

Enjoeat Classico

Eatalian Pizza TM

Rock tomato sauce, mozzarella, spicy salami, gorgonzola, spinach, bacon		\$ 15.95
Gitana tomato sauce, mozzarella, fresh mushrooms, Parmigiano Reggiano, speck, cherry tomatoes		\$ 15.95
Giuditta tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, fresh arugula		\$ 15.95
8 Gi Rock with sauteed mushrooms, ham, Italian sausage, artichokes		\$ 18.65
Marlon Brando Rock-Calzone hybrid: half-side Rock Pizza, half-side calzone with ham		\$ 17.15
Pizman tomato sauce, mozzarella, speck, porcini, gorgonzola, bacon		\$ 17.75
Calzone Roger tomato sauce, mozzarella, porcini, Prosciutto di Parma		\$ 18.25
Scagliarini tomato sauce, mozzarella, fresh arugula, Prosciutto di Parma, shaved Parmigiano Reggiano		\$ 19.50
Soul tomato sauce, mozzarella, rosemary chicken		\$ 14.25
EnjoEat tomato sauce, mozzarella, bresaola, arugula, and shaved Parmigiano Reggiano		\$ 19.50
Mimmo tomato sauce, Prosciutto di Parma, fresh arugula, fresh locally produced burrata cheese		\$ 19.75

Homestyle Fresh Eatalian Pasta

Tortelli Verdi ravioli filled with spinach, ricotta, and bacon in a butter and sage sauce or with meat ragu sauce		\$ 17.95
Tortelli di Zucca butternut squash ravioli in a butter and Parmigiano Reggiano Sauce  or in a Pancetta sauce		\$ 17.95
Tortelli Radicchio e Speck ravioli filled with speck, Formaggio Di Fossa cheese, and treviso served in a butter and speck sauce		\$ 17.95
Lasagna al Ragu/ Vegetariane lasagna layered with bechamel and meat/ veggies and served with ragu/ bechamel sauce		\$ 16.25
Cappellacci di Pollo ravioli filled with chicken, prosciutto, porcini mushrooms. Served in a porcini cream sauce and burrata		\$ 19.50
Tagliatelle al Ragu tagliatelle with slowly simmered meat ragu sauce		\$ 16.75
Tagliatelle con Funghi tagliatelle in a porcini mushroom and cream sauce		\$ 16.75
Gnocchi al Ragu potato gnocchi, slowly simmered meat ragu		\$ 16.75
Gnocchi al Pesto potato gnocchi, fresh basil pesto		\$ 16.75
Gnocchi 4 Formaggi potato gnocchi in a gorgonzola, grana padano, pecorino, and feta cheese sauce		\$ 16.75
Gnocchi Spinaci potato gnocchi, spinach, and Taleggio Cheese		\$ 16.75
 Spicy  Vegetarian		

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

Traditional Pizza


Marinara tomato sauce, garlic, oregano		\$ 10.75
Margherita tomato sauce, mozzarella		\$ 12.00
Napoli tomato sauce, mozzarella, anchovies, oregano		\$ 14.50
Romana tomato sauce, mozzarella, anchovies, oregano, capers		\$ 14.50
Speciale tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil		\$ 15.50
Verdure tomato sauce, mozzarella, grilled vegetables		\$ 15.75
Capricciosa tomato sauce, mozzarella, ham, Italian sausage, sauteed mushrooms		\$ 16.75
Calzone tomato sauce, mozzarella, ham, sauteed mushrooms		\$ 15.50
Tonno e Cipolla tomato sauce, mozzarella, tuna, white onion		\$ 15.50
4 Formaggi tomato sauce, mozzarella, Parmigiano Reggiano, gorgonzola, pecorino, and feta cheeses		\$ 16.25
Greca tomato sauce, mozzarella, feta cheese, Kalamata olives		\$ 15.50
Sottobosco tomato sauce, mozzarella, assorted mushrooms		\$ 17.50
Frutti di Mare tomato sauce, mozzarella, mixed seafood		\$ 17.95
Stria pizza dough, olive oil, garlic, and oregano		\$ 5.50
Add Prosciutto di Parma, Bresaola, or Burratta		\$ 5.00
Add Any other topping		\$ 2.50
Choice of Toppings:		
Meats: Spicy Salami, Ham, Italian Sausage, Speck, Bacon, Chicken, Shrimp, Tuna, Mixed Seafood		
Cheeses: Regular Mozzarella, Fresh Mozzarella, Grated Parmigiano, Shaved Parmigiano, Gorgonzola, Pecorino, Feta		
Veggies: Spinach, Cherry Tomato, Fresh Arugula, Capers, White Onion, Artichoke Hearts, Mixed Grilled Veggies, Kalamata Olives		
Mushrooms: Fresh White, Sauteed Mix, Porcini		
Other: Garlic, Oregano, Basil		\$ 1.50

