

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 ~ Roccolo Divino ~ Gorgonzola Dolce	9	each
Marinated Castelvetro Olive 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	
Jersey Green Salad Snap Peas, Mint, <i>Cherry Valley</i> Greens, Pickled Green Strawberry, Goat Cheese, Lemon V	14	
Kale Salad Parmesan, Baguette, Red Onion, Green Goddess Dressing, Boqueron.....	14	
Endive Salad Watercress, Citrus, <i>Point Reyes</i> 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, Spring Asparagus V	23	
Bucatini “ <i>Cacio e Pepe</i> ”, Cracked Black Pepper, Pecorino V	19	
Tagliatelle Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino	22	
Creste di Gallo Corn, Saffron, Cream, Heirloom Tomato, Wild Spinich,, Herb Whipped Ricotta V	21	
Squid Ink Chitarra Calamari, Rock Shrimp, Calabrian Chili, Clam Stock, Lemon, Herb Tomato Panko	24	

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	
<i>Niman Ranch</i> Pork Loin Lardons, Collard Greens, Crimson Crisp Apple, Black Rice Risotto	30	
<i>Niman Ranch</i> Flat Iron Grilled Asparagus, Nantes Carrot, Rock Potato, Red Wine Jus.....	31	
<i>Griggstown Farm</i> Young Chicken White Quinoa, Heirloom Wax Beans, Carrot, Cherry Tomato, Lemon Thyme Vinaigrette.....	28	
Dry Aged NY Strip Steak Maitake Mushroom, Arugula, Grana Padano, Salsa Verde.....	55	

CONTORNI 8

Sautéed Baby Kale, Spinach, Roasted Garlic **V**

Shishito Peppers with Maldon Salt **V**

S 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