

WELCOME TO ENOTRIA

ANTIPASTI / APPETIZERS

FRIED CALAMARI	14
tender calamari lightly breaded and fried, served with tomato sauce	
MUSSELS BIANCA OR MARINARA	15
well over 1 lb. of fresh cultivated mussels sautéed with your choice of herbed white wine or marinara sauce	
SHRIMP SCAMPI, MARINARA, OR FRA DIAVOLO	12
jumbo gulf shrimp sautéed with garlic and white wine in your choice of scampi, marinara, or a spicy fra diavolo sauce	
MOZZARELLA CAPRESE	13
fresh mozzarella cheese, basil, and tomatoes, served with extra virgin olive oil and a balsamic reduction	
HOMEMADE MOZZARELLA STICKS	9
fresh mozzarella cheese battered and deep fried, served with tomato sauce	
EGGPLANT STACKERS	13
roasted eggplant layered with basil, roma tomatoes, and fresh mozzarella cheese, served with a balsamic reduction	
ROASTED MEATBALLS	14
roasted meatballs tossed in tomato sauce and sprinkled with parmigiano cheese	
BRUSCHETTA ALLA NAPOLETANA	9
homemade bread, sliced, toasted and topped with tomatoes marinated in olive oil, garlic, and basil, topped with mozzarella cheese	
CREAM OF CRAB SOUP	9
our signature recipe, fresh cream, sherry, crab meat, old bay	

coffee, tea or soda (free refills) \$3.75

split plate charge \$4

20% gratuity added to parties of six or more

INSALATE / SALADS

MEDITERRANEAN	13	GREEK	12
mixture of greens with tomatoes, roasted red peppers, mushrooms, red onions, cucumbers, kalamata olives, and pepperoncini, topped with mozzarella cheese		mixture of greens with tomatoes, roasted red peppers, red onions, cucumbers, kalamata olives, and pepperoncini, topped with feta cheese	
CAESAR	13	ABRUZZI	15
a classic combination of romaine lettuce and homemade croutons, tossed with caesar dressing and sprinkled with parmigiano cheese		spring mix with cranberries, roasted walnuts, sliced apples, and feta cheese, served with our creamy lemon dressing	
GRILLED SALMON	20	HOUSE	8
spring mix with a grilled wild caught 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	

add to any salad: grilled chicken \$7, jumbo shrimp \$9, or salmon \$13

BRICK OVEN PIZZAS / 12" ROUND

ALL PIZZAS CAN BE MADE GLUTEN FREE (ASK YOUR SERVER)

FORTUNATO WHITE	15	DALL'ORTO	16
tomatoes, broccoli, ricotta and mozzarella cheeses (no sauce)		spinach, broccoli, tomatoes, mushrooms, red onion, ricotta and mozzarella cheeses (no sauce)	
VODKA SAUCE	14	AZZURRA	16
vodka sauce, basil, and fresh mozzarella cheese		arugula, prosciutto, olive oil, ricotta, mozzarella, and parmigiano cheeses (no sauce)	
MEAT LOVERS	16	FIRENZE	14
sausage, pepperoni, bacon, ham, mozzarella cheese, and sauce		spinach, tomatoes, mozzarella cheese, and sauce	
CAPRICCIOSA	15	HAWAIIAN	14
sausage, roasted peppers, kalamata olives, mozzarella cheese, and sauce		pineapple, ham, mozzarella cheese, and sauce	
MARGHERITA	14	CHEESE	10
fresh mozzarella cheese, basil, olive oil, and sauce		mozzarella cheese and sauce	

additional toppings \$2 each:
sausage, pepperoni, bacon, ham, onions, roasted peppers, mushrooms, spinach, broccoli, kalamata olives, pineapple, anchovies and mozzarella cheese

CALZONES / SERVED WITH HOMEMADE TOMATO SAUCE ON THE SIDE

THREE CHEESE CALZONE	10	SPINACH CALZONE	12
filled with parmigiano, mozzarella, and ricotta cheeses		filled with spinach, parmigiano, mozzarella, and ricotta cheeses	
NAPOLI CALZONE	12	MEAT LOVERS CALZONE	16
filled with ham, parmigiano, ricotta and mozzarella cheeses		filled with sausage, pepperoni, bacon, ham, parmigiano and mozzarella cheeses	

