

**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**

 **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

**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 6oz Salmon .... 9 Add 4oz Hanger .... 9**

 **PIATTI & PANINI**

**Wild Mussels** | calabrian sausage, green garlic brodo, pepperonata bruschetta 15

**Ricotta Gnocchi** | patty pan squash, sundried tomato, garlic scape, sundried tomato pesto, ricotta salata 15

**Bucatini** | *“cacio e pepe”,* cracked black pepper, pecorino 14

**Tagliatelle** | braised veal, maitake mushroom, swiss chard, rosemary, pecorino 18

**Squid Ink Spaghetti alla Chitarra** | rock shrimp, crab meat, pepperoncini, clam broth, peperonata, panko 18

**Eno Burger** | onion marmellata, fontina, peppadew pepper, garlic aioli 16

**Pulled Pork Sandwich** | arugula, fontina, caramelized onion, garlic aioli 15

**Chicken Sandwich** | *lioni* mozzarella, roasted shishito pepper, caramelized onion, arugula 15

**Salumi Panino** | hot capicola, soppresatta, 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, spring peas, spinach, shiitake mushroom, balsamic tomato jam 24

*Niman Ranch* **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](https://en.wikipedia.org/wiki/C%C3%B4tes_du_Rh%C3%B4ne_AOC) 27

**Pea Tendril & Green Bean Salad** | sliced fig, patty pan squash, fried caper, pistachio, sherry vinaigrette

**Creste de Gallo** | sweet sausage, garlic, shallot, oven roasted tomato, white wine, butter sauce, pecorino romano **Ricotta Cheesecake** | roasted apricot, black currant purée