

# WELCOME TO ENOTRIA

## ANTIPASTI/APPETIZERS

<b>FRIED CALAMARI</b>	15
tender calamari lightly breaded and fried, served with tomato sauce	
<b>MUSSELS BIANCA OR MARINARA</b>	15
well over 1 lb. of fresh cultivated mussels sautéed with your choice of herbed white wine or marinara sauce	
<b>SHRIMP SCAMPI, MARINARA, OR FRA DIAVOLO</b>	16
jumbo gulf shrimp sautéed with garlic and white wine in your choice of scampi, marinara, or a spicy fra diavolo sauce	
<b>MOZZARELLA CAPRESE</b>	13
fresh mozzarella cheese, basil, and tomatoes, served with extra virgin olive oil and a balsamic reduction	
<b>HOMEMADE MOZZARELLA STICKS</b>	9
fresh mozzarella cheese battered and deep fried, served with tomato sauce	
<b>EGGPLANT STACKERS</b>	13
roasted eggplant layered with basil, roma tomatoes, and fresh mozzarella cheese, served with a balsamic reduction	
<b>ROASTED MEATBALLS</b>	14
roasted meatballs tossed in tomato sauce and sprinkled with parmigiano cheese	
<b>BRUSCHETTA ALLA NAPOLETANA</b>	9
homemade bread, sliced, toasted and topped with tomatoes marinated in olive oil, garlic, and basil, topped with mozzarella cheese	
<b>CREAM OF CRAB SOUP</b>	9
our signature recipe, fresh cream, sherry, crab meat, old bay	

## INSALATE / SALADS

<b>MEDITERRANEAN</b>	13	<b>ENOTRIA COBB</b>	20
mixture of greens with tomatoes, roasted red peppers, mushrooms, red onions, cucumbers, kalamata olives, and pepperoncini, topped with mozzarella cheese		mixture of greens with grilled chicken, mushrooms, red onions, hard-boiled eggs, bacon, and parmigiano cheese	
<b>CAESAR</b>	13	<b>GREEK</b>	12
a classic combination of romaine lettuce and homemade croutons, tossed with caesar dressing and sprinkled with parmigiano cheese		mixture of greens with tomatoes, roasted red peppers, red onions, cucumbers, kalamata olives, and pepperoncini, topped with feta cheese	
<b>GRILLED SALMON</b>	20	<b>ABRUZZI</b>	15
spring mix with a grilled wild caught salmon fillet and tomatoes marinated in olive oil, topped with a balsamic reduction		spring mix with cranberries, roasted walnuts, sliced apples, and feta cheese, served with our creamy lemon dressing	
<b>CHEF'S</b>	18	<b>HOUSE</b>	8
mixture of greens with tomatoes, artichoke hearts, red onions, cucumbers, Kalamata olives, hard-boiled eggs, salami, ham, and provolone cheese, topped with mozzarella cheese		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

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

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

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



coffee, tea or soda  
(free refills) \$3.95  
split plate charge \$4  
20% gratuity added  
to parties of six or more

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

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

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

**SECONDI / ENTREES**  MOST DISHES CAN BE MADE USING GLUTEN FREE PENNE (ASK YOUR SERVER)

<b>ENOTRIA'S CRAB RAVIOLI</b> homemade ravioli filled with crab meat served in alfredo or vodka sauce	24	<p><b>OUR SIGNATURE DISHES</b></p> <p><b>CAPELLINI ADRIATICA</b> 35 jumbo gulf shrimp, scallops, and crab meat sautéed with white wine and marinara sauce, served with capellini</p> <p><b>FETTUCCINE MEDITERRANEAN</b> 36 homemade fettuccine sautéed jumbo gulf shrimp, crab meat, and scallops simmered in alfredo sauce</p>		<b>ENOTRIA'S CRAB CAKE</b> homemade crab cake broiled and served with seasonal sides	MP
<b>SALMON FLORENTINE</b> 	27	<b>CHICKEN PARMIGIANA</b> chicken breast lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti	22	<b>VEAL MARSALA</b> veal scallopini sautéed with mushrooms in a marsala wine sauce, served with spaghetti	MP
<b>SPAGHETTI WITH SHRIMP SCAMPI, MARINARA, OR FRA DIAVOLO</b> 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	<b>CHICKEN OSCAR</b> 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	<b>VEAL PARMIGIANA</b> veal scallopini lightly breaded and fried, topped with tomato sauce and mozzarella cheese, baked and served with spaghetti	MP
<b>SPAGHETTI WITH MUSSELS BIANCA, OR MARINARA</b> fresh cultivated mussels sautéed in an herbed white wine and garlic or marinara sauce, served with spaghetti	22	<b>TUSCAN CHICKEN</b> 	24	<b>RIBEYE STEAK</b> Served with roasted potatoes and seasonal sides	MP
<b>CAPELLINI POSITANO</b> jumbo gulf shrimp and crab meat sautéed in a light white wine and garlic sauce with a touch of marinara, served with capellini	35			<p><b>SIDES</b></p> <p><b>ROASTED ROSEMARY POTATOES</b> 7</p> <p><b>SAUTÉED SPINACH</b> 9</p> <p><b>BROCCOLI</b> 7</p> <p><b>FRENCH FRIES</b> 5</p>	
<b>CHICKEN MARSALA</b> chicken breast sautéed with mushrooms in a marsala wine sauce, served with spaghetti	22			 <p><b>ENOTRIARESTAURANT.COM</b> <b>410-836-0200</b></p>	

ASK YOUR SERVER ABOUT ENOTRIA'S SPECIALS

DAILY AND WEEKLY SPECIALS

HOMEMADE PASTA & BREAD

BRICK OVEN PIZZA

MADE

Fresh

DAILY



ENOTRIA