



**D.O.C.G.**  
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**enoteca**  
.....  
BY SCOTT CONANT

## antipasti

### CRISPY ARTICHOKE

lemon & thyme

### GRILLED OCTOPUS

bay scallops & cannellini beans

### MUSSELS

leek, fennel & sausage

### “D.O.C.G.” MEATBALLS

veal & pork meatballs & whipped ricotta

### FRITTO MISTO

caperberry aioli

### STRIACIATELLA

green garlic pesto & bruschetta

### EGGPLANT PARMIGIANA

crispy eggplant, smoked mozzarella & tomato

### POACHED EGG & ASPARAGUS

baby artichoke & truffle vinaigrette

### INSALATA MISTA

feta & white balsamic vinaigrette

### CAESAR SALAD (TRADITIONAL)

romaine lettuce, croutons & caesar dressing

### “D.O.C.G.” CHOPPED SALAD

soppressata, provolone &  
red wine vinaigrette

### ITALIAN WEDDING SOUP

housemade meatballs & ceci bean

### STEAK TARTARE

basil, pecorino & charred tomato

### D.O.C.G. platter for two

#### ARTISANAL MEATS & IMPORTED CHEESES

housemade pickles & olives

## pizze

### “D.O.C.G.” PIZZA\*

fonduta, egg & truffles

### MARGHERITA

mozzarella & tomatoes

### SAUSAGE

peppers & provolone

### PROSCIUTTO & ARUGULA FLATBREAD

fontina & parmigiano

### SOPPRESSATA PICANTE

salami, smoked mozzarella & spinach

### BURRATA

tomato, olive oil & cracked black pepper

### SCHIACCIATA

prosciutto cotto, fontina & chile oil

### CAPICOLA

artichokes & mozzarella

## pasta

### PICI (SHORT, THICK SPAGHETTI)

braised duck sauce & black truffles

### RICOTTA RAVIOLINI

english peas & black trumpet mushrooms

### CAVATELLI

sausage & porcini mushrooms

### “D.O.C.G.” SPAGHETTI

baby meatballs & rustic sauce

### LINGUINE “FRA DIAVOLO”

lobster & rock shrimp

### TAGLIATELLE BOLOGNESE

wild boar & nduja

### TRENETTE

cacio e pepe

### LASAGNA

braised short rib, goat cheese & mushrooms

## secondi

### PORCHETTA\*

fennel salsa verde & polenta

### DIVER SCALLOPS

spicy puttanesca

### SOLE PICCATA

braised kale & fingerling potatoes

### 8 OZ PRIME FILET\*

tuscan herb potatoes & red wine sugo

### 14 OZ PRIME RIBEYE\*

tuscan herb potatoes & red wine sugo

### SEAFOOD AL FORNO

lobster, calamari & fregola

### VEAL CHOP PARMIGIANO

tomato & burrata

### BRAISED LAMB SHANK

spaetzle & fava beans

### WHOLE ROASTED BRANZINO

farro salad

### WHOLE ROASTED CHICKEN

spring vegetables & natural jus

## contorni

### BROCCOLINI

peperoncini & pancetta

### SAUTEED SPINACH

lemon & black pepper

### WILD MUSHROOMS

garlic & parmigiano

### YUKON CREAMERS

taleggio & scallion

\* THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, SHELLFISH & EGGS WHICH MAY CONTAIN HARMFUL BACTERIA, MAY BE HAZARDOUS TO YOUR HEALTH.

18% gratuity will be included in parties of 7 or more

## cocktails

### MONTENEGRO MULE

montenegro amaro, ciroc peach,  
& ginger beer

### BASILBERRY MARTINI

titos, muddled blueberries,  
basil & fresh lemon juice

### PROSECCO MARGARITA

don julio blanco, prosecco &  
fresh lime juice

### ROMAN GODDESS

st. germain, hendrick's,  
lemon & mint

### FRAGOLA

strawberry puree,  
ketel one citron vodka,  
sprite

### CYNAR MANHATTAN

knob creek, cynar & clove  
simple syrup

### APPLE CIDER SANGRIA

tieton apple cider, laird's applejack brandy  
& cinnamon simple syrup

## bottled birra

### GOOSE ISLAND MATILDA

chicago, belgian style farmhouse ale

### ANCHOR STEAM LIBERTY ALE

san francisco, pale ale

### MORETTI LA ROSSA

udine, italy, doppelbock

### PERONI NASTRO AZZURO

rome, italy, pale lager

### BLANCHE DE BRUXELLES

belgium, white ale

### DOGFISH HEAD 90 MINUTE

gaithersburg, maryland, IPA

### SIERRA NEVADA SEASONAL

chico, california

### EPIC BREWING TART N: JUICY SOUR IPA

denver, colorado

### RODENBACH SOUR ALE

belgium, flemish red beer

### TIETON APPLE CIDER

yakima, washington, cider

## draught birra

### MORETTI

udine, italy, pale lager

### FIRESTONE WALKER "805"

paso robles, ca, blonde ale

### NEW BELGIUM "CITRADELIC"

fort collins, co, tangerine IPA

### STELLA ARTOIS

leuven, belgium, pilsner

## wine by the glass

### vino frizzante/vino rose

#### PROSECCO CANELLA VALDOBBIADENE

veneto

#### "SPARKLING ROSÉ" LAMBERTI

calmasino

#### MOSCATO SARACCO

piemonte

### vino bianco

#### GARGANEGA "SAN VINCENZO" ANSEMI

veneto

#### PINOT GRIGIO BOCELLI

venezie

#### SAUVIGNON BLANC "ICON" NOBILO

marlborough

#### RIESLING "EIFEL" HEINZ

mosel

#### CHARDONNAY MONIKER

mendocino

#### ROSÉ WHISPERING ANGEL

provence

### vino rosso

#### PINOT NOIR GARNET

sonoma

#### MALBEC "AMADO SUR" TRIVENTO

mendoza

#### SANGIOVESE CALDORA

abruzzo

#### MONTEPULCIANO "FARNESE" FANTINI

abruzzo

#### CABERNET SAUVIGNON "IF YOU SEE KAY"

lazio

#### SANGIOVESE/CANAIOLO/COLORINO SOFFOCONE

toscana