

Eno Terra

DINNER 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 chili flake ✓	6
Spiced Cashews sea salt, sugar, spice ✓	6

ANTIPASTI & 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
Vanilla & White Wine Poached Pear Salad baby spinach, crisp bacon, candied pecan, gorgonzola dolce	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
Fried Calamari rock shrimp, black sesame aioli, lemon	14
Pan Seared Octopus peewee potato, calabrian aioli, prosciutto, romanesco, squid ink, olive salsa verde	18
Wild Mussels applewood-smoked bacon, fennel, tomato broth, pernod, parmesan, peperonata bruschetta	17
Lamb Meatballs san marzano tomato, <i>anson mills</i> polenta, pecorino, parsley	16

PRIMI

Ricotta Gnocchi winter squash, roasted oyster mushroom, brussels sprout leaf, garlic crisp ✓	23
Bucatini “ <i>cacio e pepe</i> ”, cracked black pepper, pecorino ✓	19
Tagliatelle braised veal, maitake mushroom, swiss chard, rosemary, pecorino	26
Squid Ink Spaghetti alla Chitarra rock shrimp, crab meat, peperoncini, white wine, clam broth, peperonata	24
Creste de Gallo abruzzo ragù, beef, pork, lamb, tomato, calabrian chili	26

SECONDI

Eggplant Parmigiana ricotta, mozzarella di bufala, basil, san marzano tomato, broccoli rabe ✓	24
Salmon fennel, braised carrot, pickled rainbow cauliflower, black lentil, pistachio purée, charred lemon vinaigrette	32
Whole Branzino kale, roasted sunchokes, butternut squash purée, lemon-caper beurre blanc	34
Griggstown Farm Young Chicken fennel, wild mushroom, black rice, porcini pesto, treviso, citrus marsala gastrique	29
Pork Chop confit pee-wee potato, collard greens, bacon, sage marsala demi-glace	34
Short Rib creamy polenta, sautéed kale, caramelized onion, red wine demi-glace	38
Niman Ranch Hanger Steak roasted root vegetable, shishito puree, truffle herb potato arancini, beef jus	34
New York Strip Steak crispy polenta, broccoli rabe, sweet peperonata, gorgonzola fonduta, balsamic cipollini onion	44

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

✓ denotes our vegetarian options