

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

PRIME BEEF TARTARE

taleggio fondue, capers, cured egg yolk, carasau - 19

FRITTO MISTO

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

YOUNG KALE + BRUSSELS SPROUTS

delicata squash, pepitas, pickled salsify, shallot vinaigrette - 15

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, shrimp, scallops, calamari, roasted tomatoes - 38

LAMB LASAGNA

bolognese, taleggio fondue, parmigiano reggiano - 29

PAPPARDELLE GENOVESE

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

SPAGHETTI + LOBSTER

roasted tomatoes, cognac, pangrattato, oregano - 59

secondi

*RACK OF LAMB

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

*SMOKED SALMON

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

ROTISSERIE CHICKEN

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

ENZO BURGER

wagyu + lamb blend, goat cheese, fig preserve, caramelized onion, barolo au jus - 28

BRANZINO + FENNEL SALMORIGLIO

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

steaks + chops

39 - 8oz. - HANGER*

55 - 8oz. - FILET*

84 - 10oz. - CHATEL AMERICAN WAGYU STRIP*

78 - 14oz. - DELMONACO*

*NEW YORK - 12oz. - 59

*NIMAN RANCH PORK TOMAHAWK - 14oz. - 49

*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

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}

PARMIGIANO FRIES

rosemary, sea salt - 13

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.