

# ENZO

STEAKHOUSE & BAR

## charcuterie

three for 24—five for 32

### formaggi salumi

{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

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

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

GOAT CHEESE  
truffled honey, toasted black pepper - 13

YOUNG KALE + BRUSSELS SPROUTS  
delicata squash, pepitas, pickled salsify, shallot vinaigrette - 15

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

FRITTO MISTO  
calamari, shrimp, oysters, delicata squash, agretto - 17

## 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 capponata - 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

39 - 8oz. - HANGER\*

\*NEW YORK - 12oz. - 59

55 - 8oz. - FILET\*

\*NIMAN RANCH PORK TOMAHAWK - 14oz. - 49

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}

PARMIGIANO FRIES - rosemary, sea salt - 13

BRUSSEL SPROUTS - pork belly + balsamic jam - 15

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.