

# Eno Terra

## 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>   Nепitella, Calabrian Chile Flake <b>V</b> .....	6
<b>Spiced Cashews</b>   Sea Salt, Sugar, Spice <b>V</b> .....	6

## ANTIPASTI & INSALATE

<b>Vegetable-Lentil Soup</b>   Yogurt & Gremolata <b>V</b> .....	7/11
<b>Jersey Green Salad</b>   Pomegranate Seeds, <i>Cherry Valley</i> Greens, Carrots, Candied Walnuts, Goat Cheese, Lemon <b>V</b> .....	14
<b>Beet Salad</b>   Beet Agrodolce, Whipped Goat Cheese, Spiced Pistachios, Arugula, Tangerine Vinaigrette <b>V</b> .....	14
<b>Kale Salad</b>   Parmesan, Baguette, Pickled Red Onions, Green Goddess Dressing, Boquerones .....	14
<b>Arugula Salad</b>   Prosciutto di Parma, Grana Padano, Lemon Vinaigrette .....	14
<b>Fried Calamari</b>   Rock Shrimp, Black Sesame Aioli .....	14
<b>Pan Seared Octopus</b>   Peewee Potatoes, Calabrian Aioli, Prosciutto, Romanesco, Squid Ink, Olive Salsa Verde .....	17
<b>Wild Mussels</b>   Calabrian Sausage, Green Garlic Brodo, Pepperonata Bruschetta .....	15
<b>Lamb Meatballs</b>   San Marzano, <i>Anson Mills</i> Polenta, Pecorino, Parsley .....	16

## PRIMI

<b>Pan-Seared Ricotta Gnocchi</b>   Roasted Pumpkin Purée, Fennel, Pomegranate Seed, Crispy Shallots <b>V</b> .....	23
<b>Bucatini</b>   “ <i>Cacio e Pepe</i> ”, Cracked Black Pepper, Pecorino <b>V</b> .....	19
<b>Tagliatelle</b>   Braised Veal, Maitake Mushrooms, Swiss Chard, Rosemary, Pecorino .....	22
<b>Squid Ink Chitarra</b>   Calamari, Rock Shrimp, Calabrian Chili, Clam Stock, Lemon, Herb Toasted Panko .....	24
<b>Campanelle</b>   Wild Boar Ragù, Aglianico, San Marzano Tomatoes .....	25

## SECONDI

<b>Eggplant Parmigiana</b>   Ricotta Cheese, Mozzarella di Bufala, Basil, San Marzano Tomato, Broccoli Rabe <b>V</b> .....	22
<b>Salmon</b>   French Green Lentils, Butter-Braised Cabbage, Parsnip Purée, Spiced-Honey Glaze .....	32
<b>Whole Branzino</b>   Tri-Color Cauliflower, Cauliflower Purée, Saffron Potatoes, Lemon-Caper Beurre Blanc .....	34
<b>Niman Ranch Hanger Steak</b>   Mashed Potatoes, Charred Cipollini Onions, Red Wine Braised Carrots, Beef Jus .....	31
<b>Griggstown Farm Young Chicken</b>   Sweet Potato Purée, Brussels Sprouts, Bacon, Apple Cider Jus .....	28
<b>Short Ribs</b>   <i>Anson Mills</i> Polenta, Sautéed Kale, Caramelized Onions, Red Wine Demi-Glace .....	36
<b>Niman Ranch Pork Chop</b>   Calico Peas, Spicy Sausage, Escarole, Roasted Peppers, Mustard Honey Glaze .....	39
<b>Dry Aged NY Strip Steak</b>   Potato Gnocchi, Mustard Greens, Oyster Mushrooms, Blue Cheese Fonduta .....	55

## CONTORNI 8

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

Shishito Peppers & Maldon Salt **V**

Sautéed Broccoli Rabe & Peppadew Peppers **V**

Crispy Rock Potatoes & Calabrian Chili Aioli **V**

Brussels Sprouts, Bacon & Apple

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