

ENRIGO

Italian Bistro

Welcome to Enrigo Italian Bistro!

We make our pastas, sauces, desserts and other specialties from scratch every day.

We are dedicated to serving fresh food made from pure ingredients without GMO and artificial components, and use organic products whenever possible.

We invite you to keep us in mind for lunch, dinner & catering for your special occasions and business events.

Buon Appetito!

APPETIZERS

Bruschetta 1.5 per piece

Toasted ciabatta bread topped with tomato marinated in extra virgin olive oil & garlic

Arancini 2.50 per piece

Fried balls of rice filled with mozzarella cheese, bolognese meat sauce & peas

Minestrone di Verdure 6.5

Small bowl of vegetable broth soup with carrots, potatoes, onions, celery & beans

Focaccia 8

Crispy toasted dough, extra virgin olive oil & rosemary, served with spicy marinara sauce

Tasting of Mixed Crostini 10

Tasting of toasted ciabatta bread topped with: *Bruschetta* (marinated tomato), *Stracchino Cheese & Mushrooms* & *Stracchino Cheese, Prosciutto di Parma & Arugula*

Cordon Bleu di Melanzana 12

Fried eggplant, ham & basil, served with marinara sauce

Polpette 12

Angus beef meatballs served with marinara sauce

Caprese 12

Slices of tomatoes, mozzarella & basil

Cocktail di Gamberi 12

Chilled shrimp served with a "salsa rossa" dipping sauce

Calamari Fritti 14

Lightly fried calamari accompanied by fresh-made marinara & tartar dipping sauce

Fritto di Calamari & Gamberi 18

Lightly fried calamari & shrimp accompanied by fresh-made marinara & tartar dipping sauce

Coccoli con Prosciutto, Sopressata & Mozzarella Fresca 17

Fried pizza dough "crackers" prosciutto di Parma, sopressata salami & fresh mozzarella cheese

SALADS

Mista Salad 4.5

Small mixed green salad with housemade Italian, gorgonzola, ranch, or ceasar dressing

Caesar 6.5

Small romaine salad with house-made Caesar dressing & croutons, served with an anchovy

Mediterranean 6.5

Small mixed green salad with olives, capers, tomatoes, red onions & feta cheese

Spinach 6.5 Small baby spinach salad, red bell peppers, red onions, shaved parmesan cheese & house-made balsamic vinaigrette

PASTA

Fresh-Made Pasta Selections

Chef's Tagliolini 15

Long flat pasta in a lemon & butter emulsion with lemon zest & parmesan cheese
Add Chicken~ 4, Add Shrimp~ 6

Lasagna al Ragu 17

Fresh-made pasta layered with beef, pork, béchamel sauce & parmesan cheese

Tagliatelle Bolognese 17

Long flat pasta in a beef, pork, red wine & tomato sauce

Tagliatelle Pesto 17

Long flat pasta in a sauce of basil, olive oil, garlic, pine nuts, pecorino & parmesan cheese
Add Chicken~ 4, Add Shrimp~ 6

Mezzaluna alla Salvia 17

Half-moon shaped pasta filled with ricotta cheese & spinach, sauteed with sage & light butter, served on a bed of aged parmigiano reggiano cheese

Gnocchi ~Fluffy fresh-made potato dumplings with choice of sauce:

Pomodoro & Basilico (fresh tomato & basil) **16**

Bolognese (beef, pork, red wine & tomato) **19**

Pesto (basil, olive oil, garlic, pine nuts, pecorino & parmesan cheese) **19**

Ravioli Pasticciati 18

Fresh-made pasta filled with ricotta & parmesan cheese, nutmeg & lemon zest, in a Bolognese meat sauce with a touch of béchamel cream

Tagliatelle Paglia e Fieno 23

Blend of Long Hand-Made Regular & Spinach Pasta Sautéed With Peas, Mushrooms, Onions, Cured Speck, Parmesan Cheese & a Touch of Cream

Dried Pasta Selections

Penne Alfredo 11

Short pasta in a creamy parmesan sauce ~Add Chicken **4**, Shrimp **6**, Meatballs **6**, Vegetables **3**

Spaghetti Pomodoro & Basilico 11

Long pasta in a light tomato sauce ~Add Chicken **4**, Shrimp **6**, Meatballs **6**, Vegetables **3**

Farfalle alla Caprese 16

Butterfly pasta sautéed with olive oil, garlic, basil, cherry tomatoes & ciliegine mozzarella

Linguini allo Scoglio 22

Long pasta with shrimp, flounder, clams & mussels, sautéed with olive oil, garlic, cherry tomatoes & a touch of tomato sauce

GLUTEN-FREE

(Not prepared in a gluten-free environment)

Gluten-Free Polpette - Angus beef meatballs in a light marinara sauce **12**

Gluten-Free Melanzana alla Parmigiana **16**

Eggplant baked with tomatoes, basil, mozzarella & parmesan, accompanied by sautéed vegetables

Zucchine Limone & Pollo -Zucchini spirals & chicken sautéed in a lemon butter emulsion **18**

Zucchine Limone & Gamberi -Zucchini spirals & shrimp sautéed in a lemon butter emulsion **20**

Gluten-Free Ravioli Spinach & Ricotta

Fresh-made gluten-free pasta filled with spinach, ricotta & romano cheese, choice of sauce:

Pomodoro & Basilico (*Light Tomato Basil Sauce*) **16**

Bolognese (*Beef, Pork, Red Wine & Tomato Sauce*) **19**

Gluten-Free Penne Pasta - Short corn & rice blend pasta, choice of sauce:

-**Bolognese** (*Beef, Pork, Red Wine & Tomato Sauce*) **16**

-**Pesto** (*Basil, Olive Oil, Garlic, Pinenuts, Pecorino & Parmesan*) **16**

-**Pomodoro & Basilico** (*Light Tomato Basil Sauce*) **13**

*Add Chicken **4**, Shrimp **6**, Gluten-Free Meatballs **6**, Vegetable **3**

**Many of the following items from the SECONDI menu can be made gluten-free if requested*

SECONDI

Melanzana alla Parmigiana - Eggplant breaded and baked with tomatoes, basil, mozzarella & parmesan cheese, served with a side of sautéed vegetables **17**

Pollo alla Parmigiana - Lightly breaded chicken, baked with tomatoes, basil, mozzarella & parmesan cheese, served with a side of penne pasta in a marinara sauce **18**

Pollo alla Piccata - Thinly sliced chicken sautéed with lemon, butter & capers, accompanied by mashed or fried potatoes **18**

Pollo Marsala - Thinly sliced chicken dusted in flour, sauteed in a Marsala wine reduction, topped with mushrooms, accompanied by mashed or fried potatoes **18**

Gamberoni al Vino Bianco **21**

Large shrimp cooked with white wine & garlic, accompanied by sautéed vegetables

Flounder alla Mediterranea **22**

Filet of flounder cooked with capers, black olives, cherry tomatoes, white wine & garlic

Piccata di Vitello al Limone **25**

Thinly sliced veal sautéed with butter, lemon & capers, accompanied by mashed or fried potatoes

Pizza

Thin & crispy Italian style pizza made with natural fresh-made dough

Margherita 11

Mozzarella, tomato sauce & basil

Calzone Margherita 13

Baked dough filled with mozzarella, tomato sauce & basil (Italian-style without ricotta cheese)

Marinara 11

Tomato sauce, garlic & oregano

Pepperoni 14

Mozzarella, tomato sauce & pepperoni

Funghi 14

Mozzarella, tomato sauce, tomatoes & mushrooms

Napoletana 15

Mozzarella, tomato sauce, capers & anchovies

Caprese 15

Sliced fresh mozzarella, sliced fresh tomatoes, basil & extra virgin olive oil

Vegetariana 16

Mozzarella, tomato sauce, seasonal vegetables

Prosciutto di Parma 16

Mozzarella, tomato sauce & Prosciutto di Parma

Quattro Formaggi 16

White base (no tomato sauce) with four cheeses: mozzarella, gorgonzola, fontina & parmesan

Luigi 17

Mozzarella, tomato sauce, mushrooms & Prosciutto di Parma

Combinazione 18

Mozzarella, tomato sauce, sausage, pepperoni, onions & olives

Enrigo 18

Mozzarella, Prosciutto di Parma, mascarpone cheese, parmesan cheese, tomatoes & arugula

Choice of Toppings

\$2 Selections: Mushrooms, tomatoes, onions, arugula, black olives, capers

\$3 Selections: pepperoni, bacon, salami, sausage, anchovies, pesto, feta, ricotta

\$6 Selection: Prosciutto di Parma

*18% gratuity added to parties of 8 or more guests / Substitutions + \$2.50 charge

Dessert Menu

Fresh-made from scratch in our kitchen

Mini Panna Cotta con Frutta

Creamy Italian custard topped with a fresh-made mixed berry sauce

3 Per Piece

Mini Panna Cotta al Cioccolato

Creamy Italian custard infused with dark chocolate, topped with chocolate sauce

3 Per Piece

Tasting of Panna Cotta 6

Tasting of both; Mini Panna Cotta con Frutta & Mini Panna Cotta al Cioccolato

Cannoli Siciliani

Traditional Sicilian style cinnamon chocolate pastry shell filled with whipped ricotta & shaved chocolate, garnished with candied fruit & chocolate sauce

5 Per Piece

Sorbetto al Limone 5

Lemon sorbet

Tartufo 6

Chocolate gelato with a hazelnut zabaglione center, dusted in cocoa powder

Torta Limoncello & Mascarpone 8

Spongecake layered with limoncello & mascarpone cake

Tiramisu 8

Ladyfingers soaked in espresso, layered with whipped mascarpone cheese & cocoa powder

Sparkling Dessert Wine

Salvatore Moscato 9

Coffee Drinks

Lavazza Espresso, Available Decaffeinated

Espresso 3 / Cappuccino 5 / Latte 5

Double Espresso 4 / Double Cappuccino 6 / Double Latte 6

Brewed Coffee 2.75 / Hot Tea 2.5