



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 ARTICHOKEs 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

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

SHRIMP AGLIO + OLIO

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

SPANISH OCTOPUS + POTATOES

romesco, taggiasca olives, calabrian chimichurri - 21

GOAT CHEESE

truffled honey, toasted black pepper - 13 {veg}

CRISPY OLIVES

roasted veal, black true, pecorino romano, mortadella - 14

WOOD-FIRE CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

BEETS + BURRATA

young kale, toasted hazelnuts, banyuls, evoo - 17 {veg}

ARUGULA SALAD

fennel, orange, red onion, parmigiano, citrus vinaigrette - 14 {gf} {veg}



pasta + risotto

ORECCHIETTE + CLAMS + GUANCIALE

white wine butter, leeks, heirloom cherry tomatoes, pinenut pangrattato - 37

BUTTERNUT SQUASH + SAUSAGE RISOTTO

brown butter, parmigiano, sage, pepitas - 32 {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

78 - 16oz. - DELMONACO*

55 - 8oz. - FILET MIGNON*

MKT - A5 JAPANESE WAGYU*

42 - 10oz. - SWORDFISH WITH GREMOLATA*

*NEW YORK - 14oz. - 69

*PORTERHOUSE - 40oz. - 170

*DRY AGED TOMAHAWK - 34oz. - 147

*HANGER WITH BLACK GARLIC - 7oz. - 42

all cuts served with garlic butter • make it steak frites - 12

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

BROCCOLINI + ASPARAGUS

garlic, lemon zest, parmigiano, evoo - 14

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.

