

patio dining

CRISPY OLIVES

roasted veal, black truffle, pecorino, mortadella - 11

GOAT CHEESE

truffled honey, toasted black pepper - 13

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

CHARRED SPANISH OCTOPUS

romesco, calabrian chimichurri, fingerling potatoes - 18

WOOD FIRED CAESAR

bagna cauda dressing, toasted pangrattato, parmigiano reggiano, crispy capers - 15

MARCONA ALMONDS + OLIVES

marinated + smoked - 8

***ENZO BURGER**

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

***RACK OF LAMB**

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

FRITTO MISTO

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



sides

TRUFFLE POTATOES - chive crème fraiche, calabrian aioli - 16

PARMIGIANO FRIES - rosemary, sea salt - 13