

EnoTerra

SALUMI & FORMAGGI

Grande Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Grissini, Walnut Raisin Bread	29 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 ~ Rocolo Divino ~ Gorgonzola Dolce V	9 each
Marinated Castelvetrano Olives Nepitella, Calabrian Chile Flake V	6
Spiced Cashews Sea Salt, Sugar, Spice V	6

ZUPPA & INSALATA

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

PIATTI & PANINI

Wild Mussels Calabrian Sausage, Green Garlic Brodo, Pepperonata Bruschetta	15
Squid Ink Chitarra Calamari, Rock Shrimp, Calabrian Chili, Clam Stock, Lemon, Herb Toasted Panko	18
Tagliatelle Braised Veal, Maitake Mushrooms, Swiss Chard, Rosemary, Pecorino	18
Pan-Seared Ricotta Gnocchi Roasted Pumpkin Purée, Fennel, Pomegranate Seed, Crispy Shallots V	15
Bucatini “ <i>Cacio e Pepe</i> ”, Cracked Black Pepper, Pecorino V	14
Eno Burger Onion Marmellata, Fontina, Peppadew Peppers, Garlic Aioli, Crispy Potatoes	16
Short Rib Sandwich Arugula, Fontina, Caramelized Onions, Garlic Aioli	15
Chicken Sandwich <i>Lioni</i> Mozzarella, Roasted Shishito Peppers, Caramelized Onions, Arugula	15
Salumi Panino Hot Cappicola, Sopresatta, Fontina, Broccoli Rabe, Peppadew Peppers	14
Parma Panino Prosciutto di Parma, Parmigiano Reggiano, Arugula, Extra Virgin Olive Oil	14
Niman Ranch 5 oz. Hanger Steak Crispy Potatoes, Salsa Verde, Arugula Salad, Grana	22
Salmon French Green Lentils, Butter-Braised Cabbage, Parsnip Purée, Spiced-Honey Glaze	32

CONTORNI 8

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

PRANZO a PRESTO

Three Course Luncheon 22

With Glass of Pinot Grigio or Montepulciano 27

Chef's Luncheon Changed Daily

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