

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

BANANA + CHOCOLATE BREAD
whipped crème fraiche, orange zest - 8 {veg}

LEMON FRENCH TOAST
berry compote, vanilla crème fraiche - 15 {veg}

POLENTA VALD'AOSTANA
traditional polenta, local mushroom, taleggio cheese - 18 {veg} {gf}

WOOD FIRED CAESAR
bagna cauda, pangrattato, parmigiano, capers - 15

GOAT CHEESE
truffled honey, toasted black pepper - 13

ARUGULA SALAD
cucumbers, tomatoes, parmigiano, modena balsamic, evoo - 12 {veg}

SMOKED SALMON FLATBREAD
chive cream cheese, shallots, crispy capers, bagel spices - 22

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

brunch

SOFT SCAMBLED EGGS + TRUFFLE - sourdough crostino, pecorino + black pepper - 16

ZUCCHINI + LEEKS FRITTATA - fontina cheese, roasted tomatoes - 17 {veg}

WOOD FIRED BAKED EGGS - roasted peppers and onion, pomodoro sauce, goat cheese - 18 {veg}

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

BISTECCA - shaved prime rib, oven roasted tomatoes, salsa verde, calabrian chimichurri on puccia bread - 24

*LAMB BURGER - fig jam, goat cheese, pickled shallots, arugula, fried egg - 24

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

CHICKEN + WAFFLE - pistachio gelato, sweet pangrattato, maple syrup - 28

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

*STEAK + EGG - 8oz hanger, soft scrambled eggs, breakfast potatoes, calabrian chimichurri - 42

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

ENZO'S BOARD EXPERIENCE

let your cameriere guide you through a dining experience featuring our best cuts, sauces, butters, + styles and brunch features – MKT

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

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

BRUSSEL SPROUTS - pork belly + balsamic jam - 15

TRUFFLE POTATOES - chive crème fraiche, calabrian aioli - 16 {veg}

GRILLED BROCCOLINI + ASPARAGUS - lemon zest, evoo - 14 {veg} {mv}

CRISPY SMOKED BACON - 8 • BREAKFAST POTATOES - 8 • PORK BREAKFAST SAUSAGE - 8

20% GRATUITY ADDED TO ALL PARTIES OF 6 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.