


 HAPPY
HOLIDAYS

antipasti

CHARCUTERIE

imported + locally sourced meats + cheeses, carasau mostarda - 24

GOAT CHEESE

truffled honey, toasted black pepper - 13 {veg}

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

WOOD FIRED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

BAKED OYSTERS

talleggio crema, spinach, pangrattato - 18

TUNA CARPACCIO

basil salmoriglio, shaved fennel, spiced pistachios, white aged balsamic - 18

VENETIAN SHRIMP + POLENTA

aglio, olio + pepperoncino, white wine, butter - 24

STEAMED MUSSELS

prosecco, 'ndjua, toasted sourdough, orange zest - 22

pasta + risotto

gf pasta upon request +3

ORECCHIETTE + CLAMS

heirloom cherry tomatoes, white wine butter, leeks, pangrattato - 24

PAPPARDELLE GENOVESE

braised short rib, crushed tomatoes, pecorino romano, herb infused pasta, robiola fresca - 34

MUSHROOM + TRUFFLE RISOTTO

parmigiano reggiano, black truffe, sage - 39

LAMB LASAGNA

traditional lamb bolognese, parmigiano reggiano, mozzarella - 29

secondi

SALMON LIVORNESE

taggiasca olives, crushed fingerling potatoes, caperberries, tomato broth - 36

VEAL OSSOBUCO

saffron risotto, gremolata, veal reduction - 49

***RACK OF LAMB**

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

ROTISSERIE CHICKEN

charred broccolini, asparagus, lemon butter sauce, crispy capers - 28

wood fired grill

42 - 12oz. - **SWORDFISH***

*NEW YORK - 14oz. - 69

55 - 8oz. - **FILET***

*NIMAN RANCH PORK TOMAHAWK - 14oz. - 49

MKT - 10oz. - **WAGYU***

*DRY AGED TOMAHAWK - 34oz. - 147

78 - 16oz. - **DELMONACO***

*PORTERHOUSE - 40oz. - 170

ENZO'S BOARD EXPERIENCE - MKT

all cuts come with garlic butter

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

LOBSTER GNOCCHI'+ CHEESE

poached lobster, lobster bisque, white cheddar, parmigiano reggiano - 39

BRUSSELS SPROUTS

pork belly + balsamic jam - 15

POLENTA VALD'AOSTANA

traditional polenta, local mushroom, taleggio cheese - 18 {gf}

ROASTED CARROTS

labneh, almonds, honey - 18 {gf} {mv}


TRUFFLE POTATOES

chive crème fraiche, calabrian aioli - 16

GRILLED BROCCOLINI + ASPARAGUS

fennel vinaigrette, taggiasca olives - 14 {mv}

feast of the seven fishes

 The Feast of the Seven Fishes is a tradition from Southern Italy, known as La Vigilia, with fish and other seafood dishes. The abundance of seafood reflects the observance of meat abstinence until Christmas Day's feast.

BAKED OYSTERS

talleggio crema, spinach, pangrattato

STEAMED MUSSELS

prosecco, 'ndjua, toasted sourdough, orange zest - 22

TUNA CARPACCIO

basil salmoriglio, shaved fennel, spiced pistachios, white aged balsamic

ORECCHIETTE + CLAMS

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VENETIAN SHRIMP + POLENTA

aglio, olio + pepperoncino, white wine, butter

SALMON LIVORNESE

taggiasca olives, crushed fingerling potatoes, caperberries, tomato broth - 36

LOBSTER GNOCCHI'+ CHEESE

poached lobster, lobster bisque, white cheddar, parmigiano reggiano - 39

90 per person (min. 2ppl), includes seven fishes + dessert

140 per person (min. 2ppl), consists of 7 fishes + dessert, wine pairing of two wines, and an after dinner cocktail

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.