ENZO
STEAKHOUSE & BAR

charcuterie
three for 18—five for 27

formaggi
{itl} - cow's milk, semi-soft, black truffle infused - SOTTOCENERE
{itl} - cow's milk, soft, blue - GORGONZOLA DOLCE
{itl} - sheep's milk, hard - FIORE SARDO
{itl} - cow's milk, hard - PARMIGIANO-REGGIANO
cow, triple cream, soft - TALEGGIO

salumi
PROSCIUTTO DI SAN DANIELE - italian cured ham
SPECK- smoked prosciutto
BRESAOLA - cured beef
NDUJA - spicy salami style pork sausage
COPPA - karaputa pork neck

antipasti

CRISPY OLIVES
roasted veal, black truffle, pecorino, mortadella - 11

CHARRED SPANISH OCTOPUS
romesco, calabrian chimichurri, fingerling potatoes - 17

LOCAL GREENS
butter lettuce, baby zucchini and carrots, white balsamic vinaigrette, herbs, goat cheese - 12 {gf}

PUCCIA + RICOTTA
lemon zest, mint, zaatar, evoo - 15

GOAT CHEESE
truffled honey, toasted black pepper - 13

MARCONA ALMONDS + OLIVES
marinated + smoked - 6

WOOD FIRED CAESAR
bagna cauda dressing, toasted pangratatto, parmigiano reggiano, crispy capers - 14

VEAL MEATBALLS
fresh ricotta, creamy polenta, pecorino romano - 16

between bread
all sandwiches are accompanied with fries

BISTECCA
shaved prime rib, oven roasted tomatoes, salsa verde, calabrian chimichurri - 22

CHICKEN MILANESE
marinated heirloom cherry tomatoes, fresh burrata, basil - 16

LAMB BURGER
apple mostarda, boucheron cheese, pickled shallot, wild arugula, brioche - 19

CAPRESE
buffalo burrata, heirloom tomatoes, sicilian pesto, basil - 14 {veg}

pasta + risotto
gf pasta upon request +3

SAFFRON SQUARE SPAGHETTI
tomato composta, melted leeks, basil, parmigiano reggiano, fresh burrata - 19 {veg}

ORECCHIETTE SAUSAGE + RAPINI
calabrian peppers, pecorino romano, pistachio pesto - 22

TUSCAN KALE TAGLIATELLE + LAMB BOLOGNESE
taggiasca olives, taleggio crema, parmigiano reggiano - 26

secondi

*RACK OF LAMB
black garlic marinade, salsa verde, crushed potatoes, eggplant capponata - 53

*SMOKED SALMON
butternut squash + brown butter puree, pumpkin seed vinaigrette - 29

ROTISSERIE CHICKEN
charred broccolini, asparagus, lemon butter sauce, crispy capers - 28 {gf}

steaks + chops

52 - 8oz. - FILET*
*NEW YORK - 14oz. - 59
88 - 16oz. -DRY-AGED DELMONACO*
*DRY AGED TOMAHAWK - 34oz. - 137
*WAGYU - market availability

all cuts come with choice of butter + sauce

SAUCES - salsa verde | barolo au jus | calabrian chimichurri | confit garlic horseradish
BUTTER - truffle + mushroom | parmigiano + black pepper | confit garlic + herbs
TOPPINGS - poached lobster - 35 | crab - 19 | sautéed mushrooms - 8

RARE - cool, bright red center | MEDIUM RARE - warm, red center | MEDIUM - warm, pink center
MEDIUM WELL - hot, trace of pink | WELL - hot, fully cooked

sides

TRUFFLE POTATOES - chive crème fraice, calabrian aioli - 14
GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 12
SMOKED CAULIFLOWER + BROCCOLI - bagna cauda, pecorino romano - 13
ROASTED CARROTS - romesco, almonds, baby arugula - 14

*MAY BE UNDERCOOKED OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITION.