

# 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}

### cicchetti

**GOAT CHEESE**  
honey, black pepper - 13 {veg}

**SMOKED SALMON RILLETTE**  
chives cf, capers, roe - 16

**ARTICHOKEs + OLIVES**  
lemon zest - 9 {veg}

## antipasti

**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

**TARTARE + MARROW**  
classic wagyu + roasted bone marrow, lemon-chives - 24

add arka salmon - 14 / add shrimp - 10

### CHOPPED

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

### ARUGULA SALAD

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

### WOOD-FIRED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

### 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

**ORECCHIETTE + CLAMS**  
heirloom cherry tomatoes, white wine butter, leeks, pinenut pangrattato, zucchini - 36

## secondi

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

**CHICKEN AL MATTONE**  
woodfired half roasted, chicken au jus, rosemary potatoes - 29

**\*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}

## wood fired grill

- 56 - 8oz. - FILET MIGNON\*
- 69 - 14oz. - NEW YORK\*
- 78 - 16oz. - DELMONACO\*
- 155 - 34oz. - WAGYU TOMAHAWK\*
- \*PORTERHOUSE - 40oz. - 170
- \*PORK CHOP - 42
- \*A5 JAPANESE WAGYU - MKT
- \*THE DAILY CATCH - 44

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

**BUTTER** - truffle | cowboy bone marrow | gorgonzola - 5/each

**SAUCES** - peppercorn sauce | salsa verde | barolo au jus | calabrian chimichurri | horseradish cream - 5/each

**TOPPINGS** - jumbo blue crab - 35 | shrimp - 21 | peppercorn crust - 12 | mushroom + onion - 15 | lobster - 54 | bone marrow - 18

### ENZO'S BOARD EXPERIENCE

let your cameriere guide you through a dining experience featuring our best cuts, sauces, butters, pastas and secondi - MKT

## sides

**TRUFFLE POTATOES**  
chive crème fraiche, calabrian aioli - 16

**ENZO FRIES**  
cowboy butter, sea salt - 14

**ORECCHIETTE CACIO E PEPE**  
butter + parmigiano, black pepper - 16

**ROASTED BROCCOLINI**  
bagna cauda, pangrattato, parmigiano, capers - 15

**POLENTA VALD'AOSTANA**  
traditional polenta, local mushroom, taleggio cheese - 18 {gf}

**BRUSSELS SPROUTS**  
local honey, raisins, nduja - 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.