



CRISPY OYSTERS

calabrian aioli, zucchini lemon - 16

*SHUCKED OYSTERS

apple mignonette, calabrian cocktail - 6/14 or 12/28

BAKED OYSTERS

taggello crema, spinach, pangrattato - 18

antipasti

CHARCUTERIE BOARD

selection of imported + locally sourced meats + cheeses, carasau + taralli, fig jam, pickled vegetables - 28

YELLOWTAIL HAMACHI CRUDO

citrus + fennel vinaigrette, basil, pistachio, serrano chili - 19 (gf)

PEACH + TOMATOES + BURRATA

basil, evoo, banyuls vinegar, vidalia onion - 18 (gf) (veg)

GRILLED ARTICHOKE

mint + basil chimichurri, pecorino romano, citrus - 15 (gf) (mv)

GOAT CHEESE

truffled honey, toasted black pepper - 13

WOOD FIRED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

SPANISH OCTOPUS + POTATOES

artichokes, taggiasca olives, local tomatoes, capers, evoo - 21 (gf)

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

SCALLOPS + ZUCCHINI RISOTTO

lemon, mascarpone, mint, zucchini blossom - 42 (gf)

LAMB LASAGNA

bolognese, taggello fondue, parmigiano reggiano - 29

ORECCHIETTE SAUSAGE + RAPINI

calabrian peppers, pecorino romano, ramp + pistachio pesto - 26

SPAGHETTI + LOBSTER

roasted tomatoes, cognac, pangrattato, oregano - 64

secondi

*RACK OF LAMB

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

*SMOKED SALMON

fava beans puree, summer peas, pistachio vinaigrette - 34 (gf)

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 - 32

BRANZINO + FENNEL SALMORIGLIO

fingering potatoes, roasted fennel, capers - 37 (gf)

steaks + chops

42 - 12oz. - SWORDFISH*

55 - 8oz. - FILET*

MKT - 10oz. - WAGYU*

78 - 16oz. - DELMONACO*

*NEW YORK - 14oz. - 69

*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 - au poivre | salsa verde | barolo au jus | calabrian chimichurri - 4/each

BUTTER - truffle | cowboy bone marrow | gorgonzola - 4/each

STYLES - steamed lobster - 42 | frenchy - 15

sides

TRUFFLE POTATOES

chive crème fraiche, calabrian aioli - 16

ROASTED CARROTS

labneh, almonds, honey - 17 (mv)

ARUGULA SALAD

shaved fennel, tomatoes, parmigiano, modena balsamic, evoo - 13

GRILLED BROCCOLINI + ASPARAGUS

taggiasca olives vinaigrette, lemon zest - 14 (mv)

POLENTA VALD'AOSTANA

traditional polenta, local mushroom, taggello cheese - 18 (gf)

PARMIGIANO FRIES

rosemary, sea salt - 13

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE • 1% TRILLIH ART • ENTERTAINMENT FEE ADDED TO ALL CHECKS

*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.