

# Eno Terra

## Dinner Menu

### SALUMI & FORMAGGI

<b>Grande</b>   Sampling of our Artisanal Salumi & Formaggi .....	27 choose six
<b>Piccolo</b>   Sampling of our Artisanal Salumi & Formaggi .....	18 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 <b>V</b> .....	6
<b>Spiced Cashews</b>   Sea Salt, Sugar & Spice <b>V</b> .....	6

### ANTIPASTI & INSALATE

<b>Butternut Squash Soup</b>   Maple Crème Fraîche & Concord Grape <b>V</b> .....	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 <b>V</b> .....	15
<b>Squash Salad</b>   Acorn Squash, Baby Greens, Delicata Squash, Baked Ricotta, Pine Nuts & Granola <b>V</b> .....	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

### PRIMI

<b>Ricotta Gnocchi</b>   <i>Shibumi Farm</i> Mushroom, Kale, Garlic, Porcini Stock, Egg Yolk, Cream & Ricotta Salata <b>V</b> .....	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 <b>V</b> .....	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 <b>V</b> .....	22
<b>Wester Ross Salmon</b>   Braised Greens, Charred Leeks, Speck, White Bean, Roasted Tomato & Saffron Aioli.....	32
<b>Seared Scallops</b>   Cauliflower Purée, Tri Color Cauliflower, Capers & Raisin .....	33
<b>Brodetto</b>   Dayboat Fish, Shrimp, Barnegat Scallop, Calamari, Clams, Mussels, Soffritto, Saffron & Crostini.....	32
<b>Niman Ranch Pork Chop</b>   Bacon Braised Collard Greens, Crimson Crisp Apple Sauce & Roasted Potatoes.....	30
<b>Niman Ranch Flatiron</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 Purée, Hakurei Turnips, Heirloom Carrots, Crispy Leeks & Horseradish.....	34

### CONTORNI 8

Sautéed Broccoli Rabe *w/* Peppadew Peppers

Crispy Rock Potatoes *w/* Calabrian Chili Aioli

Roasted Cauliflower *w/* Golden Raisin

Shishito Peppers *w/* Maldon Salt

Roasted Brussels Sprouts *w/* Bacon & Apple Cider

Indicates Vegetarian Friendly **V**

Our Farm Partners provide a daily Taste of Place  
Gratuity of **20%** will be Added to Parties of Ten or More