

Enoteca Maria

27 Hyatt St 10301-1801 · +17184472777 · Updated: Jan 14, 2026

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FIRST PLATE 3

Penne Con Ragú \$15.00

penne cooked with mozzarella and ricotta cheese in red sauce with ground beef.

Orecchiette Con Broccoli \$15.00

orecchiette pasta cooked with broccoli in a creamy white sauce.

Rigatoni Con Funghi Porcini \$15.00

rigatoni pasta cooked with onions, cherry tomatoes, pancetta, sausage and porcini mushrooms

SECOND PLATE 7

Coniglio Con Patate \$22.00

pieces of rabbit stewed with onions, celery, carrots and potatoes in a white wine sauce.

Filetto Di Pesce Di Mare E Monti \$20.00

filet of bass baked with mussels, mushrooms, garlic and parsley in olive oil and white wine.

Braciola Al Ragú Napoletana \$20.00

braised rolls of steak stuffed with parsley, breadcrumbs, eggs, pine nuts, garlic and pecorino cheese and served in ragu sauce.

Bistecca Con Patate \$28.00

seasoned and grilled skirt steak served with roasted potatoes.

Capuzzelle \$20.00

half of a sheep's head stuffed with breadcrumbs, rosemary and garlic then baked in red wine.

Aragosta Ripiena \$28.00

lobster stuffed with bass, breadcrumbs and fresh herbs then coated with italian olive oil and baked.

Branzino Al Cartoccio \$22.00

whole mediterranean sea bass baked in foil with a lemon-herb sauce.

MAIN 27

Mozzarella Di Bufala \$22.00

fresh imported italian buffalo mozzarella served atop fresh fennel in light lemon vinaigrette.

Burrata Con Ciliegino \$22.00

fresh imported mozzarella with a milky, tender heart served with cherry tomatoes, italian olive oil and basil.

Insalata Della Nonna	\$7.00
mixed green salad with mozzarella.	
Ceci, Cipolle & Pomodori	\$7.00
chick peas with red onions & tomato.	
Insalata Di Finocchi	\$8.00
fresh fennel salad with apples, grapes and oranges.	
Insalata Di Pera E Gorgonzola	\$11.00
mixed greens topped with fresh sweet pears and italian gorgonzola drizzled with a balsamic reduction.	
Parmigiano Reggiano	\$12.00
chunks of aged parmesan with balsamic vinegar	
Carpaccio Di Pulpo	\$13.00
mixed greens topped with tender slices of octopus and a lemon, celery and olive relish.	
Funghi Trifolati	\$8.00
mushrooms with spicy tomato sauce.	
Vongole Oregenate	\$8.00
baked clams. (6 for).	
Carciofi Alla Griglia	\$9.00
fresh grilled marinated artichokes.	
Polpette	\$9.00
homemade meatballs in tomato sauce. (4 for).	
Salsiccia In Salsa Di Pomodoro	\$9.00
freshly made italian sausage in red sauce.	
Carciofi Ripieni	\$12.00
stuffed artichokes.	
Zuppa Di Cozze E Vongole	\$15.00
bowl of mussels & clams in red or white sauce.	
Pizza Margherita	\$15.00
fresh homemade pizza w/ tomato sauce, fresh mozzarella & basil.	
Pizza Ai Quattro Formaggi	\$15.00
four cheeses: gorgonzola, mozzarella, provolone & ricotta.	
Pizza Alla Joe	\$17.00
homemade pizza with tomato sauce, fresh mozzarella & ricotta, cherry tomatoes, black olives, anchovies, and basil.	
Pizza Norma Alla Nina	\$17.00
homemade pizza with tomato sauce, fresh ricotta cheese, ricotta salata, mozzarella cheese and eggplant	
Pizza Di Bufala	\$20.00
fresh homemade pizza w/ tomato sauce, buffalo mozzarella & basil.	

Pizza Di Burrata	\$20.00
fresh homemade pizza w/ tomato sauce, creamy burrata & basil.	
Antipasto Alla Francesca	\$15.00
long hot peppers and sun-dried tomatoes stuffed with fennel seeds, garlic, imported italian anchovies, soaked in extra virgin olive oil.	
Antipasto Italiano	\$25.00
for two.	
Formaggi Speciale	\$25.00
specially selected artisanal cheeses for two.	
Insalata Frutti Di Mare	\$13.00
chilled seafood salad of shrimp, calamari and pulpo.	
Prosciutto E Melone	\$13.00
sweet cantaloupe wrapped in imported prosciutto di parma.	
Bocconcini Di Mozzarella Con Speck	\$11.00
mozzarella wrapped in italian smoked ham.	

SPUNTINO SPECIAL 15

Insalata Del Giardino	\$8.00
garden salad made with cucumbers, radish, green and red peppers, tomatoes, green beans, and onions in light vinaigrette.	
Zampe Di Porcellino	\$9.00
braised pigs feet topped in a red sauce with cannellini beans.	
Zampe Di Gallina	\$8.00
chicken feet served in a hearty tomato and mushroom sauce.	
Melanzane Ripiene	\$10.00
eggplant boats stuffed with pasta, peas, fontina and ricotta cheese then baked in a meat ragu.	
Cozze Al Pomodorini	\$12.00
new zealand mussels sautéed with garlic, cherry tomatoes, red peppers and parsley in white wine	
Fiora Di Zucca	\$4.00
baked squash blossoms filled with risotto, blueberries, strawberries and ricotta cheese (each)	
Fichi Con Gorgonzola E Speck	\$4.00
figs stuffed with gorgonzola and wrapped with speck (each).	
Frittata Di Pasta	\$7.00
chopped pasta mixed with eggs, grated cheese,mozzarella then sprinkled with breadcrumbs and baked	
Sarde Salate	\$10.00
salted sardines dressed in a spicy olive oil and served with a side of toasted focaccia bread	
Lumache Alla Diavola	\$10.00
whole, large conch cooked in a spicy tomato, garlic and wine sauce	

Lumache Alla Palermitana	\$10.00
salad made with large conch mixed with garlic, parsley and and lemon	
Coda Di Vitello	\$12.00
tender veal tails braised in white wine with lemon zest, onions and peas.	
Il Cervello Di Joe	\$12.00
sweetbreads coated in breadcrumbs then sauteed in white wine.	
Il Cuore Di Joe	\$12.00
lamb hearts simmered with onions, garlic and cherry tomatoes.	
Le Palle Di Joe	\$12.00
lamb testicles marinated in balsamic vinegar with fresh herbs, grilled and served over a bed of greens.	

TONIGHT'S HOMEMADE DESERTS 5

Torta Charlotte Di Biscotti	\$10.00
ladyfingers layered with marsala, coffee, ricotta, fresh cream and chocolate chips.	
Tiramisu	\$10.00
ladyfingers soaked in espresso and layered with mascarpone, nutella, fresh cream, cocoa powder and a dash of brandy	
Semifreddo Di Nutella	\$10.00
a semi-frozen custard made with chocolate hazaelnut spread.	
Semifreddi Della Nonna	\$10.00
semi-frozen dessert made with crushed lady fingers, ricotta and fresh kiwi.	
Barchetta Di Ananas	\$10.00
boats of pineapple filled with strawberries in a citrus sauce.	