

STUZZICHINI

PANE ALLA GRIGLIA	<i>4.0</i>
Chargrilled sourdough bread rubbed with garlic and drizzled with local extra virgin oil V	
SCHIACCIATA AL ROSMARINO	<i>12.0</i>
Thin pizza bread with rosemary, sea salt and olive oil V	
CACCIATORE ALLA GRIGLIA	<i>8.0</i>
Chargrilled continental pork sausage	
OLIVE MISTE	<i>9.0</i>
Warm marinated mixed olives with toasted focaccia bread VN	
ACCIUGHE ORTIZ	<i>15.0</i>
Hand filleted artisan anchovies from the Cantabrian sea with toasted focaccia bread	
OLIVE ASCOLANE	<i>12.0</i>
Large green olives filled with chicken mince and parmesan cheese, crumbed, deep fried and served with a tomato and capsicum salsa	
CHILLI OIL OR BALSAMIC OIL	<i>4.0</i>
House made preserved chilli or balsamic vinegar in olive oil with Enzo's own sourdough bread VN	

ANTIPASTI

ANTIPASTO A MODO NOSTRO	<i>25.0</i>
Chef's selection: imported Italian prosciutto, cured meats, fresh burrata cheese parcel, roasted and pickled vegetables, arancini, marinated olives and grissini with fresh sourdough bread	
PROSCIUTTO, POMODORO E BURRATA	<i>16.0</i>
Imported Italian Prosciutto, fresh mozzarella cheese parcel, cherry tomatoes, toasted focaccia, extra virgin olive oil	
CAPESANTE AL LARDO	<i>24.0</i>
Large scallops wrapped in pancetta, served with pea pureè and a mild chilli vinaigrette	
ARANCINI AI PORCINI, TARTUFO E TALEGGIO	<i>14.0</i>
Risotto balls filled with porcini mushrooms, taleggio cheese and Italian truffle with a rocket pesto aioli (contains nuts) 2pc V	
SARDE ALLA CALABRESE	<i>16.0</i>
Port Lincoln sardine fillets pan cooked with chilli, cherry tomatoes, black olives, capers, garlic and extra virgin olive oil	

PRIMI

SPAGHETTI AL SAPORE DI MARE	<i>36.0</i>
Spaghetti, local prawns, mussels, calamari, whiting, scallops and crab meat tossed in extra virgin olive oil, garlic and fresh parsley	
LINGUINE CON POLPA DI GRANCHIO	<i>34.0</i>
Linguine with blue swimmer crab meat, fresh tomato sauce, chilli, garlic and fresh parsley	
RISOTTO AI FUNGHI E SPINACI	<i>29.0</i>
Carnaroli rice with local button mushrooms, porcini, baby spinach, and freshly grated Parmigiano Reggiano V (Vegan available)	
PENNE DELLA CASA	<i>28.0</i>
Penne pasta, chicken tenderloin pieces, avocado and a basil and pine nut pesto in a rosè sauce	
FETTUCCHINE ALLA MODA DELL'UMBRIA	<i>29.0</i>
Enzo's fresh made fettuccine with porcini, swiss brown mushrooms, Italian sausage, black truffle paste and a touch of cream	
GNOCCHI ALLA SORRENTINA	<i>28.0</i>
House-made Royal blue potato dumplings, oven baked with Neapolitan sauce, buffalo mozzarella and basil V	
RIGATONI ALLA NORMA	<i>26.0</i>
Enzo's home made Rigatoni with eggplant in a Neapolitan sauce with eggplant polpette and freshly grated caciocavallo cheese V	
RAVIOLI ALLA BOLOGNESE	<i>26.0</i>
Enzo's own meat filled Ravioli with our Bolognese sauce	

SECONDI – PESCE

MISTO DI MARE ALLA GRIGLIA	<i>49.0</i>
Chargrilled South Australian seafood platter; King George Whiting, SA Gulf Prawns and Calamari served with a mixed leaf salad GF	
GAMBERI ALLA CALABRESE	<i>45.0</i>
SA Gulf King Prawns, pan cooked in garlic and chilli, flamed with brandy and served with a side of mixed leaf salad	
GRANCHI E GAMBERI ALLA DIAVOLA	<i>36.0</i>
Blue Swimmer crab and prawn meat mixed with fish stock, parmesan and a dash of cream, seasoned with hot chilli and parsley, baked in a crab shell and served with seafood rice	
CALAMARI INFARINATI E FRITTI	<i>34.0</i>
SA Calamari dusted in flour, salt and pepper then deep fried and served with a mixed leaf, cucumber and cherry tomato salad and a side of lemon aioli	

SECONDI – CARNE

FILETTO DI BUE AI PORCINI E TARTUFO	<i>48.0</i>
Grass-fed beef eye fillet, pan cooked with porcini, local mushrooms, truffle paste in a cream sauce, served with a potato gratin GF	
SALTIMBOCCA	<i>36.0</i>
Veal scallopine pan cooked with white wine, topped with premium leg ham, provoletta and sage, served with a potato gratin	
AGNELLINO ALLA BRACE	<i>42.0</i>
Chargrilled lamb chops, cooked to your liking and served with spinach and a drizzle of lamb jus GF	
QUAGLIE IN PANCETTA	<i>39.0</i>
Fully deboned quail, wrapped in pancetta, oven roasted and served with a carrot pureè and quail jus GF	
POLLO ALLA DIAVOLA	<i>34.0</i>
Semi deboned spatchcock marinated in a calabrese style mild chilli sauce, chargrilled and served with pickled fennel and cherry tomatoes GF	

CONTORNI

INSALATA MISTA	<i>10.0</i>
Mixed leaf salad, dressed with chardonnay vinegar and extra virgin olive oil GF V	
INSALATA DI RUCOLA	<i>14.0</i>
Fresh rocket, pear, shaved parmesan, walnut, sea salt, lemon and extra virgin olive oil GF V	
INSALATA CALABRESE	<i>14.0</i>
Tomato, cucumber, black olives, red onion, basil, oregano, sea salt and olive oil GF V	
PATATE ROSMARINO	<i>9.0</i>
Sliced royal blue potatoes with rosemary, garlic and sea salt GF V	
SPINACI	<i>4.0 12.0</i>
With garlic and olive oil GF V	
GREEN BEANS	<i>4.0 12.0</i>
With sea salt and olive oil GF V	

BAMBINI

PENNE OR SPAGHETTI	<i>12.0</i>
Napoletana (V) or Bolognese sauce	
PATATINE FRITTE	<i>9.0</i>
Hot Potato chips V	
COTOLETTA DI POLLO	<i>15.0</i>
Crumbed chicken breast with chips and salad	
PESCE INFARINATI E FRITTI	<i>18.0</i>
Crumbed fish with chips and salad	
PIZZA 9"	<i>12.0</i>
Margherita Mozzarella & Sauce	
Hawaiian Sauce, Mozzarella, Ham & Pineapple	
Salami Sauce, Mozzarella, Mild Salami	
GLUTEN FREE +\$3	