a Marsala wine sauce, served with spaghetti	
VEAL OSCAR	26
Veal scallopini sautéed in Oscar sauce, topped with lump crab meat and mozzarella cheese, baked and served on a bed of asparagus and spaghetti	
VEAL CHESAPEAKE	25
Veal scallopini with crab meat, mushrooms, and peas sautéed in an Alfredo sauce with a touch of sherry, served with spaghetti	
NEW! PORK PARMIGIANA	16
Pork cutlet lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked to perfection, served with spaghetti	
NEW! STUFFED PORK CUTLET	19
Pork cutlet stuffed and rolled with prosciutto and mozzarella cheese, in a brandy wine sauce with roasted peppers and mushrooms, served with pasta	

MADE
Fresh
DAILY

Homemade Pasta
Brick Oven Pizza
Daily Specials
Happy Hour
Group Dining
Catering