



Enoteca

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(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 crispy brussels sprouts

butternut squash, shaved shallots, cumin vinaigrette 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, shaved baby radish, chive, 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

GF roasted chioggia beet and endive

wild arugula, crispy pancetta, feta cheese, candied pecans, maple-balsamic vinaigrette 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

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appetizers

blue crab cakes

summer squash 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, basil walnut pesto, olives, toasted crostini 22

beef spiedini

smokey blue sauce, roasted garlic, grilled baguette 18

sides

V warm tabbouleh salad 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 and bacon marmalade, aged gouda, bibb lettuce, charred tomato aioli 21

V - vegetarian GF - gluten-free
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