

# ENOTRIA LUNCH MENU

## APPETIZERS

### FRIED CALAMARI 10

Tender calamari lightly breaded and fried to perfection, served with marinara sauce

### MUSSELS BIANCA OR MARINARA <sup>GF</sup> 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

### MOZZARELLA CAPRESE <sup>GF</sup> 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

### ROASTED MEATBALLS 9

Roasted meatballs tossed in marinara and sprinkled with Parmesan and Romano cheese, served with garlic bread

## FLATBREAD \$8.95

ITALIAN FLATBREAD SANDWICHES SERVED ON WARM, HOMEMADE PIZZA DOUGH

### CHICKEN CHEESESTEAK

Chicken steak, lettuce, tomato, onion, mayonnaise

### MEATBALL PARMIGIANA

Roasted meatballs, mozzarella cheese, tomato sauce

### CHICKEN PARMIGIANA

Chicken breast lightly breaded and fried, tomato sauce, mozzarella

### CAMPANIA

Fresh mozzarella, tomato, basil, roasted red peppers, balsamic reduction

### MUFFULETTA

Genoa salami, provolone cheese, ham, homemade kalamata olive spread

+ ADD SALAD (HOUSE OR CAESAR) \$3

+ ADD CUP OF SOUP \$3

+ ADD FRIES \$2

## LUNCH MENU

Served Monday–Friday, 10am–3pm

### <sup>GF</sup> GLUTEN FREE

Most dishes are available gluten free. Please ask your server.

ENOTRIARESTAURANT.COM

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

### MEDITERRANEAN 8

Mixture of greens with tomatoes, roasted red peppers, mushrooms, artichoke hearts, red onions, cucumbers, Kalamata olives, and pepperoncini, topped with mozzarella cheese

### CAESAR 8

A classic combination of Romaine lettuce and homemade croutons, tossed with our own special dressing and topped with Parmesan cheese

### CHEF'S 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

### GREEK 12

Mixture of greens with tomatoes, green peppers, red onions, cucumbers, Kalamata olives, and pepperoncini, topped with feta cheese

### GRILLED SALMON FILLET 15

Baby greens with a grilled salmon fillet and tomatoes marinated in olive oil, topped with a balsamic reduction

### PISA 12

Baby spinach with strawberries, roasted walnuts, and feta cheese, served with our homemade creamy lemon dressing

### ENOTRIA COBB 13

Baby spinach with grilled chicken, mushrooms, red onions, hard-boiled eggs, bacon, and Parmesan cheese, served with house Italian dressing

### ABRUZZI 12

Spring mix with cranberries, roasted walnuts, sliced apples, and feta cheese, served with our homemade creamy lemon dressing

### GORGONZOLA 12

Spring mix with cranberries, roasted walnuts, and crumbled Gorgonzola cheese, served with honey balsamic dressing

### NEW ALLA PERA & PESCA 12

Spring mix with caramelized pears and peaches, roasted walnuts, and feta cheese, served with a balsamic reduction

### HOUSE 5

Mixture of greens with tomatoes, mushrooms, red onions, cucumbers, and Kalamata olives

## SOUPS

Signature recipes fresh from our kitchen

**CREAM OF CRAB** cup 6 / bowl 7

**PASTA FAGIOLI** cup 4 / bowl 6

## BRICK OVEN PIZZA / 12" ROUND <sup>GF</sup> CRUSTS AVAILABLE AT NO CHARGE

### FORTUNATO WHITE 12

Tomatoes, garlic, broccoli, ricotta and mozzarella cheeses (no sauce)

### PIZZA DELLA VECCHIA NAPOLI 9

Anchovies, oregano, basil, olive oil, Kalamata olives, and sauce (no cheese)

