

# EnoTerra

## SALUMI & FORMAGGI

<b>Grande Board</b>   olive, spiced cashew, grissini, walnut raisin bread, choice of 6 artisanal salumi & formaggi	29
<b>Piccolo Board</b>   olive, spiced cashew, grissini, walnut raisin bread, choice of 4 artisanal salumi & formaggi	19
<b>Marinated Castelvetrano Olives</b>   nepitella, calabrian chile flake	6
<b>Spiced Cashews</b>   sea salt, sugar, spice	6

## ANTIPASTI & INSALATE

<b>Vegetable-Lentil Soup</b>   yogurt, gremolata	7/11
<b>Jersey Green Salad</b>   pomegranate, carrot, candied walnut, goat cheese, lemon vinaigrette	14
<b>Poached Pear Salad</b>   anjou pear, arugula, toasted almond, gorgonzola dolce, lemon vinaigrette	14
<b>Beet Salad</b>   beet agrodolce, whipped goat cheese, spiced pistachio, arugula, tangerine vinaigrette	14
<b>Kale Salad</b>   parmesan, baguette, pickled red onion, green goddess dressing, boquerón	14
<b>Arugula Salad</b>   prosciutto di parma, grana padano, lemon vinaigrette	14
<b>Fried Calamari</b>   rock shrimp, black sesame aioli, lemon	14
<b>Pan Seared Octopus</b>   peewee potato, 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 tomato, <i>anson mills</i> polenta, pecorino, parsley	16

## PRIMI

<b>Pan Seared Ricotta Gnocchi</b>   roasted pumpkin purée, fennel, pomegranate seed, crispy shallot	23
<b>Bucatini</b>   “ <i>cacio e pepe</i> ”, cracked black pepper, pecorino	19
<b>Tagliatelle</b>   braised veal, maitake mushroom, swiss chard, rosemary, pecorino	22
<b>Squid Ink Spaghetti alla Chitarra</b>   calamari, rock shrimp, calabrian chili, clam stock, herb toasted pankò	24
<b>Campanelle</b>   wild boar ragù, aglianico, san marzano tomato	25

## SECONDI

<b>Eggplant Parmigiana</b>   ricotta, mozzarella di bufala, basil, san marzano tomato, broccoli rabe	22
<b>Salmon</b>   french green lentil, butter braised cabbage, parsnip purée, spiced honey glaze	32
<b>Whole Branzino</b>   tri-color cauliflower, cauliflower purée, saffron potato, lemon caper beurre blanc	34
<b>Niman Ranch Hanger Steak</b>   mashed potato, charred cipollini onion, red wine braised carrot, beef jus	31
<b>Griggstown Farm Young Chicken</b>   sweet potato purée, brussels sprout, bacon, apple cider jus	28
<b>Short Ribs</b>   <i>anson mills</i> polenta, sautéed kale, caramelized onion, red wine demi-glaze	36
<b>Niman Ranch Pork Chop</b>   calico pea, spicy sausage, escarole, roasted pepper, cider reduction	39
<b>Dry Aged NY Strip Steak</b>   potato gnocchi, mustard green, oyster mushroom, blue cheese fonduta	55

## CONTORNI

<b>Shishito Peppers</b>   maldon salt, aleppo pepper	8
<b>Sautéed Broccoli Rabe</b>   peppadew pepper, garlic	8
<b>Crispy Rock Potatoes</b>   calabrian chili aioli, salsa verde	8
<b>Brussels Sprouts</b>   bacon, apple	8
<b>Sautéed Kale &amp; Spinach</b>   olive oil, roasted garlic	8

*service charge of 20% will be added to parties of 10 or more*