

# EnoTerra

## SALUMI & FORMAGGI

<b>Grande</b>   Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread .....	29 choose six
<b>Piccolo</b>   Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread .....	18 choose four
<b>Salumi</b>   Prosciutto di Parma ~ Sopresatta ~ Speck ~ Coppa ~ Finochietta ~ Cacciatorini .....	9 each
<b>Formaggi</b>   24 mo. Parmigiano ~ Taleggio ~ Rocolo Divino ~ Gorgonzola Dolce <b>V</b> .....	9 each
<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

## ZUPPA & INSALATA

<b>Butternut Squash Soup</b>   Pickled Cherries, Apple Cider Gastrique <b>V</b> .....	7/11		
<b>Kale Salad</b>   Parmesan, Baguette, Pickled Red Onions, Green Goddess Dressing, Boquerones .....	14		
<b>Jersey Green Salad</b>   Pomegranate Seeds, <i>Cherry Valley</i> Greens, Carrots, Candied Walnuts, Goat Cheese, Lemon <b>V</b> .....	14		
<b>Arugula Salad</b>   Prosciutto di Parma, Grana Padano, Lemon Vinaigrette .....	14		
<b>Market Bowl</b>   Local Greens, Whole Grains, Beets, <i>Terhune Orchards</i> Apples, Carnival Squash, Parmigiano <b>V</b> .....	15		
Add 5oz Chicken .... 6	Add (4) Shrimp .... 7	Add 3oz Salmon .... 5	Add 5oz Hanger .... 9

## PIATTI & PANINI

<b>Wild Mussels</b>   Calabrian Sausage, Green Garlic Brodo, Pepperonata Bruschetta .....	15
<b>Squid Ink Chitarra</b>   Calamari, Rock Shrimp, Calabrian Chili, Clam Stock, Lemon, Herb Toasted Panko .....	18
<b>Tagliatelle</b>   Braised Veal, Maitake Mushrooms, Swiss Chard, Rosemary, Pecorino .....	18
<b>Pan-Seared Ricotta Gnocchi</b>   Roasted Pumpkin Purée, Fennel, Pomegranate Seed, Crispy Shallots <b>V</b> .....	15
<b>Bucatini</b>   “ <i>Cacio e Pepe</i> ”, Cracked Black Pepper, Pecorino <b>V</b> .....	14
<b>Eno Burger</b>   Onion Marmellata, Fontina, Peppadew Peppers, Garlic Aioli, Crispy Potatoes .....	16
<b>Short Rib Sandwich</b>   Arugula, Fontina, Caramelized Onions, Garlic Aioli .....	15
<b>Chicken Sandwich</b>   <i>Lioni</i> Mozzarella, Roasted Shishito Peppers, Caramelized Onions, Arugula .....	15
<b>Salumi Panino</b>   Hot Cappicola, Sopresatta, Fontina, Broccoli Rabe, Peppadew Peppers .....	14
<b>Parma Panino</b>   Prosciutto di Parma, Parmigiano Reggiano, Arugula, Extra Virgin Olive Oil .....	14
<i>Niman Ranch</i> <b>5 oz. Hanger Steak</b>   Crispy Potatoes, Salsa Verde, Arugula Salad, Grana .....	22
<b>Salmon</b>   Couscous, Roasted Beets, Beet Purée, Dandelion Greens .....	24

## CONTORNI 8

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

## PRANZO a PRESTO

Three Course Luncheon 22

*Chef's Seasonal Selection*

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