

ENZO

STEAKHOUSE & BAR

charcuterie

three for 24—five for 32

formaggi

{itl} - sheep's milk, hard - FIORE SARDO
{itl} - cow's milk, soft, blue - GORGONZOLA DOLCE
{itl} - cow's milk, semi soft, black truffle infused - SOTTOCENERE
{itl} - cow's milk, hard - PARMIGIANO-REGGIANO
{itl} - cow, triple cream, soft - TALEGGIO
MARCONA ALMONDS + OLIVES - marinated + smoked - 8 {gf}

salumi

PROSCIUTTO SAN DANIELE DOP - dry-cured pork leg - {itl}
LOMO IBERICO - pork loin - {esp}
BRESAOLA - dry cured beef eye round - {us}
NDUJA - spreadable spicy pork salami - {itl}
SALAME TOSCANO - artisanal tuscan pork salami - {itl}

antipasti

WAGYU BEEF CARPACCIO

robiola, pink peppercorn, shaved baby artichokes, crispy capers, basil - 21

STEAMED MUSSELS

prosecco, ndjua, toasted sourdough, orange zest - 22 {gf}

BURRATA + GRAPES

wood-fired grapes & stone fruit, hazelnut, modena balsamic, thyme, evoo - 19

GRILLED ARTICHOKEs

lebneh, lemon, roasted garlic - 17 {veg}

SHRIMP AGLIO + OLIO

garlic + pepperoncino, lemon + white wine, focaccia - 21

GOAT CHEESE

truffled honey, toasted black pepper - 13

WOOD FIRED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

SPANISH OCTOPUS + POTATOES

romesco, fingerling potatoes, taggiasca olives, calabrian chimichurri - 21 {gf}

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

BEEF SALAD

goat cheese, burnt orange, mint, baby kale, pumpernickel crisp - 17

pasta + risotto

gf pasta upon request +3

SAFFRON SQUARE SPAGHETTI

tomato composta, basil, parmigiano reggiano, fresh burrata - 21 {veg} {mv} / add meatballs - 9

SCALLOPS + PARSNIP RISOTTO

green apple - hazelnut vinaigrette, mascarpone - 42

LAMB LASAGNA

bolognese, taleggio fondue, parmigiano reggiano - 29

ORECCHIETTE SAUSAGE + RAPINI

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

SPAGHETTI + LOBSTER

lobster bisque, roasted tomatoes, pangrattato - 69

secondi

*RACK OF LAMB

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

*SMOKED SALMON

celery root puree, pork belly, winter greens, delicata squash - 36

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

ROASTED BRANZINO

taggiasca olives, fingerling potatoes, caperberries, tomato broth - 39

wood fired grill

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 - MKT

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

SAUCES - peppercorn sauce | salsa verde | barolo au jus | calabrian chimichurri | horseradish cream - 4/each

TOPPINGS - steamed lobster - 54 | frenchy - 15 | seared scallops - 35 | aglio + olio shrimp - 21 | peppercorn crust - 12

sides

TRUFFLE POTATOES

chive crème fraiche, calabrian aioli - 16

ROASTED CARROTS

labneh, almonds, honey - 18 {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, taleggio cheese - 18 {gf}

BRUSSEL SPROUTS

pork belly + balsamic jam - 15

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE • 1% TRILITH 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.