

# Enjoeat Clássico

## Eatlian Pizza <sup>TM</sup>

|   |   |          |
|---|---|----------|
| <b>Rock</b> tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon                        |  | \$ 13.25 |
| <b>Gitana</b> tomato sauce, mozzarella, fresh mushrooms, Parmigiano Reggiano, Speck, cherry tomatoes  |   | \$ 13.25 |
| <b>Giuditta</b> tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, arugula                  |  | \$ 13.25 |
| <b>8 Gi</b> Rock with sauteed mushrooms, ham, Italian sausage, artichokes                             |  | \$ 15.50 |
| <b>Brando</b> Rock-Calzone hybrid: half-size Rock Pizza, half-size calzone with ham                   |  | \$ 14.25 |
| <b>Pizman</b> tomato sauce, mozzarella, Speck, porcini, gorgonzola, bacon                             |   | \$ 14.75 |
| <b>Calzone Roger</b> tomato sauce, mozzarella, porcini, Prosciutto di Parma                           |   | \$ 15.25 |
| <b>Scagliarini</b> tomato sauce, mozzarella, arugula, Prosciutto di Parma, shaved Parmigiano Reggiano |   | \$ 16.25 |
| <b>Soul</b> tomato sauce, mozzarella, rosemary chicken  |   | \$ 11.95 |
| <b>EnjoEat</b> tomato sauce, mozzarella, bresaola, arugula, and shaved Parmigiano Reggiano            |   | \$ 16.25 |
| <b>Mimmo</b> tomato sauce, Prosciutto di Parma, arugula, fresh locally produced burrata cheese        |   | \$ 16.50 |

## Homestyle Fresh Eatlian Pasta

|  |   |          |
|--|---|----------|
| <b>Tortelli Verdi</b> ravioli filled with spinach, ricotta, and bacon in a butter and sage sauce or with meat ragu sauce   |   | \$ 14.95 |
| <b>Tortelli di Zucca</b> butternut squash ravioli in a butter and Parmigiano Reggiano Sauce  or in a Pancetta sauce |   | \$ 14.95 |
| <b>Tortelli Radicchio e Speck</b> ravioli filled with speck, Formaggio Di Fossa cheese, and Treviso served in a butter and Speck sauce   |   | \$ 14.95 |
| <b>Lasagna al Ragu/ Vegetariane</b> lasagna layered with bechamel and meat/ veggies and served with ragu/ bechamel sauce   |   | \$ 13.50 |
| <b>Cappellacci di Pollo</b> ravioli filled with chicken, prosciutto, porcini mushrooms. Served in a porcini cream sauce and burrata  |   | \$ 17.95 |
| <b>Tagliatelle al Ragu</b> tagliatelle with slowly simmered meat ragu sauce  |   | \$ 13.95 |
| <b>Tagliatelle con Funghi</b> tagliatelle in a porcini mushroom and cream sauce  |  | \$ 13.95 |
| <b>Gnocchi al Ragu</b> potato gnocchi, slowly simmered meat ragu   |   | \$ 13.95 |
| <b>Gnocchi al Pesto</b> potato gnocchi, fresh basil pesto  |  | \$ 13.95 |
| <b>Gnocchi 4 Formaggi</b> potato gnocchi in a gorgonzola, grana padano, pecorino, and feta cheese sauce  |  | \$ 13.95 |
| <b>Gnocchi Spinaci</b> potato gnocchi, spinach, and Taleggio Cheese  |  | \$ 13.95 |





