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 + pepperoncino, 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

ROASTED SICILIAN CAULIFLOWER
capers + raisin vinaigrette, calabrian chili, pecorino romano, almonds - 15

WOOD-FIRE CAESAR
bagna cauda, pangrattato, parmigiano, capers - 15

CRISPY ARTICHOKES
mint-lebnah, basil oil - 14 {veg}

SALT-CRUSTED BEET CARPACCIO
burrata, toasted hazelnuts + aged balsamic - 19 {gf} {veg}

pasta + risotto

DUCK RAGU + BUCKWHEAT PACCHERI
local carrots, pecorino - 39

LOBSTER + BURRATA RISOTTO
bone marrow 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 + BLACK TRUFFLE
prosciutto & short rib filling, veal demi parmigiano reggiano - 42

secondi

WOOD-FIRED BRANZINO
caviar beurre blanc, capers, asparagus - 36

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

*RACK OF LAMB
black garlic marinade, salsa verde, crushed potatoes, eggplant caponata - 56

*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*
55 - 8oz. - FILET MIGNON*
MKT - A5 JAPANESE WAGYU*
*NEW YORK - 14oz. - 69
*PORTERHOUSE - 40oz. - 170
*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.