

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

New Jersey Corn Soup Roasted Tomato, Coconut Milk, Spring Onion 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	
Creste Di Gallo Corn, Saffron, Cream, Heirloom Tomato, Wild Spinach.....	18	
Squid Ink Chitarra Calamari, Rock Shrimp, Calabrian Chili, Clam Stock, Lemon, Herb Toasted Panko.....	18	
Tagliatelle Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino	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 <i>Lioni Mozzarella</i> , 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

Shishito Peppers with Maldon Salt V	Sautéed Baby Kale, Spinach, Roasted Garlic 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