



- ANTIPASTI -

HOUSE-MADE CHILLI OIL	3
AGED BALSAMIC IN OIL WITH HOUSE-MADE SOURDOUGH BREAD	3
GARLIC BREAD	3
SCHIACCIATA AL ROSMARINO ROSEMARY, SEA SALT, OLIVE OIL ON A THIN PIZZA BASE VN	12
CACCIATORE ALLA GRIGLIA CHARGRILLED CONTINENTAL SAUSAGE SERVED WITH FRESH SOURDOUGH BREAD	8
OLIVE MISTE WARM MARINATED MIXED OLIVES WITH TOASTED FOCACCIA BREAD VN	9

ARANCINI (2) RISOTTO BALLS FILLED WITH BOLOGNESE SAUCE, PEAS AND MOZZARELLA CHEESE	8
OLIVE ASCOLANE (6) LARGE GREEN OLIVES FILLED WITH CHICKEN MINCE AND PARMESAN, CRUMBED AND DEEP FRIED SERVED WITH A TOMATO AND ROAST CAPSICUM SALSA	12
PIZZA ALL'AGLIO WOOD-OVEN PIZZA BREAD WITH GARLIC BUTTER V	16
PIZZA MARINARA (NO SEAFOOD) TOMATO BASE, GARLIC, OREGANO, OLIVE OIL VN	16

- CALZONE -

RUSTICO MOZZARELLA, LEG HAM, SALAMI, ROAST CAPSICUM, MUSHROOM, BLACK OLIVES TOPPED WITH NAPOLETANA SAUCE	24
VEGETARIANO MOZZARELLA, MUSHROOMS, BLACK OLIVES, ARTICHOKES, CAPSICUM, BABY SPINACH AND ROAST PUMPKIN TOPPED WITH NAPOLETANA SAUCE V	24

- PIZZE ROSSE -

- TOMATO BASE -

REGINA MARGHERITA TOMATO PASSATA, BUFFALO MOZZARELLA, OREGANO AND FRESH BASIL V	22
CAPRICCIOSA MOZZARELLA, LEG HAM, OLIVES, ARTICHOKES AND MUSHROOMS	23
DIAVOLA MOZZARELLA, HOT CALABRESE SALAMI, ROAST CAPSICUM, BLACK OLIVES AND CHILLI	23
VEGETARIANA MOZZARELLA, BABY SPINACH, MUSHROOM, ARTICHOKE, ROAST CAPSICUM, OLIVES, AND ROAST PUMPKIN V	23
ALLA TERESA MOZZARELLA, CALABRESE HOT SALAMI, BLACK OLIVES, GORGONZOLA CHEESE AND TOPPED WITH FRESH RUCOLA	24
NDUJA SPICY CALABRESE SAUSAGE PASTE, BUFFALO MOZZARELLA, CHERRY TOMATO AND TOPPED WITH FRESH RUCOLA	26
ENZO'S SPECIAL MOZZARELLA, BUFFALO MOZZARELLA, FRESH PROSCIUTTO DI PARMA AND FRESH BASIL	26
GAMBERI LOCAL PRAWNS, CHERRY TOMATO, ANCHOVIES, GARLIC AND PARSLEY	28

- PIZZE BIANCHE -

- WHITE BASE -

BIANCA MOZZARELLA, ROSEMARY POTATO SLICES, GORGONZOLA CHEESE, CRISPY PANCETTA	24
BRESAOLA MOZZARELLA, SLICED WAYGU BEEF, FRESH ROCKET AND SHAVED PARMESAN AND A DRIZZLE OF TRUFFLE OIL	28
PORCINI ITALIAN PORCINI MUSHROOM, GORGONZOLA CHEESE, BUFFALO MOZZARELLA AND A DRIZZLE OF TRUFFLE OIL V	28



NO HALF & HALF PIZZAS

- PASTA E RISOTTO -

GNOCCHI NAPOLETANA 25
ENZO'S HOUSE MADE POTATO GNOCCHI WITH
NAPOLETANA SAUCE | V

FETTUCCINE BOLOGNESE 25
ENZO'S FRESH FETTUCCINE IN A
BOLOGNESE SAUCE

PENNE DELLA CASA 28
PENNE PASTA, CHICKEN TENDERLOIN
PIECES, NAPOLETANA SAUCE, AVOCADO,
BASIL AND PINE NUT PESTO IN A
ROSÈ SAUCE

