

Enoteca



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(noun) wine library

Enoteca's dedication to creating a sophisticated, yet approachable wine country dining experience for our guests has garnered praise and a following from locals and visitors alike since our opening in July of 2007. We invite you to sit back, relax and enjoy the best wine and cuisine Paso Robles has to offer, right here in the heart of wine country. Welcome, friends!

small plates

crispy coconut shrimp

sweet chili sauce, pineapple curry cream 9

zucchini + potato hushpuppies

truffled ketchup, shaved scallions 6

caramelized pork belly + sea scallop

korean sauté sauce, cucumber sesame slaw 11

enoteca wedges

choice of:

caesar wedge: anchovy, parmigiano reggiano
or

steakhouse wedge: cherry tomatoes,
gorgonzola, crispy bacon, buttermilk ranch 8

soups + salads

roasted sweet potato + chorizo soup

sour cream, cilantro
cup 6 bowl 9

chef's soup

cup 6 bowl 9

grilled asparagus salad

mixed greens, caramelized leeks, roasted
garlic, pine nuts, goat cheese, dijon balsamic
vinaigrette 13
add grilled chicken 6
add grilled salmon or scallops 7

enoteca winter salad

arugula, roasted butternut squash, spiced
pecans, dried cranberries, toasted farro, goat
cheese, citrus vinaigrette 14
add grilled chicken 6
add grilled salmon or scallops 7

north county wine flight

ask your server for today's tasting mat,
which highlights hand-selected local
wines and accompanying cheeses 31

parties of 8 or more: no split checks please, 20% service charge

executive chef Luis Salazar

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Enoteca



appetizers

shoestring truffle fries

creamy truffle sauce, scallions, parmesan 13
add filet mignon tips 6

warm spinach + artichoke dip

grilled pita 12

firestone dba steamed clams, mussels (or both)

crispy bacon, spinach, charred plum tomatoes,
jalapeño 15

crispy calamari

guajillo chile aioli, arugula 14

caramelized leek flatbread

applewood-smoked bacon, goat cheese, romano,
extra virgin garlic olive oil 14

vintner's plate

sausage, olives, roasted garlic, crostini,
assorted cheeses, grapes, tempura lemon and
broccolini 17

bbq'd guava pork ribs

salad of gala apples, curried pecans, bermuda
triangle goat cheese 15

sides

grilled balsamic asparagus 5

caramelized shallot whipped potatoes 5

baked potato

butter, sour cream, scallions 5
add crispy bacon 1 add goat cheese 2

white cheddar potatoes au gratin 6

entrées

aleutian islands halibut

coconut, jasmine rice, soy-glazed vegetables,
pineapple curry cream 33

cedar plank wild scottish salmon

caramelized shallot whipped potatoes, sautéed
spinach, saffron tomato cream sauce 30

truffled ricotta sacchetti with sea scallops

heirloom cherry tomatoes, roasted butternut
squash, torn basil, white wine, parmesan 31

grilled 14 oz double-cut pork chop

sherry mustard glaze, tuscan potatoes, grilled
asparagus 32

garlic + herb roasted rack of lamb

white cheddar potatoes au gratin, charred
broccolini, cherry pan sauce 39

braised beef short ribs

creamy truffle whipped potatoes, haricot verts,
braising jus 32

grilled 14 oz certified angus all-natural ribeye

bourbon sauce, horseradish crème fraîche,
grilled asparagus, baked potato 41
add crispy bacon 1 add goat cheese 2

grilled certified angus filet mignon

white cheddar potatoes au gratin, sautéed
spinach, shallot red wine reduction, fresh
herb butter 39

pan-roasted chicken piccata

caramelized shallot whipped potatoes, oven
roasted brussels sprouts, lemon caper
piccata sauce 29

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