

7 Enoteca Menu

ADDRESS : 216 LAKESHORE RD E, OAKVILLE, ON L6J 7N9, CANADA

PHONE : +1 905-842-4777

OPENING TIMES : 05:00 PM - 10:00 PM

MENU TOPS

SIMPLE MARGARITA PIZZA	\$	PALERMO PIZZA	\$
LOBSTER PIZZA	\$	AGNOLOTTI	\$
SANGRIA	\$	GRILLED OCTOPUS	\$
COFFEE	\$	TOMATO SALAD	\$
CARNE PIZZA	\$	TAGLIATELLE AL RAGU	\$
APEROL SPRITZ & NEGRONI	\$	MARGHERITA PIZZA	\$
CAVATELLI	\$	ESPRESSO	\$
CEASAR SALAD	\$	KALE SALAD	\$
MEATBALLS	\$	ROASTED OCTOPUS	\$
BRAISED BEEF CHEEK PASTA	\$	RASPBERRY CHEESECAKE	\$

7 Enoteca, nestled at 216 Lakeshore Rd E in Oakville, Ontario, offers an authentic Italian dining experience that transports you straight to the heart of Italy. With a menu that emphasizes fresh, seasonal ingredients sourced from local suppliers, this charming eatery has become a beloved spot for both locals and visitors.

Wood-Fired Pizzas: A Slice of Italy

At the heart of 7 Enoteca's menu lies their selection of wood-fired pizzas. Each pizza is crafted with care, using traditional techniques and high-quality ingredients. The "Matteo" pizza stands out with its combination of mascarpone cheese, Parmigiano Reggiano, Pecorino Romano, roasted garlic, prosciutto di Parma, organic baby arugula, and a drizzle of lemon-infused extra virgin olive oil. For seafood enthusiasts, the "Frutta Di Mare" pizza is a must-try, topped with San Marzano tomatoes, white wine-marinated clams, mussels, grilled shrimp, garlic,

parsley, and chilies. Each bite offers a harmonious blend of flavors that showcase the restaurant's commitment to authenticity and quality.

Handmade Pastas: A Taste of Tradition

7 Enoteca takes pride in its handmade pasta dishes, each prepared with precision and passion. The "Agnolotti" is a standout, featuring delicate pasta pockets filled with ricotta and served with a rich sauce that complements the flavors perfectly. Another favorite is the "Pappardelle Al Ragu," where broad ribbons of pasta are paired with a slow-cooked beef cheek ragu, creating a comforting and hearty dish. For those seeking a lighter option, the "Spinach Pasta" offers a fresh and vibrant taste, showcasing the versatility of the restaurant's pasta offerings.

Seafood Delights: Fresh from the Ocean

Seafood lovers will find a variety of delectable options at 7 Enoteca. The "Zuppa Di Mare" is a seafood medley featuring shrimp, tuna, halibut, mussels, and clams in a white wine tomato broth, delivering a burst of oceanic flavors in every spoonful. For a more substantial seafood dish, the "Grilled Octopus" is a popular choice, known for its tender texture and smoky char, making it a memorable appetizer or main course.

Salads and Sides: Fresh and Flavorful

Complementing the main dishes are a selection of fresh salads and sides. The "Kale Salad" is a hearty option, featuring organic kale tossed with seasonal ingredients that add both texture and taste. For a lighter choice, the "Tomato Salad" offers a refreshing combination of ripe tomatoes and simple seasonings, allowing the natural flavors to shine. Sides like "Roasted Ontario Brussels Sprouts" and "Braised Spicy Rapini" provide the perfect accompaniment to any meal, adding depth and variety to the dining experience.

Desserts: Sweet Endings

No meal at 7 Enoteca is complete without indulging in one of their exquisite desserts. The "Raspberry Cheesecake" is a delightful treat, offering a creamy texture balanced with the tartness of fresh raspberries. For chocolate enthusiasts, the "Dark Chocolate Espresso Pate" combines rich chocolate with a hint of espresso, creating a decadent finale to your meal. The "Tiramisu" is another classic dessert, featuring layers of mascarpone, espresso-soaked ladyfingers, and a dusting of cocoa, delivering a satisfying and traditional Italian sweet.

Beverages: Perfect Pairings

To complement the meal, 7 Enoteca offers a curated selection of Italian wines, including varieties like Barolo, Amarone della Valpolicella, and Brunello di Montalcino. The knowledgeable staff can assist in pairing the perfect wine with your meal, enhancing the overall dining experience. For those seeking a refreshing cocktail, options like the Aperol Spritz and Negroni are available, providing a delightful pre-dinner or post-meal drink.

Atmosphere and Service

The ambiance at 7 Enoteca is warm and inviting, with a cozy interior that features an exhibition kitchen where diners can watch the culinary team at work. The attentive and friendly staff contribute to a welcoming atmosphere, ensuring that each guest feels valued and well-cared-for. Whether dining indoors or on the charming patio, the setting adds to the overall enjoyable experience.

Conclusion

7 Enoteca in Oakville offers a delightful journey through Italian cuisine, with a menu that highlights the richness and diversity of Italy's culinary traditions. From wood-fired pizzas and handmade pastas to fresh seafood and delectable desserts, each dish is crafted with care and passion. The inviting atmosphere and exceptional service further enhance the dining experience, making 7 Enoteca a must-visit destination for anyone seeking authentic Italian fare in Oakville.