

## 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

### 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

BANANA + CHOCOLATE BREAD  
whipped crème fraiche, orange zest - 8 (veg)

BAKED LEMON PANCAKE  
berry compote, vanilla crème fraiche - 15 (veg)

SPINACH + RICOTTA QUICHE  
baby arugula, shaved baby zucchini + carrots - 14 (veg)

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 (veg)

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

VEAL MEATBALLS  
fresh ricotta, creamy polenta, pecorino romano - 16

## brunch

WOOD FIRED BAKED EGGS - roasted peppers and onion, pomodoro sauce, goat cheese - 18 (veg)

ZUCCHINI + LEEKS FRITTATA - fontina cheese, roasted tomatoes - 17 (veg)

SHRIMP + POLENTA - tomato composta, creamy polenta, roasted peppers - 24

\*STEAK + EGG - 8oz hanger, fried egg, charred avocado, chile salsa verde, spring onion hollandaise - 42

CHICKEN + WAFFLE - pistachio gelato, sweet pangrattato, maple syrup - 28

SAFFRON SQUARE SPAGHETTI - tomato composta, melted leeks, basil, parmigiano reggiano, fresh burrata - 21 (veg) (mv)

\*SMOKED SALMON - butternut squash puree, fregola & squash, pumpkin seed vinaigrette - 33

\*LAMB BURGER - fig jam, goat cheese, pickled shallots, arugula, fried egg - 24

GRILLED CHEESE + EGG - bacon jam, robiola + aged cheddar, calabrian peppers - 18

LOBSTER BENEDICT - garlic spinach, spring onion hollandaise, italian muffin - 33

LA CARBONARA - fresh spaghetti, crispy guanciale, eggs + pecorino cream, poached egg, toasted black pepper - 21

BISTECCA - shaved prime rib, oven roasted tomatoes, salsa verde, calabrian chimichurri on puccia bread - 24

CRISPY SMOKED BACON - 8 • BREAKFAST POTATOES - 8 • PORK BREAKFAST SAUSAGE - 8

## steaks + chops

BUILD YOUR OWN STEAK WITH TWO FRIED EGGS OR SCRAMBLED + A SAUCE

55 - 8oz. - FILET\*    \*NEW YORK - 12oz. - 59

84 - 10oz. - CHATEL AMERICAN WAGYU STRIP\*    \*NIMAN RANCH PORK TOMAHAWK - 14oz. - 49

78 - 14oz. - DELMONACO\*    \*DRY AGED TOMAHAWK - 34oz. - 147

### 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 | spring onion hollandaise - 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 (veg)

GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 14 (veg) (mv)

PARMIGIANO FRIES - rosemary, sea salt - 13 (veg)

BRUSSEL SPROUTS - pork belly + balsamic jam - 15

POLENTA VALD'AOSTANA - traditional polenta, local mushroom, taleggio cheese - 18 (veg) (gf)

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE