

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
MARCONA ALMONDS + OLIVES - marinated + smoked - 8 {gf}

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 - 18

LOCAL GREENS

butter lettuce, baby zucchini + carrots, persian cucumbers, radish,
white balsamic, goat cheese - 13 {gf}

FRESH RICOTTA + PUCCIA BREAD

lemon zest, mint, zaatar, evoo - 15 / add prosciutto - 5

GRILLED ARTICHOKE

mint + basil chimichurri, pecorino romano, citrus - 15 {gf}

GOAT CHEESE

truffled honey, toasted black pepper - 13

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano,
crispy capers - 14

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

BURRATA + SPRING PEAS

english + snap peas, arugula pesto, lemon evoo, focaccia crisp - 18

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, goat cheese, pickled shallots,
wild arugula, brioche - 19

CAPRESE

buffalo burrata, heirloom tomatoes, basil + arugula pesto - 14 {veg}

pasta + risotto

gf pasta upon request +3

SAFFRON SQUARE SPAGHETTI

tomato composta, melted leeks, basil, parmigiano reggiano,
fresh burrata - 19 {veg} / add meatballs - 9

ORECCHIETTE SAUSAGE + RAPINI

calabrian peppers, pecorino romano, pistachio pesto - 22

BAKED PAPPARDELLE + LAMB BOLOGNESE

talleggio crema, parmigiano reggiano, provolone + mozzarella - 27

secondi

*RACK OF LAMB

black garlic marinade, salsa verde, crushed potatoes,
eggplant capponata - 53

*CHILEAN SMOKED SALMON

fava beans puree, fregola + sweet corn, pistachio vinaigrette - 31

ROTISSERIE CHICKEN

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

steaks + chops

52 - 8oz. - FILET*

*NEW YORK - 14oz. - 59

46 - 10oz. - FLAT IRON*

*DRY AGED TOMAHAWK - 34oz. - 137

88 - 16oz. - DRY-AGED DELMONACO*

*AUSTRALIAN WAGYU PICANHA - 10oz. - 71

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 fraiche, calabrian aioli - 14

GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 12

SMOKED CAULIFLOWER + BROCCOLI - bagna cauda, pecorino romano - 13

ROASTED CARROTS - romesco, almonds, baby arugula - 16