



# ENOTECA CINGHIALE



## ANTIPASTI

Insalata Romana, Red Romaine, Olive Bread Crostini  
Anchovy & Parmigiano Dressing \$22

Local Tomato Panzanella, Rosemary Focaccia  
Spicy Tomato Vin \$16

Fritto Misto, Calamari, Farm Veggies  
Chili Garlic Mayo \$14

Grilled Peach Crostone, Housemade Ricotta  
Basil & Mint Pesto, Thyme Vin \$18

Carciofi Fritti, Crispy Artichokes  
Lemon Mayo, Juniper & Rosemary Salt \$15

## PIZZA

Margherita: Housemade Fresh Mozzarella  
Tomato Sauce, Basil \$20

Pesto: Artichokes, Sundried Tomato  
Housemade Ricotta, Pistachio Pesto \$23

Salumeria: Chef's Selection of Cured Meats, Tomato  
Parmigiano, Giardiniera \$24

Picante: Tomato Sauce, Duck Bacon, Fresno Chili  
Arugula, Honey \$22

Funghi: Oyster Mushrooms, Roasted Garlic Fonduta  
Fontina Cheese \$23

## PASTA

Spaghetti alla Chitarra  
Tomato Basil Sauce \$16  
Cinghiale Ragù +\$6  
Chicken Fricassee +\$6  
Lamb Meatballs +\$9  
Substitute Gluten Free Pasta +\$5

Spaghetti Verde, Spinach Pasta  
Farm Veggies, Garlic Butter \$19

Bucatini Cacio e Pepe  
Pecorino Romano, Black Pepper \$19

Anolini, Chicken Sausage Filled Pasta  
Sage Brown Butter, Parmigiano \$23

Ricotta Cavatelli, Lamb Polpettine, Arugula Pesto \$21

Lasagna Marchigiana, Veal Ragù  
Fonduta, Red Wine Reduction \$26

Tagliolini alle Vongole, Manila Clams  
Fresh Chilis, White Wine Caper Butter \$22

## ENTRÉE

Pollo alla Mattone, Crispy Chicken Leg  
Patty Pan Squash, Rosemary Roasted Potatoes  
Charred Lemon Salmoriglio \$23

Pan Roasted Monkfish, Grilled Local Zucchini  
Fresh Corn Polenta, Roasted Cauliflower  
Salsa Verde \$36

Lamb Meatballs, Creamy Polenta, Castelvetro Olives  
Crispy Cipollini Onions \$24

Creamy Anson Mills Polenta, Farm Veggies  
Roasted Garlic & Fontina Fonduta \$17

## CONTORNI

\$10 per selection

Grilled Eggplant Caponata, Pinenuts & Golden Raisins

Butter Glazed Local Rainbow Carrots, Cipollini Onions

Braised Swiss Chard, Pine Nuts & Golden Raisins

This menu is inspired by rich culinary traditions of Central Italy in places like ABRUZZO, UMBRIA and, of course, ROMA! Our ABRUZZESE-STYLE PIZZAS pile fresh local ingredients on top of a THICK, FOCACCIA INSPIRED CRUST made every day in our kitchen. We encourage you to SHARE DISHES, TRY NEW WINES and embrace the fun-loving spirit of Enotecas across Italy!