

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 Figs, <i>Cherry Valley</i> Greens, Carrots, Candied Walnuts, Goat Cheese, Lemon V	14
Beet Salad Beet Agrodolce, Whipped Goat Cheese, Spiced Pistachios, Arugula, Tangerine Vinaigrette V	14
Kale Salad Parmesan, Baguette, Pickled Red Onions, Green Goddess Dressing, Boquerones	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 Potatoes, 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, Asparagus V	23
Bucatini " <i>Cacio e Pepe</i> ", Cracked Black Pepper, Pecorino V	19
Tagliatelle Braised Veal, Maitake Mushrooms, 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 Couscous, Roasted Beets, Beet Purée, Dandelion Greens	32
Whole Branzino Tri-Color Cauliflower, Cauliflower Purée, Saffron Potatoes, Lemon-Caper Beurre Blanc	34
Niman Ranch Braised Pork Shoulder Farro, Cipollini Onions, Radicchio, Charred Onion Jus	32
Niman Ranch Flat Iron Grilled Asparagus, Nantes Carrots, Rock Potatoes, Salsa Verde, Red Wine Jus	31
Griggstown Farm Young Chicken Calico Peas, Spicy Sausage, Brussels Sprouts, Roasted Peppers, Mustard Honey Glaze	28
Dry Aged NY Strip Steak Maitake Mushrooms, 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