

Eno Terra

Lunch Menu

SALUMI & FORMAGGI

Grande Sampling of our Artisanal Salumi & Formaggi	27	choose six
Piccolo Sampling of our Artisanal Salumi & Formaggi	18	choose four
Salumi Prosciutto di Parma ~ Sopresatta ~ Speck ~ Coppa ~ Finochietta ~ Cacciatorini	9	each
Formaggi 24 mo. Parmigiano ~ Taleggio ~ Riccolo Divino ~ Gorgonzola Dolce	9	each
Marinated Castelvetro Olives Nepitella, Calabrian Chile Flake V	6	
Spiced Cashews Sea Salt, Sugar, Spice V	6	

ZUPPA & INSALATA

Mushroom Soup Maitake Mushroom, Shiitake Mushroom, Cremini Mushroom, Porcini Powder, Crispy Maitake V	8/12	
Jersey Green Salad Wine Sap Apple, Spiced Pumpkin Seeds, Pickled Watermelon Radish, Gouda, Sherry Vinaigrette V	14	
Poached Pear Anjou Pear, Pomegranate Seeds, Smoked Gorgonzola, Arugula, Hazelnuts, Lemon Vinaigrette V	14	
Squash Salad Acorn Squash, Baby Greens, Delicata Squash, Pine Nuts, Granola V	15	
Market Bowl <i>Cherry Valley</i> Greens, Whole Grains, Honey Crisp Apples, Squash, Beets, Parmesan V	15	
Add 5oz Chicken	6	
Add (4) Shrimp	7	
Add 3oz Salmon	5	
Add 4oz Flat Iron	8	

PIATTI & PANINI

Pan Seared Octopus Crispy Potato, Calabrian Aioli, Prosciutto Chip, Romanesco, Squid Ink, Olive Salsa Verde	17	
Little Neck Clams Calabrian Pork Sausage, Oven Roasted Tomato, Garlic, White Wine, Crostini	16	
Three Cheese Tortellini Snow Peas, Sugar Snap Peas, Mint, Parmigiano Broth V	18	
Zitoni <i>Abruzzo</i> Ragu, Lamb, Beef, Pork, Aglianico, San Marzano Tomato, Pecorino	15	
Tagliatelle Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino	18	
Ricotta Gnocchi Marinara, Parmigiano, Basil V	15	
Niman Ranch 5 oz. Flat Iron Crispy Potato, Salsa Verde, Arugula Salad, Grana	22	
Eno Burger Onion Marmellata, Fontina, Peppadew Peppers, Garlic Aioli, Crispy Potato	16	
Chicken Sandwich <i>Lioni</i> Mozzarella, Roasted Shishito Peppers, Caramelized Onion, Arugula	15	
Crab Cake BLT 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 V	Roasted Brussels Sprouts <i>w/</i> Bacon & Apple Cider
Sautéed Broccoli Rabe <i>w/</i> Peppadew Peppers V	Crispy Rock Potatoes <i>w/</i> Calabrian Chili Aioli V

Indicates Vegetarian Friendly **V**

Our Farm Partners provide a daily Taste of Place
Gratuity of **20%** will be Added to Parties of 10 or More