

ENZO

STEAKHOUSE & BAR

charcuterie

three for 24—five for 32

formaggi

- {itl} - cow's semi-soft, prosecco grape infused - UBRIACO RABOSO
- {itl} - buffalo's milk, semi-soft, blue - BLUE DI BUFALA
- {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 SAN DANIELE DOP - dry-cured pork leg {itl}
- CULATELLO DI ZIBELLO DOP - dry-cured pork back thigh {itl}
- BRESAOLA - dry cured beef eye round {us}
- NDUJA - spreadable spicy pork salami
- FINOCCIONA - fennel seeds pork salami

antipasti

CRISPY OLIVES

roasted veal, black truffle, pecorino, mortadella - 12

OCTOPUS CARPACCIO

shaved fennel + celery, pickled cipollini onion, arugula - 18 {gf}

LOCAL GREENS

butter lettuce, baby zucchini + carrots, persian cucumbers, radish, white balsamic, goat cheese - 14 {gf} {mv}

GRILLED ARTICHOKE

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

GOAT CHEESE

truffled honey, toasted black pepper - 13

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano, crispy capers - 15

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

LOCAL TOMATO + BUFFALO MILK BURRATA

dehydrated taggiasca olives, basil, evoo - 18 {gf} {mv}

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 - 21 {veg} {mv} / add meatballs - 9

LEMON TAGLIOLINI SWEET CORN + SNOW CRAB

herb crème fraiche, yuzu, scallion - 36

CAVATELLI + TRADITIONAL LAMB BOLOGNESE

grano arso pasta dough, robiola cheese, parmigiano reggiano - 29

secondi

*RACK OF LAMB

black garlic marinade, salsa verde, crushed potatoes, eggplant capponata - 56

*CHILEAN SMOKED SALMON

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

ROTISSERIE CHICKEN

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

steaks + chops

- 55 - 8oz. - FILET*
- 57 - 16oz. - BERKSHIRE PORK CHOP*
- 78 - 14oz. - DELMONACO*
- MRK - limited availability - PRIME RIB*
- *NEW YORK - 12oz. - 59
- *DRY AGED TOMAHAWK - 34oz. - 147
- *PORTERHOUSE - 40oz. - 170
- *WAGYU - MRK

all cuts come with garlic butter

SAUCES - salsa verde | barolo au jus | calabrian chimichurri - 4/each

BUTTER - foie gras | cowboy bone marrow | gorgonzola - 6/each

STYLES - oscar - 24 | italian - 15 | frenchy - 15

sides

- TRUFFLE POTATOES - chive crème fraiche, calabrian aioli - 16
- GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 14 {mv}
- BLISTERED SHISHITO PEPPERS - labneh, mint, raisin vinaigrette, pickled chili - 15 {mv}
- ROASTED CARROTS - romesco, almonds, baby arugula - 17 {mv}