

Eno Terra

Dinner Menu

SALUMI & FORMAGGI

Grande Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread	27	choose six
Piccolo Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread	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 Purée V	7/11	
Kale Salad Parmesan, Baguette, Red Onion, Green Goddess Dressing, Boqueron	14	
Jersey Green Salad Snap Peas, Mint, <i>Cherry Valley</i> 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	
Fried Calamari Rock Shrimp, Black Sesame Aioli	14	
Wild Mussels Calabrian Sausage, Green Garlic Brodo, Pepperonata Bruschetta	15	
Pan Seared Octopus Peewee Potato, Calabrian Aioli, Prosciutto, Romanesco, Squid Ink, Olive Salsa Verde	17	
Lamb Meatballs San Marzano, <i>Anson Mills</i> Polenta, Pecorino, Parsley	16	

PRIMI

Ricotta Gnocchi Basil Artichoke Pesto, Toasted Pine Nuts, Shaven Spring Asparagus V	23	
Bucatini "Cacio e Pepe", Cracked Black Pepper, Pecorino V	19	
Tagliatelle Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino	22	
Three Cheese Tortellini Snow Peas, Sugar Snap Peas, Mint, Parmigiano Broth V	21	

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

SECONDI

Eggplant Parmigiana Ricotta Cheese, Mozzarella di Bufala, Basil, San Marzano Tomato, Broccoli Rabe V	22	
Salmon Farro Risotto, Crispy Artichoke, Asparagus, Cipollini Onion	32	
Scallops Baby Kale, Citrus, Shishito Pepper Purée, Roasted Pepper Marmalade	33	
Whole Branzino Charred Spring Onion, Fiddle Head Fern, Oyster Mushroom, Breakfast Radish	35	
Niman Ranch Pork Loin Lardons, Collard Greens, Crimson Crisp Apple, Black Rice Risotto	30	
Niman Ranch Flat Iron Grilled Asparagus, Nantes Carrot, Rock Potato, Red Wine Jus	31	
Griggstown Farm Young Chicken White Quinoa, Heirloom Wax Beans, Carrot, Cherry Tomato, Lemon Thyme Vinaigrette	28	
Dry Aged NY Strip Steak Maitake Mushroom, Arugula, Shaved Grana Padano, Salsa Verde	55	

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**

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