

antipasti

THE ENZO'S PROVISION

meats + cheeses, carasau + mostarda, olives, artichokes, berries - 17

SMOKED SALMON RILLETTE

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

SOUP OF THE DAY

chef's daily creations - 12

GOAT CHEESE

truffled honey, toasted black pepper - 13

VEAL MEATBALLS

fresh ricotta, creamy polenta, pecorino romano - 16

AVOCADO TOAST ITALIANO

heirloom tomatoes, english peas, pecorino, ciabatta, balsamic - 14

salads

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

GRILLED CAESAR - bagna cauda, pangrattato, parmigiano, capers - 13

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

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

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

pasta + secondi

SAFFRON SQUARE SPAGHETTI - oven roasted tomatoes, basil, parmigiano - 16 {veg} {mv}

add meatballs - 8 / add aglio + olio shrimp - 10 / add burrata - 5

CASARECCIE ALLA LIGURE - basil pesto, asparagus, fingerling potatoes, roasted chicken, pinenuts - 19

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

CHICKEN ALLA PARMIGIANA - san marzano, mozzarella, basil - 24

CHICKEN PAILLARD - arugula, fennel, orange, red onion, parmigiano reggiano, citrus vinaigrette - 19

wood-fired pizza

SAN MARZANO TOMATOES - farmstead burrata, basil - 16

add salame calabrese - 7 / add prosciutto + arugula - 6 / add calabrian soppressata - 6 / add sausage - 6

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

THE MUSHROOM - truffle paste, fontina, taleggio, sage - 19 / add sausage - 6

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

between bread

add arugula salad or cowboy fries - 4

MILANESE - chicken cutlet, roasted cherry tomatoes, stracciatella, basil - 18

NEW YORKER - prosciutto, salame calabrese, mozzarella, tomatoes, calabrian aioli, banana pepper, italian slaw - 21

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

wood fired grill

56 - 8oz. - FILET MIGNON*

*PORTERHOUSE - 40oz. - 170

69 - 14oz. - NEW YORK*

*PORK CHOP - 16oz. - 42

78 - 16oz. - DELMONICO*

*A5 JAPANESE WAGYU - MKT

155 - 34oz. - WAGYU TOMAHAWK*

*THE DAILY CATCH - 44

all steaks come with a small arugula salad or cowboy fries

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

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.