

# Eno Terra Fall Dinner Menu

## SALUMI & FORMAGGI

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<b>Grande Salumi &amp; Formaggi</b>   A sampling of our artisanal Salumi & Formaggi .....	29 choose six
<b>Piccolo Salumi &amp; Formaggi</b>   A sampling of our artisanal Salumi & Formaggi .....	19 choose four
<b>Salumi</b>   Prosciutto di Parma~Sopresatta~Speck~Coppa~Finochietta~Cacciatorini .....	9 each
<b>Formaggi</b>   24 mo Parmigiana~Taleggio~Riccolo Divino~Gorgonzola Dolce .....	9 each
<b>Marinated Castelvetrano Olives</b>   Nepitella & Calabrian Chile Flake ✓ .....	6
<b>Spiced Cashews</b>   Sea Salt, Sugar & Spice ✓ .....	6

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## ANTIPASTI & INSALATE

<b>Butternut Squash Soup</b>   Maple Crème Fraiche & Concord Grape ✓ .....	7/11
<b>Jersey Green Salad</b>   Buffalo Mozzarella, Honey Roasted Fig, Kadota Fig, Speck & Port Fig Vinaigrette .....	15
<b>Roasted Beet Salad</b>   Roasted Beet, Grilled Plum, Yogurt, Arugula, Ricotta Salata, Pistachio & Saba ✓ .....	15
<b>Squash Salad</b>   Acorn Squash, Baby Greens, Delicata Squash, Baked Ricotta, Pine Nuts & Granola ✓ .....	15
<b>Crispy Confit Octopus</b>   Fregula, Shaved Cauliflower, Olive Tapenade, Calabrian Aioli, Salsa Verde.....	17
<b>Wild Mussels</b>   Calabrian Sausage, Green Garlic Brodo & Pepperonata Bruschetta.....	15
<b>Lamb Meatballs</b>   San Marzano, <i>Anson Mills</i> Creamy Polenta, Pecorino & Parsley .....	16

## PASTA

<b>Ricotta Gnocchi</b>   Shibumi Farm Mushroom, Kale, Garlic, Porcini Stock, Egg Yolk, Cream & Ricotta Salata ✓.....	24
<b>Zitoni</b>   <i>Abruzzo</i> Ragu, Lamb, Beef, Pork, Aglianico, San Marzano Tomato & Pecorino.....	23
<b>Tagliatelle</b>   Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary & Pecorino.....	24
<b>Three Cheese Agnolotti</b>   Brown Butter, Butternut Squash & Sage ✓ .....	23

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

## SECONDI

<b>NJ Eggplant Parmigiana</b>   Ricotta Cheese, Mozzarella di Bufala, Basil, San Marzano Tomato & Broccoli Rabe ✓ 22	
<b>Wester Ross Salmon</b>   Braised Greens, Charred Leeks, Speck, White Bean, Roasted Tomato & Saffron Aioli .....	32
<b>Seared Scallops</b>   Cauliflower Puree, Tri Color Cauliflower, Capers & Raisin.....	33
<b>Brodetto</b>   Dayboat Fish, Shrimp, <i>Barnegat</i> Scallop, Calamari, Clams, Mussels, Soffrito & Saffron & Crostini .....	32
<b>Niman Ranch Pork Chop</b>   Bacon Braised Collard Greens, Crimson Crisp Apple Sauce & Roasted Potatoes .....	30
<b>Niman Ranch Flat Iron</b>   Charred Escarole, Shishito Pepper, Tropea Onion, Nantes Carrot, Red Wine Jus.....	31
<b>Griggstown Farm Grilled Poussin</b>   Sweet Potato Mash, Bacon, Brussel Sprouts, Hazelnut & Apple Cider Jus.....	26
<b>Braised Short Rib</b>   Parsnip puree, Hakurei Turnips, Heirloom Carrots, Crispy Leeks, Horseradish.....	34

Many of our menu items are Vegetarian Friendly ✓

10.26.17

**Our Farm Partners provide a daily Taste of Place**

**Gratuuity of 20% will be Added to Parties of Ten or More**