

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}

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 + BURRATA
creamy polenta, pecorino romano - 16
- SHRIMP AGLIO + OLIO
garlic + pepperoncino, lemon + white wine, focaccia - 21
- SPANISH OCTOPUS + POTATOES
romesco, taggiasca olives, calabrian chimichurri - 21
- ARUGULA SALAD
fennel, orange, red onion, parmigiano, citrus vinaigrette – 14 {gf} {veg}
- WOOD-FIRED CAESAR
bagna cauda, pangrattato, parmigiano, capers – 15
- CHOPPED
iceberg lettuce, chickpeas, asparagus, pickled red onions, olives, radishes, salame toscano, boiled eggs, avocado dressing - 18 {gf}
- PROSCIUTTO + MELON
honey + verjus compressed melon, fresh ricotta, thyme - 18

pasta + risotto

- THE LASAGNA
veal bolognese, parmigiano, spinach pasta, taleggio bechamel - 32
- RISOTTO + FRUTTI DI MARE
little neck clams, mussels, shrimp, scallops, soffritto, saffron butter - 42
- SAFFRON SQUARE SPAGHETTI
oven roasted tomatoes, basil, parmigiano, burrata - 21 {veg} {mv}
add meatballs - 9 / add aglio + olio shrimp - 21
- SPAGHETTI + LOBSTER
roasted tomatoes, lobster bisque, pangrattato, squid ink - 69

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
fava beans puree, pistachio vinaigrette, peas + corn, mint - 36

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
- CREAM OF SPINACH
mornay sauce, pernot, parmigiano reggiano - 16 {veg}
- 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}
- BLISTERED SHISHITO PEPPERS
labneh, mint, calabrian chimichurri - 16

20% GRATUITY ADDED TO ALL PARTIES OF 6 OR MORE • 1% TRILITH ART + ENTERTAINMENT FEE ADDED TO ALL CHECKS