

## SMALL PLATES

**HERB FOCCACIA / 3**

**CITRUS MARINATED OLIVES / 7**

**CRISPY BRUSSEL SPROUTS**  
pancetta, garlic, brown sugar / 12

**ARANCINI**  
risotto balls, marinara / 13

**MEATBALLS**  
pancetta marinara, burrata, black pepper,  
basil, sesame fry bread / 15

**FRIED CALAMARI**  
house made oregano giardiniera, marinara,  
lemon / 15

**MUSHROOM CROSTINI**  
whipped ricotta, house mushroom mix,  
truffle oil / 8

**SHRIMP CROSTINI**  
marinated shrimp, tomato, avocado,  
parmesan, scallions / 8

**PARMA CROSTINI**  
tomato, prosciutto, fresh mozzarella,  
balsamic glaze, EVOO / 8

**MOZZARELLA STICKS**  
hand rolled mozzarella / 10

**SPINACH MOZZARELLA STICKS**  
hand rolled spinach and mozzarella / 10

**CHEESY GARLIC BREAD**  
crusty bread, garlic, fontina / 8

## CHARCUTERIE

**3 cheese / 18 • meats & cheese / 28**

accompanied by pita, bread,  
jam, olives, giardiniera

**CHEESE**  
reggianito, honey goat,  
burrata

**MEAT**  
prosciutto di parma,  
spicy salami, sopressata

## SALADS

*Add grilled chicken, shrimp for \$6. Add salmon for \$8.*

**ARUGULA AVOCADO**  
parmesan, white balsamic, lemon / 12

**KALE CAESAR**  
croutons, parmigiano reggiano, lemon, pickled chili,  
regular or spicy dressing / 14

**GREEN GODDESS**  
kale, spinach, shredded carrot, avocado, honey goat  
cheese, quinoa, dried currant, slivered almond, sunflower  
seeds, avocado herb dressing / 16

## PASTA

*Add grilled chicken, shrimp, meatballs for \$6, salmon for \$8.*

**PAPPAREDELLE BOLOGNESE**  
fresh pasta, ragu of tomatoes, pork & veal, parmigiano  
reggiano, parsley / 22

**SPAGHETTI AND MEATBALLS**  
fresh pasta, marinara, parmigiano Reggiano / 19

**FETTUCCINE ALFREDO**  
fresh pasta, cream, nutmeg, parmigiano Reggiano / 19

**LEMON POPPY SPAGHETTI**  
fresh pasta, lemon, cream, Calabrian chiles, poppy seeds,  
garlic confit / 19

**SAGE BUTTER GNOCCHI**  
cherry tomato, pancetta, fried egg / 20

**LASAGNA BOLOGNESE**  
ragu of tomatoes, pork, and veal, bechamel, parmigiano  
reggiano, fontina / 22

## ENTREE

**ROASTED CAULIFLOWER**  
roasted red pepper, almond, dried currants, herbs / 21

**HONEY MUSTARD CHICKEN**  
honey mustard marinade, fried potatoes,  
arugula salad / 20

**GRILLED ZUCCHINI AND SALMON**  
grilled zucchini, tomato & radicchio / 26

**SHRIMP AND BRUSSELS SPROUT SALAD**  
charred sprouts, marinated shrimp, roasted red pepper,  
pancetta, olive oil, lemon / 18