Spicy



Vegetarian

All pasta dishes are served with soup or salad before 3pm

## Traditional Pizza

|   |   |          |
|---|---|----------|
| <b>Marinara</b> tomato sauce, garlic, oregano   |  | \$ 8.95  |
| <b>Margherita</b> tomato sauce, mozzarella  |  | \$ 10.00 |
| <b>Funghi</b> tomato sauce, mozzarella, sauteed mushrooms   |   | \$ 12.00 |
| <b>Prosciutto Cotto</b> tomato sauce, mozzarella, ham   |   | \$ 12.00 |
| <b>Napoli</b> tomato sauce, mozzarella, anchovies, oregano  |   | \$ 12.00 |
| <b>Carciofi</b> tomato sauce, mozzarella, artichokes  |  | \$ 12.00 |
| <b>Gibo</b> tomato sauce, mozzarella, Italian sausage   |   | \$ 12.00 |
| <b>Romana</b> tomato sauce, mozzarella, anchovies, oregano, capers                                      |   | \$ 12.00 |
| <b>Diavola</b> tomato sauce, mozzarella, spicy salami   |   | \$ 12.00 |
| <b>Speciale</b> tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil                      |  | \$ 12.95 |
| <b>Verdure</b> tomato sauce, mozzarella, grilled vegetables   |  | \$ 13.00 |
| <b>Capricciosa</b> tomato sauce, mozzarella, ham, Italian sausage, sauteed mushrooms                    |   | \$ 13.95 |
| <b>Calzone</b> tomato sauce, mozzarella, ham, sauteed mushrooms   |   | \$ 13.00 |
| <b>Tonno e Cipolla</b> tomato sauce, mozzarella, tuna, white onion                                      |   | \$ 13.00 |
| <b>4 Formaggi</b> tomato sauce, mozzarella, Parmigiano Reggiano, gorgonzola, pecorino, and feta cheeses |  | \$ 13.50 |
| <b>Greca</b> tomato sauce, mozzarella, feta cheese, Kalamata Olives                                     |  | \$ 13.00 |
| <b>Prosciutto Crudo</b> tomato sauce, mozzarella, Prosciutto di Parma                                   |   | \$ 14.50 |
| <b>Sottobosco</b> tomato sauce, mozzarella, assorted mushrooms  |  | \$ 14.50 |
| <b>Frutti di Mare</b> tomato sauce, mozzarella, mixed seafood   |   | \$ 14.95 |

Add sliced Prosciutto di Parma or Bresaola \$4.50  
any other topping \$2.00


Add

## Classic Eatlian Pasta

|  |   |          |
|--|---|----------|
| <b>Penne Pomodoro</b> penne with tomato sauce  |  | \$ 9.45  |
| <b>Penne Arrabbiata</b> penne with spicy tomato sauce  |  | \$ 9.95  |
| <b>Spaghetti Amatriciana</b> spaghetti with tomato sauce, onion, and bacon   |   | \$ 12.95 |
| <b>Spaghetti Carbonara</b> egg and Parmigiano Reggiano white sauce, tossed with crispy bacon and finished with ground black pepper |   | \$ 12.95 |
| <b>Spaghetti Vongole e Bottarga</b> spaghetti with bottarga (roe), clams, cherry tomatoes, garlic, and Italian parsley             |   | \$ 17.95 |
| <b>Spaghetti Vongole e Pomodorini</b> spaghetti with clams, cherry tomatoes, garlic, and Italian parsley                           |   | \$ 16.95 |
| <b>Penne Capresi</b> penne with fresh basil pesto sauce, cherry tomatoes, and our locally produced fresh mozzarella                |  | \$ 14.45 |
| <b>Penne Boscaiola</b> penne with ham, sweet peas, tomato sauce, bacon, and white mushrooms  |   | \$ 12.95 |
| <b>Penne Broccoli</b> penne with broccoli, cherry tomatoes, anchovies, and EVOO  |   | \$ 12.95 |
| <b>Penne con Gamberi</b> penne with shrimp, cherry tomatoes, Italian parsley, and cream  |   | \$ 16.25 |
| <b>Linguine Scoglio</b> linguine with clams, mussels, octopus, shrimp, squid, garlic, and Italian parsley                          |   | \$ 20.95 |
| <b>Riso ai 4 Formaggi</b> riso in a gorgonzola, grana padano, pecorino, and feta cheese sauce                                      |  | \$ 14.95 |
| <b>Riso ai Funghi Porcini</b> riso in a porcini and fresh mushrooms cream sauce  |  | \$ 14.95 |
| <b>Riso ai Frutti di Mare</b> riso with octopus, shrimp, squid, clams, and mussels in a red tomato sauce                           |   | \$ 20.95 |

## Zuppe/ Soups

Served with grated Parmigiano Reggiano, croutons, and freshly ground black pepper

|   |   |                                |
|---|---|--------------------------------|
| <b>Zuppa di Verdure</b> seasonal vegetable soup |  |                                |
| <b>Zuppa della Settimana</b> "weekly special"   |   | Small \$ 4.50<br>Large \$ 5.95 |

