

## Antipasti / Appetizers

<b>Antipasto di Mare</b> shrimp cocktail (cocktail sauce, shrimp, mixed greens), mussels, clams, octopus, crabmeat & potatoes	\$ 19.50
<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	\$ 21.00
<b>Funghi Ripieni</b> baked mushrooms, stuffed with sauteed mushrooms, Parmigiano Reggiano, mozzarella, Italian Parsley	\$ 11.95
<b>Caprese</b> fresh locally produced mozzarella, cluster tomatoes, aromatic basil, and EVOO	\$ 17.50
<b>Crudo e Burrata</b> Prosciutto di Parma with locally produced burrata cheese	\$ 19.75
<b>Verdura alla Griglia</b> grilled vegetables (eggplant, zucchini, onion, yellow and red bell peppers) with shaved Parmigiano Reggiano finished with aged Balsamic Vinegar	\$ 11.95

## 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.

\*Served With No Sides

<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	\$ 16.50
<b>Filetto all'Aceto Balsamico</b> grilled beef fillet mignon with balsamic vinegar sauce	\$ 25.50
<b>Filetto al Pepe Verde</b> grilled beef fillet mignon with green peppercorn sauce	\$ 25.50
<b>Filetto ai Porcini</b> grilled beef fillet mignon with porcini mushrooms sauce	\$ 25.50
<b>Filetto alla Griglia</b> grilled beef fillet mignon (no sauce)	\$ 23.00
<b>Tagliata Rucola e Parmigiano</b> sliced beef with arugula and shaved Parmigiano Reggiano	\$ 24.50
<b>Scaloppina</b> pork or chicken cutlets in your choice of mushroom, lemon, marsala, or balsamic vinegar sauce	\$ 19.25
<b>Tagliata con Cipolla in Agrodolce</b> sliced beef fillet with red onions, Balsamic Vinegar, Hawaiian black salt, and thyme	\$ 22.75

## Sides

Lunch : 2 Choices

Dinner: 1 Choice

Side Salad	
Grilled Vegetables	
Steamed Vegetables	
Roasted Potatoes	
Spinach	
Add a la carte sides	\$ 5.00

## 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	\$ 9.50
<b>Sicilia</b> cabbage, orange segments, sweet white onion, and Kalamata olives	\$ 11.95
<b>Pollo Rosmarino</b> rosemary chicken, baby greens, fresh mushrooms, cucumbers, carrots, onion, and tomato	\$ 11.95
<b>Mantovana</b> grilled chicken, romaine lettuce, pine nuts, pomegranate, and aged Balsamic vinegar	\$ 12.50
<b>Farro</b> farro (emmer wheat), fresh local mozzarella cheese, cherry tomatoes, arugula, and mixed greens	\$ 12.50
<b>Tuna</b> Tuna, mixed greens, Kalamata olives, and red onion	\$ 11.95
<b>Gamberi</b> mixed greens and shrimp	\$ 13.75

## 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>Barramundi</b> baked seabass with veggies in a tomato sauce	\$ 22.50
<b>Tonno in Crosta di Pistacchi</b> tuna fillet baked and breaded with sundried tomatoes, pistachio, and bread crumbs	\$ 22.50
<b>Cacciucco alla Livornese</b> octopus, squid, bass, calamari, clams, mussels, shrimp, sauteed with tomato sauce in a seafood broth served with simple bruschetta	\$ 23.70

## Soft Drinks

<b>Fountain Soda</b> (Free Refills)	\$ 3.00
<b>Bottled Sodas</b>	\$ 3.30
<b>Bottled Orange Juice</b>	\$ 3.30
<b>Bottled Apple Juice</b>	\$ 3.30
<b>Espresso</b>	\$ 3.30
<b>Espresso Macchiato</b>	\$ 3.30
<b>Double Espresso</b>	\$ 4.20
<b>Cappuccino</b>	\$ 4.50
<b>Double Cappuccino</b>	\$ 4.80
<b>Latte</b>	\$ 4.50
<b>Double Latte</b>	\$ 4.80
<b>Hot Tea</b>	\$ 3.55
<b>Coffee</b>	\$ 3.55
<b>Americano</b>	\$ 3.30
<b>San Pellegrino</b>	Small \$ 3.00 Large \$ 5.70
<b>Acqua Panna</b>	Small \$ 3.00 Large \$ 5.70
<b>Bottled Water</b>	\$ 3.00