**BRAISED SHORT RIB**  
parmesan polenta, jus / 26

*\*prices subject to change without notice*

## PIZZA

*Artisan pizzas 12" / 16"*

**MARGHERITA**  
tomato sauce, fresh mozzarella, basil 15 / 25

**FUNGHI**  
black pepper cream sauce, mozzarella,  
roasted mushrooms, shallots 17 / 26

**DIAVOLA**  
tomato sauce, spicy pepperoni, mozzarella,  
white truffle oil, basil 19 / 28

**HOT HONEY**  
vodka sauce, spicy pepperoni, mozzarella, parmesan,  
cayenne infused honey, scallions 19 / 28

**PROSCIUTTO ARUGULA**  
tomato sauce, mozzarella 19 / 28

**SHE DEVIL**  
tomato sauce, spicy pepperoni, mozzarella, burrata,  
white truffle oil, arugula 19 / 28

**BOLOGNESE PIZZA**  
tomato sauce, mozzarella, ragu of tomatoes,  
pork \* veal, basil 19 / 28

**ARTICHOKE PARMESAN**  
cream sauce, garlic, artichoke hearts, lemon juice,  
parsley 17 / 26

**SALSICCIA**  
tomato sauce, mozzarella, fennel sausage, roasted red  
peppers, onions 17 / 26

## BUILD YOUR OWN

**12" THIN CRUST**  
plain cheese / 13  
toppings / 2.75 each

**16" THIN CRUST**  
plain cheese / 22  
toppings / 3.25 each

**12" DEEP DISH**  
plain cheese / 22  
toppings / 3.25 each

**SAUCES**  
tomato sauce, cream sauce,  
vodka sauce

**MEATS**  
fennel sausage, pepperoni, spicy  
pepperoni, prosciutto, chicken,  
meatballs

**CHEESES**  
Fresh mozzarella, fontina,  
burrata

**VEGETABLES**  
red onions, garlic, mushroom  
mix, green olives, roasted red  
peppers, giardiniera, sliced  
tomatoes, artichoke hearts,  
scallions, basil, arugula

## DESSERTS

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TIRAMISU / 5

SORBETTO / 5  
wildberry

GELATO / 5  
vanilla, espresso

SEASONAL CHEESECAKE / 10

## COFFEE

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METROPOLIS DRIP / 3  
regular or decaf

DOUBLE ESPRESSO / 3.5

LATTE / 5  
add vanilla or dark chocolate .50

CAPPUCCINO / 5  
add vanilla or dark chocolate .50

ICED TEA / 3

MOCHA / 5.50

## WINE

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**Barbera Del Monferrato**, Cantine Valpane, 2017 / 28.50

**Chardonnay**, Bishops Peak, California, 2018 / 30

**Gaglioppo**, Statti Calabria, Italy, 2018 / 30

**Neor D'Avola**, Colosi, Sicily, Italy, 2018 / 28.50

**Pinot Bianco**, Statti Calabria, Italy, 2018 / 30

**Pinot Noir**, Wilhelm Walch 'Prendo', Alto Adige, Italy, 2018 / 36

**Prosecco**, Gregoletto Sui Leiviti, Veneto, Italy, 2018 / 30

**Sancerre**, Roger & Christophe Moreux 'Les Bouffants' Loire France, 2018 / 42

**Tempranillo Rosado**, Ostatu, Rioja Alavesa, Spain, 2019 / 30

**Verdicchio**, Azienda Santa Barbera, Marche, Italy, 2019 / 28.50

**Estate Cabernet Sauvignon**, Clos du Val, Napa, 2016 / 74.25

**Zinfandel Blend**, 72% Zinfandel, 14% Petite Sirah, 10% Carignane, 4% Mataro, Ridge Three Valleys, Sonoma, 2019 / 52.50

**Langhe Nebbiolo**, Produttori del Barbaresco, Piedmont, 2018 / 48.75

**Frapato**, Ariana Occhipinti, Sicily, 2018 / 63.75

## classic COCKTAILS

### Martini

Choice of ch vodka or gin, shaken or stirred, served up, ice cold and dry with lemon twist or olive garnish / 13

### Manhattan

Cody road rye, carpano antica, aromatic bitters, served up / 12

### Negroni

CH gin, campari, carpano antica, orange expression, on a large rock / 12

### Margarita

Corazon reposado, solerno blood orange liqueur, lime juice, simple syrup, served on the rocks / 12

### Old Fashioned

Jeppsons bourbon, turbinado syrup, aromatic bitters, cherry, orange expression, large rock / 12

### Last Word

CH gin, green chartreuse, simple syrup, lime / 13

join us for  
**HAPPY HOUR**

Monday - Thursday

3pm - 5pm

1/2 OFF  
charcuterie

1/2 OFF  
glasses of wine

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**Mondays**

25% OFF Bottles of Wine



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