






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
Marinated Castelvetrano Olives Nepitella & Calabrian Chile Flakes 	6
Spiced Cashews Sea Salt, Sugar & Spice 	6

FALL LUNCH MENU 2017


Butternut Squash Soup Maple Crème Fresh & Concord Grape 	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
Squash Salad Acorn Squash, Swiss Chard, Delicata Squash, Spiced Walnut, Crème Fraiche, Walnut Vinaigrette 	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
Little Neck Clams Calabrian Pork Sausage, Oven Roasted Tomato, Garlic, White Wine & Crostini	16
Three Cheese Agnolotti Brown Butter, Butternut Squash & Sage 	23
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