### QUATTRO STAGIONI 12

Mushrooms, artichokes, roasted peppers, mozzarella cheese, and sauce

### MEAT LOVERS 13

Sausage, pepperoni, bacon, ham, mozzarella cheese, and sauce

### CAPRICCIOSA 12

Sausage, roasted peppers, olives, mozzarella cheese, and sauce

### MARGHERITA 11

Fresh homemade mozzarella cheese, basil, olive oil, and sauce

### MEDITERRANEAN 12

Olives, feta and mozzarella cheeses, and sauce

### AZZURRA 14

Arugula, prosciutto, olive oil, ricotta, mozzarella, and Parmigiano cheeses

### FIRENZE 11

Spinach, tomatoes, mozzarella cheese, and sauce

### HAWAIIAN 11

Pineapple, ham, mozzarella cheese, and sauce

### CHEESE 9

Mozzarella cheese and sauce

### BREAKFAST 13

Ham, bacon, mozzarella cheese, and sauce, topped with two fried eggs

### NEWPORT 13

Spinach, sausage, ricotta and mozzarella cheeses, topped with two fried eggs

Additional toppings \$2 each: Sausage, pepperoni, artichokes, roasted peppers, mushrooms, salami, black olives, anchovies and mozzarella cheese

# ENOTRIA LUNCH MENU

## PASTA

<b>SPAGHETTI</b>	10
With homemade tomato sauce	
<i>With meat sauce or meatballs</i>	15
<b>TORTELLINI TRICOLORE</b>	11
Tricolor tortellini and peas tossed in a white wine Alfredo sauce	
<b>EGGPLANT PARMIGIANA</b>	10
Eggplant battered and pan-fried, topped with tomato sauce and mozzarella cheese, baked to perfection, served with spaghetti	
<b>3 CHEESE RAVIOLI</b>	13
Filled with ricotta, mozzarella, and Parmesan cheeses in tomato sauce, topped with mozzarella cheese	
<b>LASAGNA BOLOGNESE</b>	15
Pasta sheets triple-layered with ground beef and ricotta cheese, topped with mozzarella cheese and a light tomato wine sauce	

## SEAFOOD

<b>SHRIMP SCAMPI</b>	16
Jumbo gulf shrimp in garlic, butter, wine, and lemon sauce, served with linguine	
<b>SHRIMP MARINARA OR FRA DIAVOLO (SPICY)</b>	16
Jumbo gulf shrimp sautéed with garlic, basil, and white wine in a light or spiced marinara sauce, served with linguine	
<b>LINGUINE WITH MUSSELS</b>	13
Cultivated Canadian mussels sautéed in an herbed white wine and garlic or spiced marinara sauce, served with linguine	
<b>LINGUINE WITH CLAMS</b>	16
Littleneck clams sautéed in an herbed white wine and garlic or spiced marinara sauce, served with linguine	
<b>CAPELLINI ADRIATICA</b>	18
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	
<b>FETTUCCINE MEDITERRANEAN</b>	18
Sautéed jumbo gulf shrimp, crab meat, and scallops simmered in Alfredo sauce, served with fettuccine	

## LUNCH MENU

Served Monday–Friday, 10am–3pm

**GF GLUTEN FREE**

Most dishes are available gluten free. Please ask your server.

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

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

## CHICKEN

<b>CHICKEN CHESAPEAKE</b>	16
Chicken breast with crab meat, mushrooms, and peas sautéed in an Alfredo sauce with a touch of sherry, served with spaghetti	
<b>CHICKEN OSCAR <sup>GF</sup></b>	17
Chicken breast sautéed in Oscar sauce, topped with lump crab meat and mozzarella cheese, baked and served on a bed of asparagus and spaghetti	

<b>CHICKEN PARMIGIANA</b>	15
Chicken breast lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked to perfection and served with spaghetti	

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

MADE  
**Fresh**  
DAILY

## VEAL

<b>VEAL OSCAR</b>	19
Veal scallopini sautéed in Oscar sauce, topped with lump crab meat and mozzarella cheese, baked and served on a bed of asparagus and spaghetti	
<b>VEAL CHESAPEAKE</b>	18
Veal scallopini with crab meat, mushrooms, and peas sautéed in an Alfredo sauce with a touch of sherry, served with spaghetti	



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

SPLIT PLATE CHARGE \$4

18% GRATUITY ADDED  
TO PARTIES OF SIX OR MORE.

MADE  
**Fresh**  
DAILY

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