PASTA

GF

MOST PASTA DISHES CAN BE MADE USING GLUTEN FREE PENNE (ASK YOUR SERVER)

SPAGHETTI with homemade tomato sauce	12	STUFFED SHELLS filled with ricotta, mozzarella and parmigiano cheese, in tomato sauce, topped with mozzarella cheese	15	3 CHEESE RAVIOLI homemade ravioli filled with ricotta, mozzarella, and parmigiano cheeses in tomato sauce, topped with mozzarella cheese	18
PENNE ALLA VODKA sautéed in a creamy vodka sauce	16				
FETTUCCINE ALFREDO homemade fettuccine sautéed in a cream sauce	18	BAKED ZITI with ricotta cheese in tomato sauce, topped with mozzarella cheese	16	LASAGNA BOLOGNESE pasta sheets triple-layered with ground beef and ricotta cheese, topped with mozzarella cheese and tomato sauce	20
FETTUCCINE BOLOGNESE homemade fettuccine sautéed with a beef meat sauce and a touch of cream	18	EGGPLANT PARMIGIANA eggplant battered and pan-fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti	18	GNOCCHI SORRENTINA potato dumplings in alfredo or tomato sauce, topped with mozzarella cheese	18
PENNE ARRABBIATA tossed with a spicy marinara sauce and parmigiano cheese	15				

add to any pasta entrée:
grilled chicken \$7, jumbo shrimp \$9, crab meat \$13, salmon \$13, sliced roma sausage \$5, meatballs \$3.50 each

SECOND

ENTREES

GF

MOST DISHES CAN BE MADE USING GLUTEN FREE PENNE (ASK YOUR SERVER)

ENOTRIA'S CRAB RAVIOLI homemade ravioli filled with crab meat served in alfredo or pink sauce	22	<div><div>OUR SIGNATURE DISHES</div><div><div><div>CAPELLINI ADRIATICA</div><div>jumbo gulf shrimp, scallops, and crab meat sautéed with white wine and marinara sauce, served with capellini</div><div>34</div></div><div><div>FETTUCCINE MEDITERRANEAN</div><div>homemade fettuccine sautéed jumbo gulf shrimp, crab meat, and scallops simmered in alfredo sauce</div><div>34</div></div></div></div>	VEAL MARSALA veal scallopini sautéed with mushrooms in a marsala wine sauce, served with spaghetti	27
SALMON FLORENTINE <div><div>GF</div></div> wild caught salmon fillet baked and served on a bed of sautéed spinach	27		VEAL PARMIGIANA veal scallopini lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti	27
SPAGHETTI WITH SHRIMP SCAMPI, MARINARA, OR FRA DIAVOLO jumbo gulf shrimp sautéed with garlic and white wine in your choice of scampi, marinara, or a spicy fra diavolo sauce, served with spaghetti	25			
SPAGHETTI WITH MUSSELS BIANCA, OR MARINARA fresh cultivated mussels sautéed in an herbed white wine and garlic or marinara sauce, served with spaghetti	22	CHICKEN MARSALA chicken breast sautéed with mushrooms in a marsala wine sauce, served with spaghetti	22	<div><div>SIDES</div><div><div>ROASTED ROSEMARY POTATOES</div><div>7</div></div><div><div>SAUTÉED SPINACH</div><div>9</div></div><div><div>BROCCOLI</div><div>7</div></div><div><div>FRENCH FRIES</div><div>5</div></div></div>
CAPELLINI POSITANO jumbo gulf shrimp and crab meat sautéed in a light white wine and garlic sauce with a touch of marinara, served with capellini	34	CHICKEN OSCAR chicken breast sautéed in our special oscar sauce, topped with lump crab meat and mozzarella cheese, baked and served on a bed of asparagus and spaghetti	34	
CHICKEN PARMIGIANA chicken breast lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti	22	TUSCAN CHICKEN <div><div>GF</div></div> 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	24	<div><div><div><div><div></div><div>ENOTRIA</div></div><div><div>ENOTRIARESTAURANT.COM</div><div>410-836-0200</div></div></div><div><div><div></div><div></div><div></div></div></div></div></div>

MADE

Fresh

DAILY

ASK YOUR SERVER ABOUT ENOTRIA'S SPECIALS

DAILY AND WEEKLY SPECIALS

HOMEMADE PASTA & BREAD

BRICK OVEN PIZZA