

# Eno Terra

## Dinner Menu

### SALUMI & FORMAGGI

<b>Grande</b>   Artisanal Salumi & Formaggi, Olives & Gardiniere, Spiced Cashews, Mostarda, <i>TMBC</i> Walnut Raisin Bread ...	27	choose six
<b>Piccolo</b>   Artisanal Salumi & Formaggi, Olives & Gardiniere, Spiced Cashews, Mostarda, <i>TMBC</i> Walnut Raisin Bread ..	18	choose four
<b>Salumi</b>   Prosciutto di Parma ~ Sopresatta ~ Speck ~ Coppa ~ Finochietta ~ Cacciatorini .....	9	each
<b>Formaggi</b>   24 mo. Parmigiana ~ Taleggio ~ Roccolo Divino ~ Gorgonzola Dolce .....	9	each
<b>Marinated Castelvetro 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>Mushroom Soup</b>   Maitake Mushroom, Shiitake Mushroom, Cremini Mushroom, Porcini Powder, Crispy Maitake <b>V</b> .....	8/12	
<b>Jersey Green Salad</b>   Wine Sap Apple, Spiced Pumpkin Seeds, Pickled Watermelon Radish, Gouda, Sherry Vinaigrette <b>V</b> .....	15	
<b>Poached Pear</b>   Anjou Pear, Pomegranate Seeds, Smoked Gorgonzola, Arugula, Hazelnuts, Lemon Vinaigrette <b>V</b> .....	15	
<b>Squash Salad</b>   Acorn Squash, Baby Greens, Delicata Squash, Baked Ricotta, Pine Nuts, Granola <b>V</b> .....	15	
<b>Pan Seared Octopus</b>   Crispy Potatoes, Calabrian Aioli, Prosciutto Chip, Romanesco, Squid Ink, Olive 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> .....	23	
<b>Zitoni</b>   <i>Abruzzo</i> Ragu, Lamb, Beef, Pork, Aglianico, San Marzano Tomato, Pecorino .....	22	
<b>Tagliatelle</b>   Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino .....	23	
<b>Three Cheese Agnolotti</b>   Beet Pesto, Golden Beets, Fennel, Beurre Monté, Egg Yolk <b>V</b> .....	21	

*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>   Chickpea Panisse, Pickled Cabbage, Beet Purée, Napa Cabbage .....	33	
<b>Brodetto</b>   Dayboat Fish, Shrimp, Barnegat Scallop, Calamari, Clams, Mussels, Soffrito, Saffron, Crostini .....	32	
<b>Niman Ranch Pork Loin</b>   Bacon Braised Collard Greens, Crimson Crisp Apple Sauce, Black Rice.....	30	
<b>Niman Ranch Flat Iron</b>   Charred Escarole, Shishito Pepper, Tropea Onion, Nantes Carrot, Red Wine Jus .....	31	
<b>Griggstown Farm Stuffed Poussin</b>   Farro, Purple Sweet Potato, Norwich Carrot, Golden Raisin, Pomegranate .....	28	
<b>Braised Short Rib</b>   Brussels Sprouts, Parsnips, Crispy Leeks, Horseradish.....	34	

### CONTORNI 8

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