

# Eno Terra

## Lunch 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	

### ZUPPA & INSALATA

<b>Butternut Squash Soup</b>   Maple Crème Fraiche & Concord Grape <b>V</b> .....	7/11	
<b>NJ Local Greens</b>   Buffalo Mozzarella, Honey Roasted Fig, Kadota Fig, Speck & Port Fig Vinaigrette .....	14	
<b>Roasted Beet Salad</b>   Roasted Beet, Grilled Plum, Yogurt, Arugula, Ricotta Salata, Pistachio & Saba <b>V</b> .....	14	
<b>Squash Salad</b>   Acorn Squash, Swiss Chard, Delicata Squash, Spiced Walnut, Crème Fraiche & Walnut Vinaigrette <b>V</b> .....	15	
<b>Autumn Market Bowl</b>   Cherry Valley Greens, Whole Grains, Honey Crisp Apples, Squash, Beets & Parmesan <b>V</b> .....	15	
<b>Add 5oz Chicken ...</b>	<b>6</b>	
<b>Add (4) Shrimp ....</b>	<b>7</b>	
<b>Add 3oz Salmon ....</b>	<b>5</b>	

### PIATTI & PANINI

<b>Crispy Confit Octopus</b>   Fregula, Shaved Cauliflower, Olive Tapenade, Calabrian Aioli, Salsa Verde .....	17	
<b>Little Neck Clams</b>   Calabrian Pork Sausage, Oven Roasted Tomato, Garlic, White Wine & Crostini .....	16	
<b>Three Cheese Agnolotti</b>   Brown Butter, Butternut Squash & Sage <b>V</b> .....	18	
<b>Zitoni</b>   <i>Abruzzo</i> Ragu, Lamb, Beef, Pork, Aglianico, San Marzano Tomato & Pecorino .....	15	
<b>Tagliatelle</b>   Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary & Pecorino .....	18	
<b>Ricotta Gnocchi</b>   Marinara, Parmigiano & Basil <b>V</b> .....	15	
<b>Niman Ranch 5 oz. Flatiron</b>   Crispy Potato, Salsa Verde, Arugula Salad & Grana .....	22	
<b>Eno Burger</b>   Onion Marmellata, Fontina, Peppadew Peppers, Garlic Aioli & Crispy Potato .....	16	
<b>Chicken Sandwich</b>   <i>Lioni</i> Mozzarella, Roasted Shishito Peppers, Caramelized Onion & Arugula .....	15	
<b>Crab Cake BLT</b>   Mixed Greens, <i>Castle Island</i> Bacon, Heirloom Tomato, Red Onion & Brioche .....	16	

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

### CONTORNI 8

Shishito Peppers <i>w/</i> Maldon Salt <b>V</b>	Roasted Cauliflower <i>w/</i> Golden Raisin <b>V</b>
Sautéed Broccoli Rabe <i>w/</i> Peppadew Peppers <b>V</b>	Crispy Rock Potatoes <i>w/</i> Calabrian Chili Aioli <b>V</b>
Roasted Brussels Sprouts <i>w/</i> Bacon & Apple Cider	

### PRANZO a PRESTO

Three Course Luncheon 22  
With Glass of Pinot Grigio or Malbec 27

Menu Changes Weekly

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