

Eno Terra

Lunch Menu

SALUMI & FORMAGGI

Grande Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread	27	<i>choose six</i>
Piccolo Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread	18	<i>choose four</i>
Salumi Prosciutto di Parma - Sopresatta - Speck - Coppa - Finochietta - Cacciatorini	9	<i>each</i>
Formaggi 24 mo. Parmigiano - Taleggio - Rocolo Divino - Gorgonzola Dolce	9	<i>each</i>
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 Purée V	7/11	
Kale Salad Parmesan, Baguette, Red Onion, Green Goddess Dressing, Boqueron	14	
Jersey Green Salad Snap Peas, Mint, Cherry Valley Greens, Pickled Green Strawberry, Goat Cheese, Lemon V	14	
Endive Salad Watercress, Citrus, Point Reyes Blue Cheese, Pistachio Vinaigrette V	15	
Arugula Salad Prosciutto di Parma, Grana Padano, Lemon Vinaigrette	14	
Market Bowl <i>Cherry Valley</i> Greens, Whole Grains, Honey Crisp Apples, Heirloom Beans, Beets, Parmesan	15	
Add 5oz Chicken	6	
Add (4) Shrimp	7	
Add 3oz Salmon	5	
Add 4oz Flat Iron	8	

PIATTI & PANINI

Wild Mussels Calabrian Sausage, Green Garlic Brodo, Pepperonata Bruschetta	15	
Tagliatelle Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino	18	
Three Cheese Tortellini Snow Peas, Sugar Snap Peas, Mint, Parmigiano Broth V	18	
Ricotta Gnocchi Basil Artichoke Pesto, Toasted Pine Nuts, Shaven Spring Asparagus V	15	
Bucatini “Cacio e Pepe”, Cracked Black Pepper, Pecorino V	14	
Eno Burger Onion Marmellata, Fontina, Peppadew Peppers, Garlic Aioli, Crispy Potato	16	
Chicken Sandwich Lioni Mozzarella, Roasted Shishito Peppers, Caramelized Onion, Arugula	15	
Salumi Panino Hot Cappicola, Sopresatta, Fontina, Broccoli Rabe, Peppadew Peppers	14	
Parma Panino Prosciutto di Parma, Shaved Parmigiano Reggiano, Arugula, Extra Virgin Olive Oil	14	
Niman Ranch 5oz. Flat Iron Grilled Asparagus, Nantes Carrot, Rock Potato, Red Wine Jus	22	
Salmon Baby Kale, Citrus, Shishito Pepper Purée, Roasted Pepper Marmalade	24	

CONTORNI 8

Sautéed Escarole with Golden Raisins V	Shishito Peppers with Maldon Salt V
Sautéed Broccoli Rabe with Peppadew Peppers V	Crispy Rock Potatoes with Calabrian Chili Aioli V

PRANZO a PRESTO

Three Course Luncheon 22

With Glass of Pinot Grigio or Côtes du Rhône 27

Chef's Three Course Seasonal Lunch

Indicates Vegetarian Friendly **V**

Our Farm Partners provide a daily Taste of Place

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