

ENOTRIA LUNCH MENU

APPETIZERS

FRIED CALAMARI 10

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

MUSSELS BIANCA OR MARINARA (GF) 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 (GF) 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

(GF) GLUTEN FREE

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

ENOTRIARESTAURANT.COM

FRESH SALADS / ADD GRILLED CHICKEN \$5, 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 croûtons, 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 (GF) 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, ham, onions, artichokes, roasted peppers, mushrooms, salami, black olives, pineapple, anchovies and mozzarella cheese

ENOTRIA LUNCH MENU

PASTA

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| SPAGHETTI | 10 |
| With homemade tomato sauce | |
| <i>With meat sauce or meatballs</i> | 15 |
| TORTELLINI TRICOLORE | 11 |
| Tricolor tortellini and peas tossed in a white wine Alfredo sauce | |
| EGGPLANT PARMIGIANA | 10 |
| 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 | |

SEAFOOD

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| SHRIMP SCAMPI | 16 |
| Jumbo gulf shrimp in garlic, butter, wine, and lemon sauce, served with linguine | |
| SHRIMP MARINARA OR FRA DIAVOLO (SPICY) | 16 |
| Jumbo gulf shrimp sautéed with garlic, basil, and white wine in a light or spiced marinara sauce, served with linguine | |
| LINGUINE WITH MUSSELS | 13 |
| Cultivated Canadian mussels sautéed in an herbed white wine and garlic or spiced marinara sauce, served with linguine | |
| LINGUINE WITH CLAMS | 16 |
| Littleneck clams sautéed in an herbed white wine and garlic or spiced marinara sauce, served with linguine | |
| CAPELLINI ADRIATICA | 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 | |
| FETTUCCINE MEDITERRANEAN | 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.

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| 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 | |

CHICKEN

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| CHICKEN CHESAPEAKE | 16 |
| Chicken breast with crab meat, mushrooms, and peas sautéed in an Alfredo sauce with a touch of sherry, served with spaghetti | |
| CHICKEN OSCAR ^{GF} | 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 | |
| CHICKEN PARMIGIANA | 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.

ALL ENTRÉES ARE SERVED WITH BREAD. ADD A SEASONAL SIDE SALAD FOR \$2.

VEAL

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| VEAL OSCAR | 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 | |
| VEAL CHESAPEAKE | 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
Catering