



“ENOTECA” LATE NIGHT SMALL PLATES MENU

Minestre e Insalate

ZUPPA GIORNALIERA

Chef's nightly soup creation, prepared in rhythm with the seasons

INSALATA MISTA

Fall greens, black Cerignola olives, local goat cheese, grape tomatoes, shaved red onions, aged balsamic vecchio essence

INSALATA DI SPINACI

Baby spinach, toasted walnuts, Gorgonzola blue cheese, crispy pancetta, pomegranate seeds, white balsamic and local cider dressing

LA NOSTRA CESARINA

Hearts of romaine, grissini, wood grilled polenta, Signature Caesar dressing, coarse ground black pepper and Parmigiano Reggiano

Antipasti

FRITTATA DEL GIORNO

Italian style omelet made to order

ANTIPASTI

Chef's selection of Italian meats and cheeses, regional Italian olives and wood-grilled vegetables

ARANCINE DI RISO ALLO ZAFFERANO

Flash fried saffron risotto croquettes with anchovies, reduced cream and chives

FRIED OLIVES

Stuffed with spicy Sicilian sausage

FRITTO MISTO

Mixed flash fried seafood, vegetables and cheese “of the moment”

Pane

TRIO DI BRUSCHETTA

Artisan breads topped with chef's selection of “palate awakers,” served three ways

CROSTINI DI SPINACI CON PANCETTA E UOVO

Sautéed baby spinach, sweet garlic puree, golden apple smoked bacon, farm fresh sunny-side-up egg and toasted ciabatta bread, charred red pepper olive oil emulsion

Tramezzini

SMALL, ENOTECA SANDWICHES OF ITALY

Served on a choice of focaccia, ciabatta or grille-pressed “Panini” bread
Served with hand-cut Tuscan fries and accompaniments

Soppressata, arugula, lemon herb aioli

Buffalo mozzarella, Sicilian olive tapenade

Mortadella, red pepper relish and Pecorino Romano cheese

Braised short ribs, melted provolone, tri color bell peppers “open face”, on grilled Tuscan bread

Flash fried calamari, arugula, spicy caper mayonnaise on artisan bread

Chef's offering “of the moment”



Primi Piatti - Risotto e Pasta

CANNELLONI DI SPINACI E MANZO

Pasta cylinders stuffed with baby spinach, Angus beef, Parmeggiano Reggiano, roasted yellow pepper sauce
Suggested wine: Manzo #279-Tamas Barbera 2004

FETTUCCINE ALLA DISGRAZIATA CON RICOTTA SALATA

San Marzano tomato sauce, sunchokes, fried eggplant, Grande ricotta, whole wheat fettuccine
Suggested wine: #254-Tenuta Rapitala Nuar Nero d'Avola/Pinot Noir 2005

TORTELLONI ALLA CARBONARA

Char-grilled free range chicken breast, tossed with tortelloni pasta, Pecorino Romano cheese, guanciale and red peppercorn carbonara sauce
Suggested wine: #105-Venica & Venica Collio Ronco del Cero Sauvignon Blanc 2004

LINGUINE AGLIO E OLIO

Herbed linguine, garlic, crushed red pepper, "Oreganata," flat leaf parsley, Kalamata olives, Meyer lemon juice
Suggested wine: #349-Bidoli Pinot Grigio 2005

GNOCCHI ALLA BOLOGNESE "CLASSICO"

Sangiovese potato dumplings, classical ragu of beef, veal and pork, hand grated nutmeg
Suggested wine: Borgo Pretale Chianti Classico Riserva 2001

RIGATONI ALLA CAMPAGNOLA

Fennel sausage, fire roasted red peppers, Vidalia onion and marinara, baked with ricotta salata, asiago and smoked provolone
Suggested wine: #108-Vesevo Beneventano Aglianico 2004

SPAGHETTINI ALLA SPARACINO

A true art, good for the soul! Artisan-made Kobe Beef meatballs, fresh spaghetti, local vegetables, Pecorino Romano
Suggested wine: #260-Enrico Santini Poggio al Moro 2004

INVOLTINI DI LASAGNA AI SPINACI E QUATTRO FORMAGGI

Hand made, rolled pasta, layered with baby spinach, 4 cheeses and arrabiatta sauce
Suggested wine: #270-Tamas Pinot Grigio 2006

Contorni

SAUTÉED SPINACH SAUTÉED LOCAL MUSHROOMS

SAUTÉED BROCCOLI RABE GRILLED POLENTA TUSCAN HAND-CUT FRIES

SAUTÉED SEASONAL VEGETABLES

POTATO LEEK RAGU PERUVIAN POTATO CROQUETTES

PLEASE INDULGE IN LA RISERVA'S

Desserts and Dessert Wines

ASK FOR THIS EVENING'S MENU

La Riserva uses only the freshest ingredients available, making use of local, regional, organic, and hormone free products whenever possible. Most menu items can be prepared with reduced or no added fats, at your request. Please be patient, as each dinner is freshly hand-prepared.

There is a 6.00 sharing fee 20% gratuity is added to parties of 6 and more. This also applies with gift certificates.

Please inquire about La Riserva's Private Dining Options, Mezzanine Gatherings, Wine Tastings and Chef's Dinners, and Catering