

## Enoteca Local Market Menu 6-24



### ASSAGINI

<b>Bruschetta</b> – Assorted Vegetable/ Pork Rilette / Tuna Confit .....	6 / 8 / 8
<b>Marinated Olives</b>   toasted nuts, candied quince .....	7
<b>Yellowfin Tuna Tartar</b>   Piquillo peppers, black olive oil and herbs .....	10
<b>Frittata &amp; Local Spring Vegetables</b>   fingerlings and Asiago cheese .....	9
<b>Grilled Little Neck Clams</b>   Roasted tomatoes, arugula, lemon and pancetta .....	10
<b>House-made Mozzarella</b>   Roasted red peppers, portabello mushroom, basil & olive oil.....	11
<b>Fried Polenta</b>   Tuscan salumi, Toma Primavera and olivetto .....	10
<b>Arancini</b>   English pea risotto, sage and Taleggio cheese .....	10
<b>Fried Artichokes</b>   olives, almonds, lemon, capers and spiced tomato aioli .....	10
<b>Sheep’s Milk Ricotta, Prosciutto &amp; Ramp Leaf Tortino</b> .....	12
<b>Antipasti sampler</b>   toasted nuts, candied quince .....	16
<i>Selection of salumi, bruschetta, frittata, artisanal cheese, sweet and savory condiments</i>	
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<b>Salumi</b>   Artisanal salumi imported and local .....	14
<b>Formaggi</b>   Cherry Grove and Valley Shepherd Creamery .....	14
<b>Salumi &amp; Formaggi</b>   A sampling of our artisanal Salumi and Formaggi .....	24
<i>Prosciutto di San Daniele, Finochetta Dolce, Sopressata Piccante, Tuscan Salumi, Mortadella</i>	



### INSALATA/ZUPPA

<b>Tuscan White Bean, Escarole, &amp; Sausage Soup</b>   roasted garlic Tuscan toast, fried lemon & parsley .....	8
<b>Jersey Greens</b>   Arugula, asparagus, spinach, radish and mint .....	8
<b>Insalata Primavera</b>   Asparagus, sunchokes, roasted peppers & young greens .....	8
<b>Warm Ricotta Salad</b>   Baby lettuces, roasted beets and candied cashews.....	11
<b>Grilled Treviso</b>   Prosciutto, strawberries, Gouda cheese & aged Balsamic .....	9



### PASTA

<b>Latini Tagliolini &amp; Tuna</b>   Olive oil, tuna, green olives, capers, cherry tomatoes & basil .....	15
<b>Hand-Rolled Gnocchi</b>   Spring vegetables, basil pesto, pine nuts & Parmesan cheese .....	16
<b>Hand Folded Agnolotti</b>   Ricotta cheese, mushrooms, fava beans and pea tendrils.....	16



### PANINI

<b>Grilled Cheese</b>   Gouda, winesap apple, cherry and tomato pesto .....	11
<b>Grilled Chicken Panini</b>   Montasio cheese, prosciutto, spinach and tomato .....	12
<b>Grass-fed Beef Hamburger</b>   Tuscan kale, tomato, pickles & roast sweet potatoes .....	14
<b>Marinated Lamb served on baguette</b>   Grilled vegetables, roasted garlic aioli.....	14



### ENTREE

<b>East Coast Salmon</b>   Red wine lentils, cipolini onions, bacon and collard greens .....	17
<b>Duo of Eno Terra Sausages</b>   Polenta, fennel, radish and mustard .....	15
<i>Organic Pork with Fresh Garlic &amp; Smoked Chicken</i>	
<b>Farmers Market Vegetables</b> .....	14
<i>Farro, sunchokes, asparagus, spring onions, english peas and mushrooms</i>	

Turn over for Wine selections-Our menu has been created with wine pairing in mind. Feel free to

Chef Christopher Albrecht

To better serve you, please feel free to discuss any food allergies or dietary restrictions with your server.

An 18% service charge will be added to parties of 6 or more.