

HAPPY NEW YEAR

seafood charcuterie

toasted sourdough – carasau – giardiniera – olives for 55

sweet paprika, lemon - MUSSELS ESCABECHE
olives, potatoes, pickled red onion - SICILIAN OCTOPUS
fennel, citrus, serrano, pistachio - HAMACHI CRUDO

BAKED OYSTERS - taleggio crema, spinach, pangrattato
ARKA SALMON RILETTE - chives, capers, calabrian aioli
PICKLED SHRIMP COCKTAIL - cocktail sauce, lemon

antipasti

GOAT CHEESE

truffled honey, toasted black pepper - 13 {veg}

WOOD FIRED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

BEEF SALAD

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

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

BROILED LOBSTER

cowboy butter, lemon - 48

WAGYU CARPACCIO

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

BURRATA + PROSCIUTTO

vincotto, toasted pecans, frisee, pickled shallots - 18

CRISPY OLIVES

roasted chicken, black truffle, pecorino, mortadella - 12

primi + secondi

SPAGHETTI + LOBSTER

roasted tomatoes, bisque, pangrattato - 69

MUSHROOM + TRUFFLE RISOTTO

parmigiano reggiano, black truffle, sage - 39

PAPPARDELLE GENOVESE

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

LAMB LASAGNA

traditional lamb bolognese, parmigiano reggiano, mozzarella - 29

*RACK OF LAMB

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

ROASTED BRANZINO

taggiasca olives, potatoes, caperberries, tomato broth - 39

ROTISSERIE CHICKEN

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

VEAL OSSOBUCO

saffron risotto, gremolata, veal reduction - 49

wood fired grill

42 - 12oz. - SWORDFISH*

*NEW YORK - 14oz. - 69

55 - 8oz. - FILET MIGNON*

*PORK TOMAHAWK - 14oz. - 49

MKT - A5 JAPANESE 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}