

Eno Terra

Mothers Day Menu

SALUMI & FORMAGGI

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

ANTIPASTI & INSALATE

Spring Pea Soup Snow Peas, Goat Cheese Crema, Carrot Puree V	7/11
Jersey Green Salad Wine Sap Apple, Pumpkin Seeds, Watermelon Radish, Gouda, Sherry Vinaigrette V	15
Asparagus Salad White & Green Asparagus, Cherry Valley Field Greens, Farm Egg, Prosciutto, Whole Grain Aioli V	15
Kale Salad Parmesan, Baguette, Red Onion, Green Goddess Dressing, Boqueron	14
Pan Seared Octopus Peewee Potatoe, Calabrian Aioli, Prosciutto, Romanesco, Squid Ink, Olive Salsa Verde	17
Wild Mussels Calabrian Sausage, Green Garlic Brodo, Pepperonata Bruschetta.....	15
Lamb Meatballs San Marzano, <i>Anson Mills</i> Polenta, Pecorino, Parsley	16

PRIMI

Ricotta Gnocchi Roasted Tomato, Ramp and Artichoke Pesto, Parmigiano Reggiano V	23
Tagliatelle Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino	22
Creste di Gallo Rabbit Ragu, Pickled Carrot, Pecorino, Olive.	25

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

SECONDI

French Toast Golden Raisins, Meyer Lemon Honey Butter, Chantilly Cream	15
Frittata Spring Asparagus, Peewee Potato, Asiago, Red Pepper Jam, Herb Salad	18
Baked Eggs Prosciutto di Parma, Avocado, Roasted Tomato, Fontina Cheese, Tuscan Toast	19
Wester Ross Salmon Farro Risotto , Fiddlehead Fern, Asparagus , Crispy Artichoke, Cipollini Onion	32
Seared Scallops Chickpea Panisse, Red Cabbage, Beet Purée, Napa Cabbage	33
Niman Ranch Flat Iron Escarole, Shishito Pepper, Tropea Onion, Nantes Carrot, Red Wine Jus	31
Griggstown Farm Poussin Farro, Purple Sweet Potato, Leeks, Norwich Carrot, Golden Raisin, Pomegranate	28

CONTORNI 8

Roasted Brussels Sprouts *w/* Bacon & Apple Cider

Crispy Rock Potatoes *w/* Calabrian Chili Aioli **V**

Sautéed Broccoli Rabe *w/* Peppadew Peppers **V**

Shishito Peppers *w/* Maldon Salt **V**

Indicates Vegetarian Friendly **V**

Our Farm Partners Provide a Daily Taste of Place

Service Charge of **20%** will be Added to Parties of 10 or More