

## antipasti

### THE ENZO'S PROVISION

meats + cheeses, carasau + mostarda, olives, artichokes, berries - 17

### SMOKED SALMON RILLETTE

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

### SOUP OF THE DAY

chef's daily creations - 12

### GOAT CHEESE

truffled honey, toasted black pepper - 13

### VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

### SHRIMP AGLIO + OLIO

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

## salads

add chicken - 7 / add arka salmon - 14 / add shrimp - 10

GRILLED CAESAR - bagna cauda, pangrattato, parmigiano, capers - 13

ARUGULA SALAD - fennel, orange, red onion, parmigiano reggiano, citrus vinaigrette - 13 {gf} {veg}

PANZANELLA - romaine, young kale, cucumbers, tomatoes, ciabatta bread, tomato vinaigrette, basil, parmigiano - 16 {veg}

CHOPPED - iceberg lettuce, chickpeas, asparagus, pickled red onions, olives, radishes, salame toscano, boiled eggs, green goddess dressing - 18 {gf}

## pasta

SAFFRON SQUARE SPAGHETTI - oven roasted tomatoes, basil, parmigiano - 16 {veg} {mv}  
add meatballs - 8 / add aglio + olio shrimp - 10 / add burrata - 5

CASARECCIE ALLA LIGURE - basil pesto, asparagus, fingerling potatoes, roasted chicken, pinenuts - 19

RIGATONI ALL BOLOGNESE - traditional beef ragu, parmigiano reggiano - 19

TORTELLINI EMIGLIANI - beef + prosciutto filling, parmigiano cream, english peas - 18

## wood-fired pizza

SAN MARZANO TOMATOES - farmstead burrata, basil - 16 / add salame calabrese - 7

THE FARMER'S FAVORITE - farm egg, smoked mozzarella, prosciutto, ricotta, preserved lemon, local herbs - 23

THE MUSHROOM - truffle paste, fontina, taleggio, sage - 19

## between bread

add arugula salad or cowboy fries - 4

MILANESE - chicken cutlet, roasted cherry tomatoes, stracciatella, basil - 18

NEW YORKER - prosciutto, salame calabrese, mozzarella, tomatoes, calabrian aioli, banana pepper, italian slaw - 21

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

## wood fired grill

78 - 16oz. - DELMONACO\*      \*NEW YORK - 14oz. - 69  
55 - 8oz. - FILET MIGNON\*      \*PORTERHOUSE - 40oz. - 170  
MKT - A5 JAPANESE WAGYU\*      \*DRY AGED TOMAHAWK - 34oz. - 147

all steaks come with a small arugula salad or cowboy fries

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 | shrimp - 21 | peppercorn crust - 12

## sides

TRUFFLE POTATOES - chive crème fraiche, calabrian aioli - 16

ROASTED CARROTS - labneh, almonds, honey - 18 {gf} {mv}

GRILLED BROCCOLINI + ASPARAGUS - garlic, lemon zest, parmigiano, evoo - 14

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.