

## 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's milk, triple cream, soft - TALEGGIO  
 MARCONA ALMONDS + OLIVES - marinated + smoked - 8 {gf}

### salumi

PROSCIUTTO SAN DANIELE - 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 CARPACCIO

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

### STEAMED MUSSELS

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

### BURRATA + PEARS

woodfired grapes, vincotto, hazelnuts, frisee, pickled shallots, evoo - 18

### GRILLED ARTICHOKE

labneh, lemon, roasted garlic - 17 {gf} {veg}

### SHRIMP AGLIO + OLIO

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

### GOAT CHEESE

truffled honey, toasted black pepper - 13 {veg}

### WOOD FIRED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

### SPANISH OCTOPUS + POTATOES

romesco, fingerling potatoes, taggiasca olives, calabrian chimichurri - 21

### 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

oven roasted tomatoes, basil, parmigiano reggiano, fresh burrata - 21 {veg} {mv} / add meatballs - 9

### SCALLOPS + PARSNIP RISOTTO

green apple - hazelnut vinaigrette, mascarpone - 42 {gf}

### LAMB LASAGNA

traditional lamb bolognese, parmigiano reggiano, mozzarella - 29

### ORECCHIETTE SAUSAGE + RAPINI

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

### SPAGHETTI + LOBSTER

roasted tomatoes, bisque, pangrattato - 69

## secondi

### \*RACK OF LAMB

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

### \*SMOKED SALMON

celery root puree, winter greens, delicata squash, pistachio vinaigrette - 36 {gf}

### ROTISSERIE CHICKEN

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

### \*ENZO BURGER

wagyu + lamb blend, goat cheese, fig preserve, caramelized onion, barolo au jus - 32

### ROASTED BRANZINO

taggiasca olives, potatoes, caperberries, tomato broth - 39

## 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

### TRUFFLE POTATOES

chive crème fraiche, calabrian aioli - 16

### ROASTED CARROTS

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

### ARUGULA SALAD

shaved fennel, tomatoes, parmigiano, modena balsamic, evoo - 13 {gf} {mv}

### GRILLED BROCCOLINI + ASPARAGUS

fennel vinaigrette, taggiasca olives - 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.