

Eno Terra

LUNCH MENU

SALUMI & FORMAGGI

Grande Board olive, spiced cashew, grissini, walnut raisin bread, choice of 6 artisanal salumi & formaggi	34
Piccolo Board olive, spiced cashew, grissini, walnut raisin bread, choice of 4 artisanal salumi & formaggi	24
Marinated Castelvetrano Olives nepitella, calabrian chile flake	6
Spiced Cashews sea salt, sugar, spice	6

ZUPPA & INSALATE

Red Lentil & Sweet Potato Soup onion, carrot, sweet potato, red lentil, turmeric, pistachio purée, crisp lemon peel ✓	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		
Winter Citrus Salad endive, radicchio, citrus segment, pomegranate seed, ricotta salata, hazelnut, sherry vinaigrette	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 6oz Salmon 9	Add 4oz Hanger 9

PIATTI & PANINI

Wild Mussels applewood-smoked bacon, fennel, tomato broth, pernod, parmesan, peperonata bruschetta	16
Ricotta Gnocchi winter squash, roasted oyster mushroom, brussels sprout leaf, garlic crisp	17
Bucatini “cacio e pepe”, cracked black pepper, pecorino	15
Tagliatelle braised veal, maitake mushroom, swiss chard, rosemary, pecorino	21
Squid Ink Spaghetti alla Chitarra rock shrimp, crab meat, pepperoncini, clam broth, peperonata, panko	19
Eno Burger onion marmellata, fontina, peppadew pepper, garlic aioli	16
Short Rib Sandwich caramelized onion, fontina, baby greens, garlic aioli, brioche bun	17
Chicken Sandwich <i>lioni</i> mozzarella, roasted shishito pepper, caramelized onion, arugula	16
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 fennel, baby carrot, pickled rainbow cauliflower, black lentil, pistachio purée, charred lemon vinaigrette	26
<i>Niman Ranch</i> Hanger Steak crispy potato, salsa verde, arugula salad, grana padano	28

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 24

With Glass of Pinot Grigio or Montepulciano 29

Baby Arugula Salad | cucumber, roasted red pepper, sweet white onion, mozzarella, pistachios, sherry vinaigrette
Gnocchi | shrimp, sautéed garlic, shallot, cherry tomato, white wine butter sauce
Fruit Crumble | apple, pear, cranberry, cinnamon oat crumb, vanilla ice cream