An 18% gratuity will be added for parties of 6 or more

## Antipasti / Appetizers

|  |          |
|--|----------|
| <b>Carpaccio di polipo, tonno e spada</b> paper thin slices of Sashimi-grade octopus, tuna and swordfish, finished with pink and green ground pepper, garlic, Italian parsley, celery, bay leaf, and juniper berry | \$ 14.95 |
| <b>Antipasto di Mare</b> shrimp cocktail (cocktail sauce, shrimp, mixed greens), mussels, clams, octopus, crabmeat & potatoes  | \$ 16.50 |
| <b>Involtoni di Melanzana al Radicchio</b> eggplant rolls, guanciale, Stracchino cheese, leek, and Trevigiana sauce  | \$ 9.50  |
| <b>Affettati Misti con Sottoli all'Italiana</b> a selection of Prosciutto di Parma, Salame, Mortadella, Bresaola, served with a mix of vegetables pickled in olive oil, fresh mozzarella and Parmigiano Reggiano   | \$ 17.50 |
| <b>Funghi Ripieni</b> baked mushrooms, stuffed with sauteed mushrooms, Parmigiano Reggiano, mozzarella, Italian Parsley  | \$ 9.95  |
| <b>Caprese</b> fresh locally produced mozzarella, cluster tomatoes, aromatic basil, and EVOO   | \$ 14.50 |
| <b>Crudo e Burrata</b> Prosciutto di Parma with locally produced burrata cheese  | \$ 16.50 |
| <b>Verdura alla Griglia</b> grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with shaved Parmigiano Reggiano finished with aged Balsamic Vinegar  | \$ 9.95  |

## Secondi di Carne / Meat

All secondi include a choice of: side salad, grilled or steamed vegetables, roasted potatoes, or spinach. Lunch = 2 Sides. Dinner = 1 Side.

|   |          |
|---|----------|
| <b>Tagliata di Pollo con Verdure</b> sliced grilled chicken, grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with shaved Parmigiano Reggiano, and aged balsamic vinegar | \$ 13.75 |
| <b>Filetto all'Aceto Balsamico</b> grilled beef fillet mignon with balsamic vinegar sauce   | \$ 19.50 |
| <b>Filetto al Pepe Verde</b> grilled beef fillet mignon with green peppercorn sauce   | \$ 19.95 |
| <b>Filetto ai Porcini</b> grilled beef fillet mignon with porcini mushrooms sauce   | \$ 19.50 |
| <b>Filetto alla Griglia</b> grilled beef fillet mignon (no sauce)   | \$ 19.00 |
| <b>Tagliata Rucola e Parmigiano</b> sliced beef with arugula and shaved Parmigiano Reggiano   | \$ 17.95 |
| <b>Scaloppina</b> pork or chicken cutlets in your choice of mushroom, lemon, marsala, or balsamic vinegar sauce   | \$ 15.95 |
| <b>Tagliata con Cipolla in Agrodolce</b> sliced beef fillet with red onions, Balsamic Vinegar, Hawaiian black salt, and thyme   | \$ 18.95 |

## Sides

Lunch : 2 Choices

Dinner: 1 Choice

|                      |         |
|----------------------|---------|
| Side Salad           |         |
| Grilled Vegetables   |         |
| Steamed Vegetables   |         |
| Roasted Potatoes     |         |
| Spinach              |         |
| Add a la carte sides | \$ 4.00 |

## Insalate / Salads

All of our salads are served with our house made dressing and freshly baked bread

|  |          |
|--|----------|
| <b>Garden</b> baby greens, cucumbers, carrots, and tomato  | \$ 7.95  |
| <b>Sicilia</b> cabbage, orange segments, sweet white onion, and Kalamata olives                              | \$ 9.95  |
| <b>Pollo Rosmarino</b> rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato | \$ 9.95  |
| <b>Mantovana</b> grilled chicken, romaine lettuce, pine nuts, pomegranate, and aged Balsamic vinegar         | \$ 10.50 |
| <b>Farro</b> farro (emmer wheat), fresh local mozzarella cheese, cherry tomatoes, arugula, and mixed greens  | \$ 10.50 |
| <b>Tuna</b> Tuna, mixed greens, Kalamata olives, and red onion   | \$ 9.95  |
| <b>Gamberi</b> mixed greens and shrimp   | \$ 11.50 |

## Secondi di Pesce / Fish

All dishes include a choice of: side salad, grilled or steamed vegetables, roasted potatoes, or spinach. Lunch = 2 Sides. Dinner = 1 Side.