## Dolci / Desserts & Gelato

<b>Tiramisu</b> sponge-cake soaked in espresso and layered in mascarpone cheese cream	\$ 7.50
<b>Millefoglie</b> flaky puff pastry layered with rich vanilla cream and and strawberry pieces, and drizzled with chocolate	\$ 7.50
<b>House Cake</b> biscotti dipped in espresso and layered with delicate cocoa and white cream	\$ 7.50
<b>Crostata</b> traditional Italian tart shell filled with natural fruit preserves (apricot, plum, or raspberry)	\$ 4.25
<b>Nutella Crostata</b> traditional Italian tart shell filled and baked with Nutella	\$ 4.50
<b>Panna Cotta</b> lightly sweetened chilled dessert of cooked cream with chocolate, caramel, or berry syrup topping	\$ 7.50
<b>Crema Catalana</b> custard base topped with caramelized sugar	\$ 7.00
<b>Croissant</b> (chocolate or cream)	\$ 3.00
<b>Affogato al cafe</b> freshly brewed espresso poured on top of a scoop of gelato	\$ 7.75
<b>Profitterol al Cioccolato</b> light pastry shell filled with cream covered with chocolate	\$ 7.75
<b>Cannelino</b> hollow puff pastry cone filled with sweet cream	\$ 3.00
<b>Bigne</b> baked cream puff filled with vanilla or chocolate cream and topped with icing or fresh fruit	\$ 3.00
<b>Fruit Tart</b> traditional Italian tart shell covered in a sweet custard and decorated with an assortment of fresh fruits	\$ 4.75
<b>Gelato</b>	Small Cup One flavor \$4.20 Two flavors \$4.50 Medium Cup One or two flavors \$5.50 Large Cup One, two or three flavors \$6.50 1/2 Kilo (1.1 lbs) Unlimited amount of flavors \$15.00 1 Kilo (2.2 lbs) Unlimited amount of flavors \$30.00

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

# Enjoeat Classico

## Eatalian Pizza <sup>TM</sup>

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

## Homestyle Fresh Eatalian Pasta

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

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

## Traditional Pizza

<b>Marinara</b> tomato sauce, garlic, oregano		\$ 10.75
<b>Margherita</b> tomato sauce, mozzarella		\$ 12.00
<b>Napoli</b> tomato sauce, mozzarella, anchovies, oregano		\$ 14.50
<b>Romana</b> tomato sauce, mozzarella, anchovies, oregano, capers		\$ 14.50
<b>Speciale</b> tomato sauce, mozzarella, cherry tomatoes, fresh mozzarella, basil		\$ 15.50
<b>Verdure</b> tomato sauce, mozzarella, grilled vegetables		\$ 15.75
<b>Capricciosa</b> tomato sauce, mozzarella, ham, Italian sausage, sauteed mushrooms		\$ 16.75
<b>Calzone</b> tomato sauce, mozzarella, ham, sauteed mushrooms		\$ 15.50
<b>Tonno e Cipolla</b> tomato sauce, mozzarella, tuna, white onion		\$ 15.50
<b>4 Formaggi</b> tomato sauce, mozzarella, Parmigiano Reggiano, gorgonzola, pecorino, and feta cheeses		\$ 16.25
<b>Greca</b> tomato sauce, mozzarella, feta cheese, Kalamata olives		\$ 15.50
<b>Sottobosco</b> tomato sauce, mozzarella, assorted mushrooms		\$ 17.50
<b>Frutti di Mare</b> tomato sauce, mozzarella, mixed seafood		\$ 17.95
<b>Stria</b> pizza dough, olive oil, garlic, and oregano		\$ 5.50

**Add** Prosciutto di Parma, Bresaola, or Buratta \$ 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

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

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

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