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} - 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 + 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 vinaigrette, 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*
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 - 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

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 CONDITIONS.
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.