

Eno Terra

DINNER 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

ANTIPASTI & INSALATE

Sweet Corn-Yellow Pepper-Tomato Soup lump crab meat, chive oil	7/11
Jersey Green Salad red grape, carrot, candied walnut, goat cheese, lemon vinaigrette	14
Poached Pear Salad anjou pear, arugula, spiced pistachio, gorgonzola dolce, 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
Fried Calamari rock shrimp, black sesame aioli, lemon	14
Pan Seared Octopus peewee potato, calabrian aioli, prosciutto, romanesco, squid ink, olive salsa verde	17
Wild Mussels calabrian sausage, green garlic brodo, pepperonata bruschetta	15
Lamb Meatballs san marzano tomato, <i>anson mills</i> polenta, pecorino, parsley	16

PRIMI

Ricotta Gnocchi pea purée, spring onion, oyster mushroom, black garlic, lemon butter sauce	23
Bucatini “ <i>cacio e pepe</i> ”, cracked black pepper, pecorino	19
Tagliatelle braised veal, maitake mushroom, swiss chard, rosemary, pecorino	22
Squid Ink Spaghetti alla Chitarra calamari, rock shrimp, calabrian chili, clam stock, herb toasted panko	24
Creste de Gallo wild boar ragù, tomato, broccoli rabe, english pea, calabrian chili, roasted garlic	26

SECONDI

Eggplant Parmigiana ricotta, mozzarella di bufala, basil, san marzano tomato, broccoli rabe	22
Salmon brown butter-yellow carrot purée, spring peas, spinach, shiitake mushroom, balsamic tomato jam	32
Whole Branzino kale, yellow corn, saffron potato, corn purée, lemon caper beurre blanc	34
Griggstown Farm Young Chicken summer corn salad, golden-battered zucchini, shallot & goat cheese emulsion	28
Pork Tenderloin grilled spring onion, tender leek, roasted pee wee potato, madeira wine sauce	32
Niman Ranch Hanger Steak mashed potato, charred cipollini onion, red wine braised carrot, beef jus	31
Short Ribs <i>anson mills</i> polenta, sautéed kale, caramelized onion, red wine demi-glace	36
Dry Aged NY Strip Steak potato gnocchi, mustard green, oyster mushroom, blue cheese fonduta	55

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