Enoteca

appetizers

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

firestone dba steamed clams, mussels (or both)
crispy bacon, spinach, charred plum tomatoes, jalapeño 15

bbq'd guava pork ribs
salad of gala apples, curried pecans, bermuda triangle goat cheese 15

crispy coconut shrimp
sweet chili sauce, pineapple curry cream 9

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

sandwiches + burgers

served with choice of house salad, shoestring fries, or sweet potato fries

fish of the day
tartar sauce, lto 14

bbq'd chicken
applewood-smoked bacon, white cheddar, avocado, bbq sauce, lto 14

braised beef short rib sandwich
grilled onion, roasted tomato, creamy truffle sauce 16

pork belly cubano
house-cured pork, ham, grilled onions, pickles, mustard aioli 16

roasted veggie
portobello mushroom, fire-roasted bell pepper, pesto mayo, parmesan, lto 13

classic american kobe burger
grilled half pound american kobe burger, lto
add white cheddar 14

drunken bleu burger
grilled half pound american kobe burger, templeton rye glaze, bleu cheese, lto 15

entrées

aleutian islands halibut
coconut, jasmine rice, soy-glazed vegetables, pineapple curry cream 23

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

truffled ricotta sacchetti pasta
heirloom cherry tomatoes, roasted butternut squash, torn basil, white wine, parmesan 13
add grilled chicken 6
add grilled salmon or scallops 7

beer battered fish + chips
tartar sauce, shoestring potato fries 15

parties of 8 or more: no split checks please, 20% service charge
executive chef Luis Salazar
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