Classic Eatalian Pasta

Penne Pomodoro penne with tomato sauce		\$ 11.25
Penne Arrabbiata penne with spicy tomato sauce		\$ 11.95
Spaghetti Amatriciana spaghetti with tomato sauce, onion, and bacon		\$ 15.50
Spaghetti Carbonara egg and Parmigiano Reggiano white sauce, tossed with crispy bacon and finished with ground black pepper		\$ 15.50
Spaghetti Vongole e Bottarga spaghetti with bottarga (roe), clams, cherry tomatoes, garlic, and Italian parsley		\$ 21.50
Spaghetti Vongole e Pomodorini spaghetti with clams, cherry tomatoes, garlic, and Italian parsley		\$ 20.25
Penne Capresi penne with fresh basil pesto sauce, cherry tomatoes, and our locally produced fresh mozzarella		\$ 17.25
Penne Boscaiola penne with ham, sweet peas, tomato sauce, bacon, and white mushrooms		\$ 15.50
Penne Broccoli penne with broccoli, cherry tomatoes, anchovies, and EVOO		\$ 15.50
Penne con Gamberi penne with shrimp, cherry tomatoes, Italian parsley, and cream		\$ 19.50
Linguine Scoglio linguine with clams, mussels, octopus, shrimp, squid, garlic, and Italian parsley		\$ 25.00
Riso ai 4 Formaggi riso in a gorgonzola, Grana Padano, pecorino, and feta cheese sauce		\$ 17.95
Riso ai Funghi Porcini riso in a porcini and fresh mushrooms cream sauce		\$ 17.95
Riso ai Frutti di Mare riso with octopus, shrimp, squid, clams, and mussels in a red tomato sauce		\$ 25.00

Zuppe/ Soups

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

Zuppa di Verdure seasonal vegetable soup			
Zuppa della Settimana "weekly special"	Small		\$ 5.50
	Large		\$ 7.25

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

Antipasti / Appetizers

Insalata di Mare octopus, shrimp, squid, clams, and mussels tossed with celery, carrots, diced peppers, green olives, and capers dressed in lemon juice, EVOO, salt, black pepper, and parsley	\$ 17.75
Affettati Misti con Sottoli all'Italiana a selection of Prosciutto di Parma, Salame, Mortadella, Bresaola, Ham, and Speck served with a mix of vegetables pickled in olive oil, fresh mozzarella, and Parmigiano Reggiano	\$ 20.25
Caprese fresh locally produced mozzarella, cluster tomatoes, and aromatic basil	\$ 15.50
Crudo thinly sliced Prosciutto di Parma	\$ 15.50
Crudo e Burrata Prosciutto di Parma with locally produced burrata cheese	\$ 19.00
Emilia Salad grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with hand shaved Parmigiano Reggiano drizzled with aged balsamic vinegar	Small \$ 9.25 Large \$ 11.50
Fritto Misto squid rings and shrimp that have been battered and deep fried. Served with a spice pomodoro	\$ 16.95

Secondi di Carne / Meat

Secondi served with your choice of 2 sides:
grilled vegetables, garden salad, roasted potatoes, or steamed vegetables

* Tagliata di Pollo con Verdure chopped rosemary chicken, grilled vegetables (eggplant, zucchini, onion, yellow, and red bell peppers) with shaved Parmigiano Reggiano and an aged balsamic vinegar drizzle	\$ 15.50
Cotoletta di Pollo fried chicken cutlet (with tomato sauce and mozzarella cheese)	\$ 17.25
Filetto all'Aceto Balsamico grilled beef fillet mignon with balsamic vinegar sauce	\$ 24.95
Filetto al Pepe Verde grilled beef fillet mignon with green peppercorn sauce	\$ 24.95
Filetto ai Porcini grilled beef fillet mignon with a porcini mushroom and cream sauce	\$ 24.95
Filetto alla Griglia grilled beef fillet mignon (<i>no sauce</i>)	\$ 22.50
* Tagliata Rucola e Grana sliced beef fillet mignon served on a bed of arugula, topped with shaved Parmigiano Reggiano and an aged balsamic vinegar drizzle	\$ 21.25
Scaloppina pork or chicken cutlets cooked in your choice of mushroom, lemon, marsala, or balsamic vinegar sauce	\$ 16.75

