




Eno Terra

Restaurant & Enoteca

Grande A sampling of our artisanal Salumi & Formaggi.....	27 choose six
Piccolo A sampling of our artisanal Salumi & Formaggi.....	18 choose four
Salumi	9 each
Formaggi	9 each

SUMMER LUNCH MENU 2017

NJ Corn Soup Shishito Pepper Puree & Basil Oil 	7/11
Roasted Beet Salad Roasted Beet, Grilled Plum, Yogurt, Arugula, Ricotta Salata, Pistachio & Saba 	14
NJ Local Greens Buffalo Mozzarella, Honey Roasted Fig, Kadota Fig, Speck & Port Fig Vinaigrette	14
Heirloom Tomato Salad NJ Peaches, Whipped Ricotta, Basil & Orange Agrumato 	15
Add 5oz Chicken	6
Add (4) Shrimp	7
Add 3 oz Salmon	5

Crispy Confit Octopus Ceci Bean Salad, Heirloom Tomato, Olive & Calabrian Vinaigrette	17
Three Cheese Agnolotti Corn Puree, Heirloom Tomato, & Basil 	18
Zitoni Abruzzo Ragu, Lamb, Pork, Beef, Aglianico, San Marzano & Pecorino	15
Farro Verde Chitarra House Made Sausage, Mushroom, Saffron, Cream & Pecorino	18
Gnocchi Marinara, Parmigiano, & Basil 	15
Niman Ranch 5 oz. Flatiron Crispy Potato, Salsa Verde, Arugula Salad & Grana.....	22
Eno Burger Onion Marmelatta, Fontina, Peppadew Peppers, Garlic Aioli & Crispy Potato.....	16
Chicken Sandwich <i>Lioni</i> Mozzarella, Roasted Shisito Peppers, Caramelized Onion & Arugula.....	15
Crab Cake BLT Mixed Greens, <i>Castle Island</i> Bacon, Heirloom Tomato, Red Onion & Brioche.....	16

PRANZO a PRESTO

Three Course Luncheon 22

With Glass of Pinot Grigio or Malbec 27

Menu Changes Weekly

Many of our menu items are Vegetarian Friendly 

Our Farm Partners provide a daily Taste of Place