

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

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

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

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}

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

GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 14 {mv}

ROASTED CARROTS - romesco, almonds, baby arugula - 17 {mv}

BRUSSEL SPROUTS - pork belly + balsamic jam - 15

20% GRATUITY ADDED TO ALL PARTIES OF 8 OR MORE