

Enotria's Restaurant Week Menu

Three Course Dinner \$25 per person

With a glass of Pinot Grigio or Chianti \$30

Choice of Appetizer

Please choose one of the following

MIXED GREEN SALAD

With our homemade Italian dressing

CREAM OF CRAB SOUP

Choice of Entrée

Please choose one of the following

CHICKEN OSCAR

Chicken breast sautéed in our Oscar sauce, topped with lump crab meat and mozzarella cheese, baked and served with asparagus and capellini

GNOCCHI SORRENTINA

Potato dumplings in our tomato sauce topped with mozzarella

SHRIMP POSITANO

In a white wine fresh tomato marinara sauce served with capellini

Dessert

TIRAMISU

Layers of espresso drenched lady fingers separated by mascarpone cream and dusted with cocoa powder