

Patio Dining Wednesday thru Sunday 5-9pm  
Room Service Wednesday thru Sunday 5-9pm  
Complimentary Breakfast Boxes 7 Days a Week  
7-10am



# Enoteca

en • o • tec • a

(noun) wine library

Enoteca's dedication to creating a sophisticated, yet approachable wine country dining experience for our guests has garnered praise and a following from locals and visitors alike since our opening in July of 2007. We invite you to sit back, relax and enjoy the best wine and cuisine Paso Robles has to offer, right here in the heart of wine country. Welcome, friends!

## small plates

### marinated lamb chops

rosemary gremolata, warm tabbouleh salad, zinfandel lamb jus 16

### GF clams, mussels (or both)

ale-steamed, chorizo, charred tomatoes 9

### V GF grilled figs

arugula salad, grilled mascarpone polenta, port jus 7

## soup + salads

### chef's soup

cup 7 bowl 10

### enoteca wedge

smoky blue cheese, spicy candied bacon, roasted tomatoes, sourdough croutons, herbed buttermilk dressing 13  
add grilled chicken 6  
add prawns 9  
add steak 10

### baby romaine caesar

boqueron anchovies, reggiano cheese, brioche crostini, roasted garlic caesar dressing 13  
add grilled chicken 6 add prawns 9  
add steak 10

### V GF grilled asparagus and baby spinach

arugula, toasted goat cheese, cherry tomatoes, toasted almonds, saffron citronette 13  
add grilled chicken 6 add prawns 9  
add steak 10

### V GF baby greens

feta cheese, citrus-roasted grapes, marinated tomatoes, creamy tarragon dressing 10  
add grilled chicken 6  
add prawns 9  
add steak 10

bread available upon request

parties of 8 or more: no split checks please, 20% service charge

executive chef Ken Martin

facebook.com/enotecapasorobles | 805.238.2834 | 206 alexa court | paso robles | california



## appetizers

### **blue crab cakes**

summer vegetable slaw, lime cilantro aioli, smoked pepper vinaigrette 21

### **V roasted fig & caramelized leek flatbread**

gruyere cheese, pear, wild arugula, port reduction 14

### **crispy calamari**

fried green beans, roasted chili remoulade, grilled lemon 16

### **vintner's plate**

three assorted cheeses, prosciutto, salami, apricot chutney, toasted walnut pesto, citrus roasted grapes, olives, crostini 22

### **beef spiedini**

smokey blue sauce, roasted garlic, grilled baguette 18

## sides

**V** warm tabbouleh 4

**V GF** creamy whipped potatoes 4

**V GF** wild rice risotto 5

**V GF** mascarpone polenta 5

## entrées

### **GF oven-poached halibut**

artichoke hearts, olives, caper relish, aged balsamic, basil oil, oven-roasted yukons 34

### **lobster pappardelli**

grilled asparagus, marinated tomatoes, roasted garlic, sweet pickled onion, torn basil, parmigiano reggiano 32

### **GF achiote-rubbed grilled ribeye**

creamy whipped potatoes, crisp pancetta, roasted sweet peppers, roasted baby carrots, haricot verts 42

### **GF bone-in grilled double cut pork chop**

cider-brined, mascarpone polenta, sautéed broccolini, tawny port mustard glaze 35

### **GF pan-roasted prosciutto-stuffed chicken breast**

baby spinach, wild rice risotto, smoky tomato romesco 27

### **enoteca burger**

8 oz angus beef, caramelized shallot, bacon marmalade, truffled gouda, bibb lettuce, charred tomato aioli 21

**V** - vegetarian **GF** - gluten-free

parties of 8 or more: no split checks please, 20% service charge

bread available upon request

executive chef Ken Martin

facebook.com/enotecapasorobles | 805.238.2834 | 206 alexa court | paso robles | california