RISOTTO AI FUNGHI E SPINACI 28
CARNAROLI RICE WITH LOCAL BUTTON MUSHROOMS,
PORCINI, BABY SPINACH, AND FRESHLY GRATED
PARMIGIANO REGGIANO | V

GLUTEN FREE
PASTA AVAILABLE
PENNE, SPAGHETTI,
GNOCCHI
+\$2

- CARNE E PESCE -

POLLO PARMIGIANA 25
CHICKEN SCHNITZEL TOPPED WITH PARMIGIANO,
PROVOLETTA AND NAPOLETANA SAUCE WITH
POTATO CHIPS AND GARDEN SALAD

VITELLO ALLA PIZZAIOLA 32
SLICES OF VEAL, PAN COOKED WITH FRESH
TOMATO, OLIVES, GARLIC AND OREGANO WITH A
SERVE OF ROSEMARY POTATOES

CALAMARI FRITTI 34
S.A. CALAMARI DUSTED IN FLOUR, DEEP FRIED,
TOSSED WITH SALT AND PEPPER AND SERVED
WITH A MIXED LEAF, CUCUMBER AND CHERRY
TOMATO SALAD AND A SIDE OF LEMON AIOLI

- KIDS MENU -

KIDS PENNE 12
NAPOLETANA SAUCE (V) OR BOLOGNESE SAUCE

COTOLETTA DI POLLO 15
CRUMBED CHICKEN BREAST WITH
POTATO CHIPS AND SALAD

PESCE INFARINATI E FRITTI 18
CRUMBED AND FRIED FISH WITH
POTATO CHIPS AND SALAD

9" PIZZA 12
MARGHERITA | SAUCE & MOZZARELLA
HAWAIIAN | SAUCE, MOZZARELLA, HAM & PINEAPPLE
SALAMI | SAUCE, MOZZARELLA, MILD SALAMI
GLUTEN FREE | +\$3

PATATINE FRITTE 9
DEEP FRIED HOT CHIPS

- CONTORNI -

GARDEN SALAD 12
MIXED COS AND RADICCHIO LETTUCE, TOMATO,
CUCUMBER, BLACK OLIVES AND RED ONION DRESSED IN
CHARDONNAY VINAIGRETTE AND OLIVE OIL
ADD CHICKEN +\$5 | ADD AVOCADO +\$4

INSALATA RUCOLA 14
ROCKET, SLICED PEAR, CRUSHED WALNUTS, SHAVED
PARMIGIANO DRESSED IN LEMON JUICE
AND OLIVE OIL | GF

INSALATA CALABRESE 14
TOMATO, CUCUMBER, OLIVES AND RED ONION WITH BASIL,
OREGANO AND EXTRA VIRGIN OLIVE OIL | GF VN

PATATE AL ROSMARINO 9
ROYAL BLUE POTATOES, ROSEMARY, GARLIC, SALT | GF

- DOLCE -

PANNACOTTA AL BAILEYS 14.5
BAILEYS PANNACOTTA WITH PISTACCHIO
PRALINE, COFFEE SYRUP AND DARK
CHOCOLATE CURLS | GF V

TIRAMISU 14.5
DELICATE LAYERS OF COFFEE AND RUM
SOAKED SAVOIARDI BISCOTTI AND
MASCARPONE CREAM | V

AFFOGATO 12.0
A LARGE SCOOP OF VANILLA GELATO
SERVED WITH A SHOT OF ESPRESSO

MARSALA E MACADAMIA 14.5
VANILLA BEAN GELATO SERVED WITH A
MARSALA SYRUP AND TOPPED WITH
ROASTED MACADAMIA NUTS | GF V

COPPA GELATI SCOOP 5.0
ENZO'S HOMEMADE GELATO:
CHOCOLATE, LEMON, VANILLA, COFFEE,
HAZELNUT, CARAMELISED FIG,
SALTED CARAMEL | GF V

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 ENZO'S RISTORANTE, PIZZERIA E BAR
