

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} - tri-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}

cichetti

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 - 21

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 + 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, 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. - DELMONICO*
- 155 - 34oz. - WAGYU TOMAHAWK*
- *PORTERHOUSE - 40oz. - 170
- *PORK CHOP - 16oz. - 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 server 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.