

# Enoteca



## en • o • tec • a

(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

### **lamb meatballs**

garlic tahini yogurt, mint pesto 12

### **grilled summer beets**

whipped goat cheese ranch, scallions, balsamic 8

### **crispy coconut shrimp**

sweet chili sauce, pineapple curry cream 9

### **street tacos**

two korean bbq pork belly, sriracha mayo, cucumber, cilantro, green onions, bao bun  
or

two filet mignon, abuelita's guajillo salsa, cilantro, pickled red onions, corn tortillas 13

## soups + salads

### **corn & bell pepper chowder**

crème fraîche, torn basil  
cup 6 bowl 9

### **chef's soup**

cup 6 bowl 9

### **enoteca wedges**

choice of:

caesar wedge: anchovy, parmigiano reggiano  
or

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

### **summer strawberry fields salad**

mixed greens, strawberries, goat cheese, candied walnuts, torn basil, poppyseed vinaigrette 14

add grilled chicken 6

add grilled salmon, shrimp or scallops 7

add filet mignon 8

### **grilled asparagus salad**

mixed greens, shredded red onions, roasted garlic, pine nuts, goat cheese, dijon balsamic vinaigrette 13

add grilled chicken 6

add grilled salmon, shrimp or scallops 7

add filet mignon 8

## 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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## appetizers

### 🍷 shoestring truffle fries

creamy truffle sauce, scallions, parmesan 13  
add filet mignon tips 8

### 🍷 caprese jar

balsamic caviar, burrata, heirloom cherry tomatoes, torn basil, sea salt, baked pita 13

### firestone dba steamed clams, mussels (or both)

crispy bacon, spinach, charred plum tomatoes, jalapeño 15

### crispy calamari

guajillo chile aioli, thai sweet chili sauce, arugula salad 14

### 🍷 burrata margherita flatbread

fresh basil pesto, heirloom cherry tomatoes, fresh burrata, parmesan 14

### vintner's plate

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

### bbq'd guava baby back ribs

mixed greens, gala apples, candied walnuts, 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

### four-cheese potato cakes 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, asparagus, wilted spinach, pesto, white wine, parmesan 31

### 🍷 seared shiitake and quinoa lettuce wraps

grilled corn salsa, avocado, pickled red onions, sweet potato fries or salad 25  
add feta \$2 sub truffle fries \$3

### grilled 14 oz double-cut pork chop

sherry mustard glaze, tuscan potatoes, grilled asparagus 32

### roasted guajillo rack of lamb

guajillo chili sauce, mexican street corn, oaxacan style potato cake 39

### grilled 14 oz certified angus all-natural ribeye

bourbon glaze, grilled asparagus, baked potato 41  
add crispy bacon 1 add goat cheese 2

### grilled certified angus filet mignon

white cheddar potatoes au gratin, haricot verts, shallot red wine reduction, fresh herb butter 39

### pan-roasted chicken piccata

caramelized shallot whipped potatoes, grilled zucchini, lemon caper piccata sauce 29

🍷 - vegan 🍷 - vegetarian

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