|  |          |
|--|----------|
| <b>* Tonno in Crosta di Pistacchi</b> tuna fillet baked and breaded with sundried tomatoes, pistachio, and bread crumbs  | \$ 18.75 |
| <b>Cacciucco alla Livornese</b> octopus, squid, bass, calamari, clams, mussels, shrimp, sauteed with tomato sauce in a seafood broth served with simple bruschetta         | \$ 19.75 |
| <b>* Salmone Marinato al Forno</b> marinated salmon fillet baked with lemon, thyme, anise, pink pepper, fennel, sliced almonds, bread crumbs, paprika, and Italian parsley | \$ 17.75 |
| <b>Barramundi acquapazza</b> sea bass cooked with potatoes, capers, Kalamata olives, fresh cherry tomato, celery, and Italian parsley                                      | \$ 18.50 |

\* Available only at dinner

## Soft Drinks

|                             |       |         |
|-----------------------------|-------|---------|
| <b>Fountain Soda</b>        |       | \$ 2.50 |
| (Free Refills)              |       | \$ 2.50 |
| <b>Bottled Sodas</b>        |       | \$ 2.75 |
| <b>Bottled Orange Juice</b> |       | \$ 2.75 |
| <b>Bottled Apple Juice</b>  |       | \$ 2.75 |
| <b>Espresso</b>             |       | \$ 2.75 |
| <b>Espresso Macchiato</b>   |       | \$ 2.75 |
| <b>Double Espresso</b>      |       | \$ 3.50 |
| <b>Cappuccino</b>           |       | \$ 3.75 |
| <b>Double Cappuccino</b>    |       | \$ 4.00 |
| <b>Latte</b>                |       | \$ 3.75 |
| <b>Double Latte</b>         |       | \$ 4.00 |
| <b>Hot Tea</b>              |       | \$ 2.95 |
| <b>Coffee</b>               |       | \$ 2.95 |
| <b>Americano</b>            |       | \$ 2.75 |
| <b>San Pellegrino</b>       | Small | \$ 2.50 |
|                             | Large | \$ 4.75 |
| <b>Acqua Panna</b>          | Small | \$ 2.50 |
|                             | Large | \$ 4.75 |
| <b>Bottled Water</b>        |       | \$ 2.50 |

## Dolci / Desserts & Gelato

|   |         |  |         |
|---|---------|--|---------|
| <b>Tiramisu</b> sponge-cake soaked in espresso and layered in mascarpone cheese cream                                       | \$ 6.50 | <b>Affogato al cafe</b> freshly brewed espresso poured on top of a scoop of gelato   | \$ 6.50 |
| <b>Millefoglie</b> flaky puff pastry layered with rich vanilla cream and and strawberry pieces, and drizzled with chocolate | \$ 6.50 | <b>Profitterol al Cioccolato</b> light pastry shell filled with cream covered with chocolate                                 | \$ 6.50 |
| <b>House Cake</b> biscotti dipped in espresso and layered with delicate cocoa and white cream                               | \$ 6.50 | <b>Cannelino</b> hollow puff pastry cone filled with sweet cream   | \$ 2.50 |
| <b>Crostata</b> traditional Italian tart shell filled with natural fruit preserves (apricot, plum, or raspberry)            | \$ 3.50 | <b>Bigne</b> baked cream puff filled with vanilla or chocolate cream and topped with icing or fresh fruit                    | \$ 2.50 |
| <b>Nutella Crostata</b> traditional Italian tart shell filled and baked with Nutella  | \$ 3.75 | <b>Fruit Tart</b> traditional Italian tart shell covered in a sweet custard and decorated with an assortment of fresh fruits | \$ 4.00 |
| <b>Panna Cotta</b> lightly sweetened chilled dessert of cooked cream with chocolate, caramel, or berry syrup topping        | \$ 6.50 | <b>Gelato</b> <i>Small Cup</i> One flavor \$3.50 Two flavors \$3.75  |         |
| <b>Crema Catalana</b> custard base topped with caramelized sugar  | \$ 6.00 | <i>Medium Cup</i> One or two flavors \$4.50  |         |
| <b>Croissant</b> (chocolate or cream)   | \$ 2.50 | <i>Large Cup</i> One, two or three flavors \$5.50  |         |
|   |         | <i>1/2 Kilo (1.1 lbs)</i> Unlimited amount of flavors \$12.50  |         |
|   |         | <i>1 Kilo (2.2 lbs)</i> Unlimited amount of flavors \$25.00  |         |

An 18% gratuity will be added for parties of 6 or more