

# Enzo's

RISTORANTE

EST.1999

WELCOME TO ENZO'S RISTORANTE

FOR OVER 20 YEARS, ENZO'S HAS PROVIDED TRADITIONAL ITALIAN CUISINE  
USING FRESH SEASONAL LOCAL AND QUALITY IMPORTED PRODUCE  
TO PROVIDE YOU WITH AN AUTHENTIC ITALIAN DINING EXPERIENCE

BUON APPETITO!

GF - Gluten Free

V - Vegetarian

VN - Vegan

## STUZZICHINI - APPETISERS

### PANE ALLA GRIGLIA

Chargrilled sourdough bread rubbed with garlic and drizzled with local extra virgin olive oil | VN

3

### OLIVE MISTE

Warm marinated mixed olives with toasted focaccia bread | VN

9

### SCHIACCIATA AL ROSMARINO

Thin pizza bread with rosemary, sea salt and olive oil | VN

12

### OLIVE ASCOLANE

Six house-made large green olives filled with chicken mince, parmesan cheese, crumbed and deep fried with a tomato and roast capsicum salsa

12

### CACCIATORE ALLA GRIGLIA

Chargrilled continental sausage with Enzo's house made sourdough

8

### CHILLI OIL

House made preserved chilli with 2 slices of housemade sourdough bread | VN

4

### ACCIUGHE ORTIZ

Hand filleted artisan anchovies from the Cantabrian sea with toasted focaccia bread

15

### BALSAMIC & OLIVE OIL

SA extra virgin olive oil and Italian balsamic with 2 slices of Enzo's housemade sourdough bread | VN

3

## ANTIPASTO

### ANTIPASTO A MODO NOSTRO

Chef's selection: Imported Italian prosciutto, cured meats, fresh burrata cheese parcel, roasted and pickled vegetables, arancini, marinated olives and toasted sourdough bread *(For 1 person)*  
*Vegetarian option available | +\$18 per extra person*

22

### CAPELANTE AL LARDO

Large scallops wrapped in pancetta, served with a pea puree and a mild chilli vinaigrette | GF

24

### PROSCIUTTO, POMODORO E BURRATA

Imported Italian Prosciutto, fresh mozzarella cheese parcel, cherry tomatoes, toasted focaccia and extra virgin olive oil  
Extra Prosciutto (per slice) | +\$4  
Extra Burrata | +\$6

16

### ARANCINI AI FUNGHI PORCINI E TALEGGIO

Two risotto balls filled with porcini mushrooms, taleggio cheese and Italian truffle with a pesto aioli (contains nuts) | V

14

### SARDE ALLA CALABRESE

Port Lincoln sardine fillets pan cooked with chilli, cherry tomatoes, black olives, capers, garlic and extra virgin olive oil

16

## PASTA E RISOTTO

### SPAGHETTI AL SAPORE DI MARE

Spaghettoni, local prawns, mussels, calamari, whiting, scallops and crab meat tossed in extra virgin olive oil, garlic and fresh parsley

35

### FETTUCINE ALLA MODA DELL'UMBRIA

Enzo's fresh made fettucine with porcini and swiss brown mushrooms, Italian sausage, black truffle paste and a touch of cream  
*(available in vegetarian)*

29

### LINGUINE CON POLPA DI GRANCHIO

Linguine with blue swimmer crab meat, fresh tomato sauce, chilli and fresh parsley

33

### GNOCCHI ALLA SORRENTINA

House made Royal blue potato dumplings, oven baked with Neapolitan sauce, buffalo mozzarella and basil | V

28

### RISOTTO AI FUNGHI E SPINACI

Carnaroli rice with local button mushrooms, porcini, baby spinach and freshly grated Parmigiano Reggiano | GF V  
*(Vegan option available)*

28

### RIGATONI CALABRESE CON BROCCOLI

Enzo's fresh made rigatoni in bianco with broccoli, garlic, chilli and extra virgin olive oil | V

26

### PENNE DELLA CASA

Penne pasta, chicken tenderloin pieces, avocado, basil and pine nut pesto in a rosé sauce

28

### RAVIOLI ALLA BOLOGNESE

Enzo's own, meat filled ravioli with our house made Bolognese sauce

26

*(Gluten free spaghetti, penne and gnocchi | +2.0)*

## SECONDI - MAINS

<b>MISTO DI MARE ALLA GRIGLIA</b> Chargrilled local fresh seafood platter; King George whiting, SA Gulf prawns and calamari with a side of mixed leaf salad   GF	48	<b>FILETTO DI BUE AI PORCINI E TARTUFO</b> Grass-fed beef eye fillet, pan cooked with porcini, local mushrooms, truffle paste in a cream sauce, served with a potato gratin	46
<b>GAMBERI ALLA CALABRESE</b> South Australian Gulf king prawns pan cooked in garlic and chilli, flamed with brandy served with a side of mixed leaf salad (5pcs)	45	<b>SALTIMBOCCA</b> Veal scaloppine pan cooked with white wine, topped with premium leg ham, provoletta and sage, served with a potato gratin	36
<b>GRANCHI E GAMBERI ALLA DIAVOLA</b> Blue swimmer crab meat and prawn mixed with a dash of cream, fish stock, parmesan, seasoned with hot chilli and parsely, baked in a crab shell and served with seafood rice (2pcs   extra piece +\$10)	36	<b>AGNELLINO ALLA BRACE</b> Chargrilled Lamb chops, cooked to your liking and served with baked parmesan and polenta and a drizzle of lamb jus   GF	42
<b>CALAMARI INFARINATI E FRITTI</b> South Australian Calamari dusted in flour, salt and pepper, deep fried, with a side of lemon aioli and a mixed leaf salad	33	<b>QUAGLIE IN PANCETTA</b> Fully deboned quail, wrapped in pancetta, oven roasted and served with a carrot pureè and quail jus	39
		<b>POLLO ALLA DIAVOLA</b> Semi deboned spatchcock marinated in a calabrese style mild chilli sauce, chargrilled and served with grilled fennel   GF	34

## CONTORNI - SIDES

<b>INSALATA MISTA</b> Mixed leaf salad, dressed with chardonnay vinegar and extra virgin olive oil   VN GF	10
<b>INSALATA DI RUCOLA</b> Fresh rocket, pear, shaved parmesan, walnut, sea salt, lemon and extra virgin olive oil   V GF	14
<b>INSALATA INVERNALE</b> Raddichio, fennel and sliced orange in a citrus vinaigrette   GF VN	14
<b>PATATE AL ROSMARINO</b> Sliced royal blue potatoes with rosemary, garlic and sea salt   GF VN	9
<b>SPINACI</b> With garlic and olive oil   GF	4   12
<b>BROCCOLI</b> Sautéed broccolini with sea salt and olive oil   GF VN	4   12

## BAMBINI - FOR KIDS

<b>PENNE OR SPAGHETTI</b> Napoletana (V) or Bolognese sauce	12
<b>PATATINE FRITTE</b> Hot chips	9
<b>COTOLETTA DI POLLO</b> Chicken breast schnitzel with salad and chips	15
<b>FILETTO DI PESCE</b> Crumbed fish with chips and salad	18
<b>PIZZA 9"</b> Cheese and Tomato, Ham and Pineapple (GF +\$3)	12

NO SPLIT BILLS PLEASE

THANK YOU