

Eno Terra

LUNCH MENU

SALUMI & FORMAGGI

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

ZUPPA & INSALATE

Asparagus-Potato Soup lemon zest, spiced pistachio	7/11
Jersey Green Salad red grape, carrot, candied walnut, goat cheese, lemon vinaigrette	14
Beet Salad beet agrodolce, whipped goat cheese, spiced pistachio, arugula, tangerine vinaigrette	14
Kale Salad parmesan, baguette, pickled red onion, green goddess dressing, boquerón	14
Arugula Salad prosciutto di parma, grana padano, lemon vinaigrette	14
Market Bowl local greens, whole grains, beet, terhune orchard apple, carnival squash, parmigiano	15
Add 5oz Chicken 6 Add (5) Shrimp 7 Add 3oz Salmon 5 Add 4oz Hanger 9	

PIATTI & PANINI

Wild Mussels calabrian sausage, green garlic brodo, pepperonata bruschetta	15
Ricotta Gnocchi pea purée, spring onion, oyster mushroom, black garlic, lemon butter sauce	15
Bucatini “ <i>cacio e pepe</i> ”, cracked black pepper, pecorino	14
Tagliatelle braised veal, maitake mushroom, swiss chard, rosemary, pecorino	18
Squid Ink Spaghetti alla Chitarra calamari, rock shrimp, calabrian chili, clam stock, herb toasted panko	18
Eno Burger onion marmellata, fontina, peppadew pepper, garlic aioli	16
Short Rib Sandwich arugula, fontina, caramelized onion, garlic aioli	15
Chicken Sandwich <i>lioni</i> mozzarella, roasted shishito pepper, caramelized onion, arugula	15
Salumi Panino hot capicola, soppressata, fontina, broccoli rabe, peppadew pepper, garlic aioli	14
Parma Panino prosciutto di parma, parmigiano, arugula, extra virgin olive oil	14
Salmon brown butter, yellow carrot purée, fiddlehead fern, grilled ramp, shiitake mushroom, balsamic tomato jam	24
<i>Niman Ranch</i> Hanger Steak crispy potato, salsa verde, arugula salad, grana padano	22

CONTORNI

Shishito Peppers maldon salt, aleppo pepper	8
Sautéed Broccoli Rabe peppadew pepper, garlic	8
Crispy Rock Potatoes calabrian chili aioli, salsa verde	8
Brussels Sprouts bacon, apple, cider jus	8
Sautéed Kale & Spinach olive oil, roasted garlic	8

PRANZO A PRESTO

Three Course Luncheon 22

With Glass of Pinot Grigio or Montepulciano 27

Chef's Seasonal Selection