

Eno Terra Summer Dinner Menu

SALUMI & FORMAGGI

Grande Salumi & Formaggi A sampling of our artisanal Salumi & Formaggi	29 choose six
Piccolo Salumi & Formaggi A sampling of our artisanal Salumi & Formaggi	19 choose four
Salumi Prosciutto di San Daniele~Sopresatta~Speck~Coppa~Finochietta~Cacciatorini	9 each
Formaggi Caprella~36 mo Parmigiana~Nabbabo~Formagella~Pico Melero~Roccolo Valtaleggio	9 each
Marinated Castelvetrano Olives Nepitella & Calabrian Chile Flake ✓	6
Spiced Cashews Sea Salt, Sugar & Spice ✓	6

ANTIPASTI & INSALATE

NJ Corn Soup Shishito Pepper Puree & Basil Oil ✓	7/11
Jersey Green Salad Radish, Fennel, Heirloom Carrot, Shallot & Mustard Vinaigrette ✓	12
Prosciutto & Melon Local Cantaloupe, Bronze Fennel, Basil, Arugula, Lemon & Olive Oil	14
Heirloom Tomato Salad NJ Peach, Organic Burrata, Basil & Orange Agrumato ✓	15
Stuffed Squash Blossom Tempura Battered, Ricotta, Mascarpone, Grana, Pickled Zucchini & Romesco ✓	15
Crispy Confit Octopus Ceci Bean Salad, Heirloom Tomato, Olive & Calabrian Vinaigrette	17
Wild Mussels Calabrian Sausage, Green Garlic Brodo & Pepperonata Bruschetta	15
Stuffed Calamari Lamb Sausage, Broccoli Rabe, Pickled Pepper, 'Nduja Salsa Rossa	15

PASTA

Ricotta Gnocchi Ruby Red Shrimp, Prosciutto, Garlic, Heirloom Tomato & Scampi Butter	24
Zitoni <i>Abruzzo</i> Ragu, Lamb, Beef, Pork, Aglianico, San Marzano Tomato & Pecorino	23
Farro Verde Chitarra House Made Sausage, Mushroom, Saffron, Cream & Pecorino	22
Three Cheese Agnolotti Corn Puree, Heirloom Tomato, & Basil ✓	23

Gluten Free Pasta, imported from Italy, is available upon request

SECONDI

NJ Eggplant Parmigiana Ricotta Cheese, Mozzarella di Bufala, Basil, San Marzano Tomato & Broccoli Rabe ✓	22
Line Caught Swordfish Zucchini, Roasted Pepper, Tomato 'Ciambotta', Potato & Cannellini Bean	33
Brodetto Dayboat Fish, Shrimp, <i>Barnegat</i> Scallop, Clams, Mussels, Soffritto & Saffron	32
Dayboat Cod Clams, Speckled Romano Beans, Potato, Fennel, Garlic & Verbena Acqua Pazzo	33
Niman Ranch Pork Chop Kale, Pee Wee Potato, Cherry Agrodolce & Rosemary Oil	30
Niman Ranch Flat Iron Charred Escarole, Shisito Pepper, Tropea Onion, Nantes Carrot, Red Wine Jus	31
Griggstown Farm Grilled Poussin <i>Anson Mills</i> Polenta, Russian Kale, Tropea Onion & NJ Peach BBQ Jus	26

Many of our menu items are Vegetarian Friendly ✓

8.04.17

Our Farm Partners provide a daily Taste of Place

Gratuity of 20% will be Added to Parties of Ten or More