

## MENU OPTION 1

\$35+

### SHARED SALAD (choice of 1)

HOUSE  
CAESAR

### SHARED APPETIZER (choice of 2)

MOZZARELLA STICKS  
CALAMARI  
MEATBALLS

### CHOICE ENTREE (a la carte)

#### FETTUCCINE BOLOGNESE

homemade fettuccine sautéed with a beef meat sauce and a touch of cream

#### SPAGHETTI

with homemade tomato sauce

#### PENNE ALLA VODKA

sautéed in a creamy vodka sauce

#### FETTUCCINE ALFREDO

homemade fettuccine sautéed in a cream sauce

#### RIBEYE STEAK +15\*

grilled to perfection and served with potatoes and mixed vegetables

#### SALMON FLORENTINE +10\*

wild caught salmon fillet baked and served on a bed of sautéed spinach



TAXES AND GRATUITY  
ARE NOT INCLUDED

## MENU OPTION 2

\$45+

### SHARED SALAD (choice of 1)

HOUSE  
CAESAR  
ABBRUZZI

### SHARED APPETIZER (choice of 2)

MOZZARELLA STICKS  
CALAMARI  
MEATBALLS

### CHOICE ENTREE (a la carte)

#### EGGPLANT PARMIGIANA

eggplant battered and pan-fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti

#### CHICKEN PARMIGIANA

chicken breast lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti

#### CHICKEN MARSALA

chicken breast sautéed with mushrooms in a marsala wine sauce, served with spaghetti

#### RIBEYE STEAK +15\*

grilled to perfection and served with potatoes and mixed vegetables

#### SALMON FLORENTINE +10\*

wild caught salmon fillet baked and served on a bed of sautéed spinach

## DESSERT

+ add dessert to any option for \$5 or bring your own dessert and we will serve it for \$3  
Check with manager for desserts

## MENU OPTION 3

\$55+

### SHARED SALAD (choice of 1)

HOUSE  
CAESAR  
ABBRUZZI

### SHARED APPETIZER (choice of 2)

MOZZARELLA STICKS      MOZZARELLA CAPRESE  
CALAMARI                      SHRIMP MARINARA  
MEATBALLS                      SHRIMP SCAMPI

### CHOICE ENTREE (a la carte)

#### FETTUCCINE MEDITERRANEAN

homemade fettuccine sautéed jumbo gulf shrimp, crab meat, and scallops simmered in alfredo sauce

#### CAPPELINI ADRIATICA

jumbo gulf shrimp, scallops, and crab meat sautéed with white wine and marinara sauce, served with capellini

#### CHICKEN PARMIGIANA

chicken breast lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti

#### CHICKEN MARSALA

chicken breast sautéed with mushrooms in a marsala wine sauce, served with spaghetti

#### SALMON FLORENTINE

wild caught salmon fillet baked and served on a bed of sautéed spinach

#### RIBEYE STEAK +10\*

grilled to perfection and served with potatoes and mixed vegetables

## DRINKS & BREAD INCLUDED

ALL OPTIONS INCLUDE FOUNTAIN SODAS, COFFEE, TEA AND OUR HOMEMADE ITALIAN BREAD.

# ENJOY AUTHENTIC ITALIAN CUISINE AT YOUR NEXT GROUP EVENT

Choose from a variety of pre-planned menu options designed to satisfy the individual tastes of your guests and meet your budget. Let us accommodate your gathering and help make planning easy!

Then sit back, and enjoy your three-course meal in the warm, casual elegance of an Italian country villa.

Call today to make a reservation for your group event at 410-836-0200 and ask for a manager.

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*Please allow for two weeks advance notice for large parties. Our room hold 50 people but larger parties can be accommodated. All prices include fountain sodas, coffee, tea and our homemade Italian bread. Any bar selections are separate. Taxes and gratuity are not included. A pre-order is appreciated at least one week in advance, and a deposit is required to hold the room.*



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## GROUP DINING PACKAGES

