

# 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. Parmigiano ~ Taleggio ~ Rocolo Divino ~ Gorgonzola Dolce .....	9	each
<b>Marinated Castelvetro Olives</b>   Nepitella, Calabrian Chile Flake <i>V</i> .....	6	
<b>Spiced Cashews</b>   Sea Salt, Sugar, Spice <i>V</i> .....	6	

### ANTIPASTI & INSALATE

<b>Mushroom Soup</b>   Maitake Mushroom, Shiitake Mushroom, Cremini Mushroom, Porcini Powder, <i>V</i> .....	8/12	
<b>Potato Leek Soup</b>   Crispy Potato, Cream, Green Garlic Puree <i>V</i> .....	7/11	
<b>Jersey Green Salad</b>   Wine Sap Apple, Pumpkin Seeds, Watermelon Radish, Gouda, Sherry Vinaigrette <i>V</i> .....	15	
<b>Kale Salad</b>   Parmesan, Baguette, Red Onion, Green Goddess Dressing, Boqueron .....	14	
<b>Wild Mussels</b>   Calabrian Sausage, Green Garlic Brodo, Peperonata Bruschetta.....	15	
<b>Pan Seared Octopus</b>   Peewee Potato, Calabrian Aioli, Prosciutto, Romanesco, Squid Ink, Olive Salsa Verde .....	17	
<b>Lamb Meatballs</b>   San Marzano, <i>Anson Mills</i> Polenta, Pecorino, Parsley.....	16	

### PRIMI

<b>Ricotta Gnocchi</b>   <i>Shibumi Farm</i> Mushroom, Kale, Garlic, Porcini Stock, Egg Yolk, Cream, Ricotta Salata <i>V</i> .....	23	
<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.....	22	
<b>Three Cheese Tortellini</b>   Snow Peas, Sugar Snap Peas, Mint, Parmigiano Broth <i>V</i> .....	21	

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

### SECONDI

<b>Eggplant Parmigiana</b>   Ricotta Cheese, Mozzarella di Bufala, Basil, San Marzano Tomato, Broccoli Rabe <i>V</i> .....	22	
<b>Salmon</b>   Farro Risotto, Crispy Artichoke, Asparagus, Cipollini Onion .....	32	
<b>Scallops</b>   Chickpea Panisse, Red Cabbage, Beet Purée, Napa Cabbage.....	33	
<b>Barramundi</b>   Kale, Citrus, Shishito Pepper Purée, Roasted Pepper Marmalade .....	34	
<b>Niman Ranch Pork Loin</b>   Lardons, Collard Greens, Crimson Crisp Apple, Black Rice Risotto .....	30	
<b>Niman Ranch Flat Iron</b>   Escarole, Shishito Pepper, Tropea Onion, Nantes Carrot, Red Wine Jus.....	31	
<b>Griggstown Farm Poussin</b>   Emmer Wheat, Purple Sweet Potato, Leeks, Norwich Carrot, Golden Raisin, Pomegranate .....	28	
<b>Braised Short Rib</b>   Brussels Sprouts, Parsnips, Leeks, Horseradish .....	34	

### CONTORNI 8

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

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