



ENZO

STEAKHOUSE & BAR



charcuterie

three for 24—five for 32—seven for 43

formaggi

- {itl} - sheep's milk, semi-hard - PECORINO RUSTICO
- {itl} - cow's milk, soft, blue - GORGONZOLA DOLCE
- {itl} - cow's milk, soft-ripened - LA TUR
- {itl} - cow's milk, hard - PARMIGIANO-REGGIANO
- {itl} - cow's milk, triple cream, soft - TALEGGIO

salumi

- PROSCIUTTO SAN DANIELE - dry-cured pork leg - {itl}
- SWEET COPPA - dry-cured pork shoulder - {itl}
- BRESAOLA - dry cured beef eye round - {us}
- CALABRESE - calabrian chili peppers pork salami - {itl}
- SALAME COTTO ROSA - cooked pistachio salami - {itl}

mezze

- {vegan} - MARINATED ARTICHOKE
- MARINATED OLIVES - herbs - {vegan}



antipasti



SMOKED SALMON RILLETTE

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

STEAMED MUSSELS

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

PEACH, TOMATOES + BURRATA

basil, evoo, pickled shallots, aged balsamic - 18 {gf} {veg}

SHRIMP AGLIO + OLIO

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

PROSCIUTTO + MELON

trilith honey + verjus compressed melon, fresh ricotta, thyme - 18 {gf}

GOAT CHEESE

truffled honey, toasted black pepper - 13 {veg}

GRILLED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

SICILIAN ARUGULA SALAD

fennel, orange, red onion, taggiasca olives, citrus vinaigrette - 15 {gf} {veg}

SPANISH OCTOPUS + POTATOES

romesco, taggiasca olives, calabrian chimichurri - 21

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16



pasta + risotto

TAGLIATELLE AL NERO

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

ASPARAGUS + PEAS RISOTTO + BAY SCALLOPS

mascarpone, parmigiano reggiano, mint, lemon - 36 {gf}

SAFFRON SQUARE SPAGHETTI

oven roasted tomatoes, basil, parmigiano, burrata - 21 {veg} {mv}

add meatballs - 9 / add aglio + olio shrimp - 21

LASAGNA EMIGLIANA

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

secondi

*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}

*ENZO BURGER

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

*SMOKED SALMON

fava beans puree, pistachio vinaigrette, mint - 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 - 10oz. - BRANZINO*

55 - 8oz. - FILET MIGNON*

MKT - A5 JAPANESE WAGYU*

78 - 16oz. - DELMONACO*

*NEW YORK - 14oz. - 69

*PORK TOMAHAWK - 16oz. - 56

*DRY AGED TOMAHAWK - 34oz. - 147

*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 fraîche, 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. THIS FACILITY MAY USE WHEAT, EGGS, SOYBEANS, MILK, PEANUTS, TREE NUTS, FISH AND SHELLFISH. PLEASE SPEAK TO THE MANAGER ON DUTY REGARDING ALLERGEN-RELATED ISSUES.

