

charcuterie

three for 24—five for 32—seven for 43

formaggi

{itl} - sheep's milk, semi-hard - PECORINO SICILIANO
{itl} - cow's milk, soft - RICOTTA
{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}

cicchetti

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 fraice - 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 vinai-
grette, basil, parmigiano - 16 {veg}

brunch

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

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

SHRIMP + POLENTA - roasted tomatoes, aglio, olio + pepperoncino, 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* *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 - MKT

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

BUTTER - truffle | cowboy bone marrow | cacio + pepe - 5/each

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

TOPPINGS - jumbo blue crab - 35 | shrimp - 21 | mushroom + onion - 15 | lobster - 54

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

CREAM OF SPINACH - mornay sauce, pernot, parmigiano reggiano - 16 {veg}

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