ENZO
STEAKHOUSE & BAR

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 - 14 {veg}

CRISPY OLIVES
chicken, mortadella, black truffle - 14

ARTICHOKES + OLIVES
lemon zest - 9 {veg}

antipasti

add arka salmon - 14 / add shrimp - 21

STEAMED MUSSELS
prosecco, 'ndjua, toasted sourdough, orange zest - 22

VEAL MEATBALLS + RICOTTA
creamy polenta, pecorino romano - 17

SHRIMP AGLIO + OLIO
garlic + pepperoncino, lemon + white wine, focaccia - 21

SPANISH OCTOPUS + POTATOES
romesco, taggiasca olives, calabrian chimichurri - 21

BURRATA + ROASTED GRAPES
toasted pistachio, saba, fresh thyme, grilled sourdough – 18 {veg}

WOOD-FIRED CAESAR
bagna cauda, pangrattato, parmigiano, capers – 15

KALE + BRUSSELS + HONEYCRISP APPLES
pickled red onions, hazelnut, apple cider vinaigrette - 16 {gf} {veg}

SMOKED SALMON RILLETTE
chives cf, capers, trout roe, crispy focaccia - 16

pasta + risotto

THE LASAGNA
veal bolognese, parmigiano, spinach pasta, taleggio bechamel - 32

LAMB SHANK + SAFFRON RISOTTO
bone marrow butter, gremolata, barolo reduction - 42 {gf}

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 + FUNGHI + MARSALA
wild mushroom trifolati, marsala reduction, polenta, truffle butter - 29

*ENZO BURGER
wagyu + lamb blend, goat cheese, fig preserve,
caramelized onion, barolo au jus - 32

*SMOKED SALMON
butternut squash puree, delicata squash, pumpkin seed vinaigrette - 36 {gf}

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

BRUSSELS SPROUTS
pork belly + balsamic jam - 15

SPAGHETTI CACIO E PEPE
butter + parmigiano, black pepper, toasted sesame seeds - 17

CHARRED BROCCOLINI
garlic, extra virgin olive oil, peperoncino, lemon zest - 15

POLENTA VALD'AOSTANA
traditional polenta, local mushroom, taleggio cheese - 18 {gf}

ROASTED CARROTS
labneh, hazelnuts, calabrian honey - 19 {gf}

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.