



antipasti

BURRATA + CAPONATA
sicilian eggplant, basil, evoo - 18 {gf}

GRILLED CAESAR
bagna cauda, pangrattato, parmigiano, capers - 15

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

VEAL MEATBALLS
fresh ricotta, creamy polenta, pecorino romano - 16

HAMACHI TIRADITO
aji rocotto, cilantro, citrus emulsion, toasted corn - 22 {gf}

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

WOOD-FIRED MAINE LOBSTER
cowboy butter, lemon - 52 {gf}

CHARCUTERIE
selection of imported + locally sourced meats + cheeses, carasau + focaccia, mostarda - 24

in the boiling water

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

RISOTTO DI ZUCCA
scallops, butternut & delicata squash, parmigiano, sage, pepitas - 44 {gf}

LASAGNA EMIGLIANA
veal bolognese, parmigiano, spinach pasta, taleggio bechamel - 31

LOBSTER + SPAGHETTI
roasted tomatoes, cognac, pangrattato, oregano - 67

on the charcoal

***RACK OF LAMB**
black garlic marinade, salsa verde, crushed potatoes, eggplant caponata - 56

ARKA SALMON ALLA MEDITERRANEA
taggiasca olives, potatoes, caperberries, tomato broth - 38 {gf}

SMOKED DUCK BREAST
celery root puree, cherries agrodolce, au jus - 42 {gf}

OVEN ROASTED BLACK BASS
preserved mushroom, roasted sunchoke, porcini dust - 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

GRILLED BROCCOLINI + ASPARAGUS - fennel vinaigrette, taggiasca olives - 14 {mv}
POLENTA VALD'AOSTANA - traditional polenta, local mushroom, taleggio cheese - 18 {gf}

ORECCHIETTE CACIO E PEPE - butter + parmigiano, black pepper - 16

TRUFFLE POTATOES - chive crème fraiche, calabrian aioli - 16

BRUSSEL SPROUTS - guanciaie + chimichurri - 15