

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

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

BANANA + CHOCOLATE BREAD
whipped crème fraiche, orange zest - 8

ITALIAN FRENCH TOAST
amarena cherries, nutella, maple syrup - 12

SPINACH + RICOTTA QUICHE
baby arugula, shaved baby zucchini + carrots - 14

CHILLED OYSTERS
on the half shell, smoked apple mignonette - MP

GOAT CHEESE
truffled honey, toasted black pepper - 13

CRISPY OLIVES
roasted veal, black truffle, pecorino, mortadella - 12

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

SMOKED SALMON FLATBREAD
chive cream cheese, shallots, crispy capers, bagel spices - 22

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano, crispy capers - 14 / add a poached egg - 3

brunch

WOOD FIRED BAKED EGGS - roasted peppers and onion, pomodoro sauce, goat cheese - 16

ZUCCHINI + LEEKS FRITTATA - fontina cheese, roasted tomatoes - 17

SHRIMP + POLENTA - tomato composta, creamy polenta, roasted peppers - 24

WOOD GRILLED NEW YORK STEAK - fried egg, charred avocado, chile salsa verde charred spring onion hollandaise - 46

FRIED CHICKEN + WAFFLE - pistachio gelato, sweet pangrattato, maple syrup - 26

CRISPY SMOKED BACON - 8 • BREAKFAST POTATOES - 8 • PORK BREAKFAST SAUSAGE - 8

signatures

SAFFRON SQUARE SPAGHETTI
tomato composta, melted leeks, basil, parmigiano reggiano,
fresh burrata - 21 {veg} {mv}

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

*SMOKED SALMON
butternut squash puree, fregola & squash, pumpkin seed vinaigrette - 33



sandwiches

LAMB BURGER
apple mostarda, goat cheese, pickled shallots,
arugula, fried egg - 22

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

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

steaks + chops

BUILD YOUR OWN STEAK WITH TWO FRIED EGGS OR SCRAMBLED + A SAUCE

84 - 10oz. - CHATEL AMERICAN WAGYU STRIP*
78 - 14oz. - DELMONACO*
55 - 8oz. - FILET*
*NEW YORK - 12oz. - 59
*DRY AGED TOMAHAWK - 34oz. - 147
*PORTERHOUSE - 40oz. - 170

ENZO'S BOARD EXPERIENCE

let your cameriere guide you through a dining experience featuring our best cuts, sauces, butters, + styles - MKT

all cuts come with garlic butter

SAUCES - salsa verde | barolo au jus | calabrian chimichurri - 3/each

BUTTER - foie gras | cowboy bone marrow | gorgonzola - 4/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}

CHARD, KALE AGLIO + OLIO - crushed red pepper, roasted garlic, parsley, parmigiano reggiano - 13 {gf} {mv}

20% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE

*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.