

≧ ANTIPASTI ≦

CHOICE OF TWO

CLASSIC CAPRESE SALAD

mozzarella, local tomatoes, basil leaves, local olive oil, balsamic vinegar

ENO SIGNATURE CHOPPED SALAD

romaine, radicchio, arugula, watercress, fennel

LAYERED CAESAR SALAD

romaine leaves, parmigiano reggiano, focaccia croutons, black pepper

≧ PIZZA ≦

PLEASE PRE-SELECT TWO PIZZAS FOR YOUR PARTY

PICCANTE

san marzano tomato, sausage, pepperoni, mozzarella, spicy oil

MARGHERITA

san marzano tomato, mozzarella, basil

AGLIO BIANCO

garlic cream, sausage, bacon, fontina cheese, black pepper

VERDE

pesto, mozzarella, asparagus, spinach, basil, goat cheese, garlic oil



MENU #1 / \$54 / PERSON + TAX & GRATUITY

*Items subject to seasonal change

eno / pizza \ vino \ dolce

≡ ANTIPASTI ≡

CHOICE OF TWO

CLASSIC CAPRESE SALAD

mozzarella, local tomatoes, basil leaves, local olive oil, balsamic vinegar

ENO SIGNATURE CHOPPED SALAD

romaine, radicchio, arugula, watercress, fennel

LAYERED CAESAR SALAD

romaine leaves, parmigiano reggiano, focaccia croutons, black pepper

LOCAL MELON + PARMA HAM

shaved italian prosciutto, sun ripened cantaloupe, lemon olive oil, honey drizzle

≡ PIZZA ≡

PLEASE PRE-SELECT THREE PIZZAS FOR YOUR PARTY

PICCANTE

san marzano tomato, sausage, pepperoni, mozzarella, spicy oil

MARGHERITA

san marzano tomato, mozzarella, basil

AGLIO BIANCO

garlic cream, sausage, bacon, fontina cheese, black pepper

VERDE

pesto, mozzarella, asparagus, spinach, basil, goat cheese, garlic oil

MERCATO

san marzano tomato, cauliflower puree, asparagus, corn, caramelized onions, sweetie drops



MENU #2 / \$68 / PERSON + TAX & GRATUITY

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eno / pizza \ vino \ dolce

≡ ANTIPASTI ≡

CHOICE OF THREE

CLASSIC CAPRESE SALAD

mozzarella, local tomatoes, basil leaves, local olive oil, balsamic vinegar

ENO SIGNATURE CHOPPED SALAD

romaine, radicchio, arugula, watercress, fennel

LAYERED CAESAR SALAD

romaine leaves, parmigiano reggiano, focaccia croutons, black pepper

PANZANELLA SALAD

mozzarella, tomatoes, cucumber, toasted focaccia, olives, tomato vinaigrette, basil, local olive oil

LOCAL MELON + PARMA HAM

shaved italian prosciutto, sun ripened cantaloupe, lemon olive oil, honey drizzle

CURED ITALIAN MEATS

prosciutto di parma, mortadella, tuscano salami, fennel sopressata, black truffl e salami

≡ PIZZA ≡

PLEASE PRE-SELECT THREE PIZZAS FOR YOUR PARTY

PICCANTE

san marzano tomato, sausage, pepperoni, mozzarella, spicy oil

MARGHERITA

san marzano tomato, mozzarella, basil

AGLIO BIANCO

garlic cream, sausage, bacon, fontina cheese, black pepper

VERDE

pesto, mozzarella, asparagus, spinach, basil, goat cheese, garlic oil

PROSCIUTTO + PEAR

garlic oil, gruyere, caramelized onions, rosemary, prosciutto de parma, roasted pear, gorgonzola

≡ DOLCE ≡

SHARED

WARM SUMMER STONE FRUIT CROSTATA

almond citrus frangipane, seasonal stone fruit, vanilla bean whipped crème fraiche

TIRAMISU

Mascarpone, ladyfingers, espresso amaretto soak

MENU #8 / \$79 / PERSON + TAX & GRATUITY

*Items subject to seasonal change

eno / pizza \ vino \ dolce