ENZO
STEAKHOUSE & BAR

antipasti

THE ENZO'S PROVISION
meats + cheeses, carasau + mostarda, olives, artichokes, berries - 17

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

SOUP OF THE DAY
chef's daily creations - 12

GOAT CHEESE
truffled honey, toasted black pepper - 14

VEAL MEATBALLS
fresh ricotta, creamy polenta, pecorino romano - 16

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

salads

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

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

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

CHOPPED - romaine, grape tomatoes, mortadella, pecorino, olives, croutons, egg, tomato vinaigrette - 17

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

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

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

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

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*
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
CHARRED BROCCOLINI - garlic, extra virgin olive oil, peperoncino, lemon zest - 15
BRUSSELS SPROUTS - pork belly + balsamic jam - 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.