

## 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

### EGGPLANT CAPPONATA + RICOTTA

focaccia, toasted pinenuts, capers, basil - 16

### 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

### SPANISH OCTOPUS + POTATOES

romesco, fingerling potatoes, taggiasca olives, calabrian chimichurri - 18

## 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

### RISOTTO AI FRUTTI DI MARE

mussels, clams, georiga shrimp, bay scallops, calamari roasted tomatoes,  
 oregano, parmigiano reggiano - 38

### LAMB LASAGNA

lamb bolognese, bechamel sauce, fresh mozzarella,  
 parmigiano reggiano - 29

### PAPPARDELLE GENOVESE

braised short rib, crushed tomatoes, pecorino romano,  
 cocoa infused pasta, robiola fresca - 32

## secondi

### \*RACK OF LAMB

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

### \*SMOKED SALMON

butternut squash puree, fregola & squash, pumpkin seed vinaigrette - 33

### ROTISSERIE CHICKEN

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

### BRANZINO + FENNEL SALMORIGLIO

fingerling potatoes, roasted fennel, capers - 37 {gf}

### PORK CHOP PARMIGIANA A MODO MIO

wood roasted tomatoes, fresh burrata, basil - 46

## steaks + chops

55 - 8oz. - FILET\*

\*NEW YORK - 12oz. - 59

84 - 10oz. - CHATEL AMERICAN WAGYU STRIP\*

\*DRY AGED TOMAHAWK - 34oz. - 147

78 - 14oz. - DELMONACO\*

\*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

### ROASTED CARROTS

romesco, almonds, baby arugula - 17 {mv}

### BRUSSEL SPROUTS

pork belly + balsamic jam - 15

### GRILLED BROCCOLINI + ASPARAGUS

taggiasca olives vinaigrette, lemon zest - 14 {mv}

### POLENTA VALD'AOSTANA

traditional polenta, local mushroom, taleggio cheese - 18 {gf}

### 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.