

ENZO

STEAKHOUSE & BAR

charcuterie

three for 24—five for 32—seven for 43

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

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}

mezze

- {veg} - evoo - FRESH RICOTTA
- {vegan} - MARINATED ARTICHOKEs
- SICILIAN CAPONATA - pistachio - {veg}
- MARINATED OLIVES - herbs - {vegan}

antipasti

SMOKED SALMON RILLETTE

chives crème fraiche, capers, lemon zest, trout roe, carasau - 16

STEAMED MUSSELS

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

BURRATA + CAPONATA

sicilian eggplant cap, basil, evoo - 18

SHRIMP AGLIO + OLIO

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

WOOD-FIRED MAINE LOBSTER

cowboy butter, lemon - 52

GOAT CHEESE

truffled honey, toasted black pepper - 13 {veg}

GRILLED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

ARUGULA SALAD

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

SPANISH OCTOPUS + POTATOES

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

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

pasta + risotto

gf pasta upon request +3

SAFFRON SQUARE SPAGHETTI

oven roasted tomatoes, basil, parmigiano, burrata - 21 {veg} {mv}
add meatballs - 9 / add aglio + olio shrimp - 21

RISOTTO DI ZUCCA + SCALLOPS

scallops, butternut + delicata squash, parmigiano, sage, pepitas - 44 {gf}

LAMB LASAGNA

traditional lamb bolognese, parmigiano reggiano, mozzarella - 29

AGNOLOTTI PIEMONTESI

short-rib and ricotta ravioli, barolo au-jus, black truffle - 39

secondi

*ENZO BURGER

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

*RACK OF LAMB

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

ROTISSERIE CHICKEN

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

ARKA SALMON ALLA MEDITERRANEA

taggiasca olives, potatoes, caperberries, tomato broth - 38

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 served 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}

ORECCHIETTE CACIO E PEPE

butter + parmigiano, black pepper - 16

GRILLED BROCCOLINI + ASPARAGUS

fennel vinaigrette, taggiasca olives - 14 {mv}

POLENTA VALD'AOSTANA

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

BRUSSEL SPROUTS

guanciaie + chimichurri - 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.