

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 V	9 each
Marinated Castelvetrano Olives Nepitella, Calabrian Chile Flake V	6
Spiced Cashews Sea Salt, Sugar, Spice V	6

ANTIPASTI & INSALATE

Butternut Squash Soup Pickled Cherries, Apple Cider Gastrique V	7/11
Jersey Green Salad Snap Peas, Mint, <i>Cherry Valley</i> Greens, Pickled Melon Rind, Goat Cheese, Lemon V	14
<i>Canal Farm</i> Tomato Salad Opal Basil, Cucumber, Ricotta Salata, Lemon, Olive Oil V	15
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
Pan Seared Octopus Peewee Potato, 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 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
Squid Ink Chitarra Calamari, Rock Shrimp, Calabrian Chili, Clam Stock, Lemon, Herb Toasted 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
Whole Branzino Charred Spring Onion, Zucchini, Oyster Mushroom, Breakfast Radish	34
Scallops Baby Kale Salad, Citrus, Shishito Pepper Purée, Roasted Pepper Marmalade	33
<i>Niman Ranch</i> Pork Porterhouse Calico Peas, Siberian Kale, Sour Cherry Glaze	35
<i>Niman Ranch</i> Flat Iron Grilled Asparagus, Nantes Carrot, Rock Potato, Salsa Verde, 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 w/ Maldon Salt **V**

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

Crispy Rock Potatoes w/ 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 10 or More