

# 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, 'nduja, toasted sourdough, orange zest - 22

### BURRATA + CAPONATA

sicilian eggplant, basil, evoo - 18 {gf}

### SHRIMP AGLIO + OLIO

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

### YELLOWFIN CRUDO

cucumber-chili water, avocado, breakfast radish - 19

### 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 - 14 {gf} {mv}

### SPANISH OCTOPUS + POTATOES

romesco, 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 + BAY SCALLOPS

butternut + delicata squash, parmigiano, sage, pepitas - 36 {gf}

### LASAGNA EMIGLIANA

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

### TAGLIATELLE AL NERO

little neck clams, mussels, shrimp, calamari, aquapazza - 42

## 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 {gf}

### ARKA SALMON ALLA MEDITERRANEA

taggiasca olives, potatoes, caperberries, tomato broth - 38 {gf}

## ENZO'S BOARD EXPERIENCE

let your cameriere guide you through a dining experience featuring our best cuts, sauces, butters, pastas and secondi - 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 - jumbo blue crab - 35 | frenchy - 15 | 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 {gf}

### 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.