

ENZO

STEAKHOUSE & BAR

charcuterie

three for 24—five for 32—seven for 43

formaggi salumi

{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

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 + salads

BANANA + CHOCOLATE BREAD

whipped crème fraiche, orange zest - 8 {veg}

NUTELLA FRENCH TOAST

berry compote, vanilla crème fraiche - 15 {veg}

AVOCADO TOAST ITALIANO

heirloom tomatoes, english peas pecorino,
house-made ciabatta, aged balsamic - 14

SPINACH + RICOTTA QUICHE

baby arugula, shaved baby zucchini + carrots - 16

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

ARUGULA SALAD

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

WOOD FIRED CAESAR

bagna cauda, pangrattato, parmigiano, capers - 15

TOMATO PANZANELLA

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

brunch

SOFT SCAMBLLED EGGS + TRUFFLE - sourdough crostino, pecorino + black pepper - 16

ZUCCHINI + LEEKS FRITTATA - fontina cheese, roasted tomatoes - 17 {veg}

SHRIMP + POLENTA - roasted tomatoes, aglio, olio + peperoncino, white wine, butter - 24

*STEAK + EGG - 8oz hanger, soft scrambled eggs, breakfast potatoes, calabrian chimichurri - 42

CHICKEN + WAFFLE - pistachio gelato, sweet pangrattato, maple syrup - 28

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

SAFFRON SQUARE SPAGHETTI - oven roasted tomatoes, basil, parmigiano, burrata - 21 {veg} {mv}

add meatballs - 9 / add aglio + olio shrimp - 21

wood-fired pizza

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

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

SMOKED SALMON FLATBREAD - chive cream cheese, shallots, crispy capers, bagel spices - 22

FIRENZE'S DREAM - mozzarella, mortadella, burrata, pistachio vinaigrette - 21

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

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

ENZO FRIES - cowboy butter, sea salt - 14

BROSSELS SPROUTS - local honey, raisins, nduja - 15

CRISPY SMOKED BACON - 8 • BREAKFAST POTATOES - 8 • PORK BREAKFAST SAUSAGE - 8

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE

*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.