

# Eno Terra

## LUNCH MENU

### SALUMI & FORMAGGI

<b>Grande</b>   Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread .....	27	<i>choose six</i>
<b>Piccolo</b>   Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread .....	18	<i>choose four</i>
<b>Salumi</b>   Prosciutto di Parma - Sopresatta - Speck - Coppa - Finochietta - Cacciatorini .....	9	<i>each</i>
<b>Formaggi</b>   24 mo. Parmigiano - Taleggio - Rocolo Divino - Gorgonzola Dolce .....	9	<i>each</i>
<b>Marinated Castelvetro Olives</b>   Nepitella, Calabrian Chile Flake <b>V</b> .....	6	
<b>Spiced Cashews</b>   Sea Salt, Sugar & Spice <b>V</b> .....	6	

### ANTIPASTI & INSALATE

<b>New Jersey Corn Soup</b>   Roasted Tomato, Coconut Milk, Spring Onion <b>V</b> .....	7/11	
<b>Kale Salad</b>   Parmesan, Baguette, Red Onion, Green Goddess Dressing, Boqueron.....	14	
<b>Jersey Green Salad</b>   Snap Peas, Mint, Cherry Valley Greens, Pickled Green Strawberry, Goat Cheese, Lemon <b>V</b> .....	14	
<b>Endive Salad</b>   Watercress, Citrus, Point Reyes Blue Cheese, Pistachio Vinaigrette <b>V</b> .....	15	
<b>Arugula Salad</b>   Prosciutto di Parma, Grana Padano, Lemon Vinaigrette .....	14	
<b>Market Bowl</b>   <i>Cherry Valley</i> Greens, Whole Grains, Honey Crisp Apples, Heirloom Beans, Beets, Parmesan .....	15	
<b>Add 5oz Chicken ....</b>	<b>6</b>	
<b>Add (4) Shrimp ....</b>	<b>7</b>	
<b>Add 3oz Salmon ....</b>	<b>5</b>	
<b>Add 4oz Flat Iron ....</b>	<b>8</b>	

### PIATTI & PANINI

<b>Wild Mussels</b>   Calabrian Sausage, Green Garlic Brodo, Pepperonata Bruschetta.....	15	
<b>Creste Di Gallo</b>   Corn, Saffron, Cream, Heirloom Tomato, Wild Spinach.....	18	
<b>Squid Ink Chitarra</b>   Calamari, Rock Shrimp, Calabrian Chili, Clam Stock, Lemon, Herb Toasted Panko.....	18	
<b>Tagliatelle</b>   Braised Veal, Maitake Mushroom, Swiss Chard, Rosemary, Pecorino .....	18	
<b>Ricotta Gnocchi</b>   Basil Artichoke Pesto, Toasted Pine Nuts, Shaven Spring Asparagus <b>V</b> .....	15	
<b>Bucatini</b>   "Cacio e Pepe", Cracked Black Pepper, Pecorino <b>V</b> .....	14	
<b>Eno Burger</b>   Onion Marmellata, Fontina, Peppadew Peppers, Garlic Aioli, Crispy Potato .....	16	
<b>Chicken Sandwich</b>   <i>Lioni Mozzarella</i> , Roasted Shishito Peppers, Caramelized Onion, Arugula .....	15	
<b>Salumi Panino</b>   Hot Cappicola, Sopresatta, Fontina, Broccoli Rabe, Peppadew Peppers .....	14	
<b>Parma Panino</b>   Prosciutto di Parma, Shaved Parmigiano Reggiano, Arugula, Extra Virgin Olive Oil .....	14	
<b>Niman Ranch 5oz. Flat Iron</b>   Grilled Asparagus, Nantes Carrot, Rock Potato, Red Wine Jus.....	22	
<b>Salmon</b>   Baby Kale, Citrus, Shishito Pepper Purée, Roasted Pepper Marmalade.....	24	

### CONTORNI 8

Shishito Peppers with Maldon Salt <b>V</b>	Sautéed Baby Kale, Spinach, Roasted Garlic <b>V</b>
Sautéed Broccoli Rabe with Peppadew Peppers <b>V</b>	Crispy Rock Potatoes with Calabrian Chili Aioli <b>V</b>

### 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