

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 ARTICHOKEs MARINATED OLIVES - herbs - {vegan}

antipasti

GOAT CHEESE

truffled honey, toasted black pepper - 13 {veg}

STEAMED MUSSELS

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

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

SHRIMP AGLIO + OLIO

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

SPANISH OCTOPUS + POTATOES

romesco, taggiasca olives, calabrian chimichurri - 21

SMOKED SALMON RILLETTE

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

ARUGULA SALAD

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

WOOD-FIRE CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

CRISPY ARTICHOKEs

mint-lebneh, basil oil - 14 {veg}

SALT-CRUSTED BEET CARPACCIO

burrata, toasted hazelnuts + aged balsamic - 19 {gf} {veg}

pasta + risotto

THE LASAGNA

veal bolognese, parmigiano, spinach pasta, taleggio bechamel - 32

LOBSTER + BURRATA RISOTTO

saffron butter, parmigiano reggiano - 69

SAFFRON SQUARE SPAGHETTI

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

TORTELLINI EMIGLIANI

prosciutto + short rib filling, veal demi parmigiano reggiano - 33

secondi

*RACK OF LAMB

black garlic marinade, salsa verde, crushed potatoes, eggplant caponata - 56

ROTISSERIE CHICKEN

cacio e pepe polenta, tuscan kale, rosemary au jus - 28 {gf}

*ENZO BURGER

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

*SMOKED SALMON

taggiasca olives, crushed potatoes, caperberries, tomato broth - 36 {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* *NEW YORK - 14oz. - 69
55 - 8oz. - FILET MIGNON* *PORTERHOUSE - 40oz. - 170
MKT - A5 JAPANESE WAGYU* *WAGYU TOMAHAWK - 34oz. - 155

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 | steamed lobster - 54

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

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.