* Does not include 2 side orders

Secondi di Pesce / Fish

Secondi served with your choice of 2 sides:
grilled vegetables, garden salad, roasted potatoes, or steamed vegetables

Barramundi Grigliato flat-grilled seabass fillet	\$ 20.25
* Guazzetto di Pesce sauteed mussels, clams, shrimp, octopus, and squid in a garlic and white wine broth	\$ 21.25
* Salmone al Pesto grilled atlantic salmon, served with roasted potatoes, broccolini and house made pesto sauce	\$ 23.95

Dolci / Desserts & Gelato

Tiramisu sponge-cake soaked in espresso and layered in mascarpone cheese cream	\$ 6.00
Millefoglie flaky puff pastry layered with rich vanilla cream and strawberry pieces, and drizzled with chocolate	\$ 6.00
House Cake biscotti dipped in espresso and layered with delicate cocoa and white cream	\$ 6.00
Crostata traditional Italian tart shell filled with natural fruit preserves (apricot, plum, or raspberry)	\$ 3.75
Nutella Crostata traditional Italian tart shell filled and baked with Nutella	\$ 4.25
Panna Cotta lightly sweetened chilled dessert of cooked cream with chocolate, caramel, or berry syrup topping	\$ 6.00
Crema Catalana custard base topped with caramelized sugar	\$ 6.00

Panini

Ham with sliced mozzarella, baby greens, tomatoes	\$ 9.95
Verdure farm fresh grilled vegetables with sliced mozzarella	\$ 9.95
Tuna with sliced mozzarella, onion, baby greens, tomatoes	\$ 10.95
Parma with Parma Ham, baby greens, fresh mozzarella	\$ 12.50

Insalate / Salads

Garden baby greens, cucumbers, carrots, and tomato	Small \$ 6.00 Large \$ 7.75
Sicilia cabbage, orange segments, sweet white onion, and Kalamata olives	Small \$ 7.75 Large \$ 10.00
Pollo Rosmarino rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	Small \$ 7.75 Large \$ 10.00
Mozzarella diced fresh mozzarella, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	Small \$ 7.75 Large \$ 10.00
Tuna imported yellowfin Tuna, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	Small \$ 7.75 Large \$ 10.00

Risotti / Rice Plates

Riso ai 4 Formaggi riso in a gorgonzola, grana padano, pecorino, and feta cheese sauce	\$ 15.50
Riso ai Funghi Porcini riso in a porcini and fresh mushrooms cream sauce	\$ 15.50
Riso ai Frutti di Mare riso with octopus, shrimp, squid, clams, and mussels in a red tomato sauce	\$ 20.25
Riso ai Gamberi e Rucola riso with shrimp in a cream sauce, garnished with fresh arugula	\$ 18.00

Soft Drinks

Fountain Soda (free refills)	\$ 3.00
Bottled Sodas	\$ 3.25
Bottled Orange Juice	\$ 3.25
Bottled Apple Juice	\$ 3.25
Espresso	\$ 3.25
Espresso Macchiato	\$ 3.25
Double Espresso	\$ 4.00
Cappuccino	\$ 4.25
Double Cappuccino	\$ 4.50
Latte	\$ 4.25
Double Latte	\$ 4.50
Hot Tea	\$ 3.25
Coffee	\$ 3.25
Americano	\$ 3.25
San Pellegrino	Small \$ 3.00 Large \$ 5.50
Acqua Panna	Small \$ 3.00 Large \$ 5.50
Bottled Water	\$ 3.00

Affogato al cafe freshly brewed espresso poured on top of a scoop of gelato	\$ 6.00
Bigne baked cream puff filled with vanilla or chocolate cream and topped with icing or fresh fruit	\$ 3.00
Cannellino hollow puff pastry cone filled with sweet cream	\$ 3.00
Croissant (chocolate or cream)	\$ 3.00
Gelato	Small Cup One flavor \$4.00 Two flavors \$4.25 Medium Cup One or two flavors \$5.25 Large Cup One, two, or three flavors \$6.25 1/2 Kilo (1.1 lbs) Unlimited amount of flavors \$14.25 1 Kilo (2.2 lbs) Unlimited amount of flavors \$28.75

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