

## STUZZICHINI

PANE ALLA GRIGLIA	4.0
Chargrilled sourdough bread rubbed with garlic and drizzled with local extra virgin oil V	
CHILLI OIL OR BALSAMIC & OLIVE OIL	4.0
House made preserved chilli or balsamic vinegar in olive oil with Enzo's own sourdough bread VN	
SCHIACCIATA AL ROSMARINO	12.0
Thin pizza bread with rosemary, sea salt and olive oil V	
CACCIATORE ALLA GRIGLIA	9.0
Chargrilled continental pork sausage	
OLIVE MISTE	9.0
Warm marinated mixed olives VN	
OLIVE ASCOLANE	13.0
Large green olives filled with chicken mince and parmesan cheese, crumbed, deep fried, served with a spicy tomato and capsicum salsa	
ACCIUGHE ORTIZ	17.0
Hand filleted artisan anchovies from the Cantabrian sea	

## ANTIPASTI

ANTIPASTO A MODO NOSTRO	26.0
Chef's selection: imported Italian prosciutto, cured meats, fresh bocconcini, roasted and pickled vegetables, croquette, marinated olives, grissini and fresh sourdough bread	
PROSCIUTTO, POMODORO E BURRATA	19.0
Fresh burrata, imported Italian prosciutto, cherry tomatoes and extra virgin olive oil	
ARANCINI AI PORCINI, TARTUFO E TALEGGIO	16.0
Risotto balls filled with porcini mushrooms, taleggio cheese and Italian truffle with a rocket pesto aioli 2pc V	
BIANCHETTI FRITTI	18.0
Australian whitebait, lightly floured and fried, served with chilli aioli	
CAPESANTE AL LARDO	24.0
Large scallops wrapped in pancetta, with pea puree and mild chilli vinaigrette	

## PRIMI

SPAGHETTI AL SAPORE DI MARE	37.0
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	34.0
Linguine with blue swimmer crab meat, fresh tomato sauce, chilli, garlic and fresh parsley	
RISOTTO AI FUNGHI E SPINACI	29.0
Carnaroli rice with local button mushrooms, porcini, baby spinach, and freshly grated Parmigiano Reggiano V (Vegan available)	
PENNE DELLA CASA	29.0
Penne pasta, chicken tenderloin pieces, avocado and a basil and pinenut pesto in a rosè sauce	
FETTUCCHINE ALLA MODA DELL'UMBRIA	32.0
Enzo's fresh made fettuccine with porcini, swiss brown mushrooms, Italian sausage, black truffle paste and a touch of cream	
GNOCCHI ALLA SORRENTINA	29.0
House-made Royal blue potato dumplings, oven baked with Neapolitan sauce, buffalo mozzarella and basil V	
ORECCHIETTE ALLA CALABRESE	29.0
Handmade orecchiette pasta with broccoli, chilli, garlic and olive oil	
RAVIOLI DEL GIORNO FATTI IN CASA	POA
Housemade ravioli pasta special of the day	

## SECONDI – PESCE

MISTO DI MARE ALLA GRIGLIA	49.0
Chargrilled South Australian seafood platter; King George Whiting, SA Gulf Prawns and Calamari served with mixed leaf salad GF	
GAMBERI ALLA CALABRESE	45.0
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	38.0
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	35.0
SA Calamari lightly dusted in flour, salt and pepper, deep fried and served with mixed leaf, cucumber and cherry tomato salad and lemon aioli	

## SECONDI – CARNE

FILETTO DI BUE AI PORCINI E TARTUFO	49.0
Grass-fed beef eye fillet, pan cooked with porcini, local mushrooms, truffle paste and light cream sauce, served with potato gratin GF	
SALTIMBOCCA	38.0
Veal scaloppine pan cooked with white wine, topped with premium leg ham, provoletta and sage, served with potato gratin	
AGNELINO ALLA BRACE	44.0
Chargrilled lamb cutlets, cooked to your liking and served with spinach and lamb jus GF	
QUAGLIE IN PANCETTA	39.0
Fully deboned quail, wrapped in pancetta, oven roasted, served with carrot pureè and quail jus GF	
POLLO ALLA DIAVOLA	36.0
Semi deboned spatchcock marinated in a calabrese style mild chilli sauce, chargrilled and served with charred broccolini and slow roasted cherry tomatoes GF	

## CONTORNI

INSALATA MISTA	12.0
Mixed leaf salad, dressed with chardonnay vinegar and extra virgin olive oil GF V	
INSALATA DI RUCOLA	14.0
Fresh rocket, pear, shaved parmesan, walnut, sea salt, lemon and extra virgin olive oil GF V	
INSALATA INVERNALE	14.0
Radicchio, fennel, orange segments, extra virgin olive oil and raspberry vinegar GF V	
PATATE ROSMARINO	9.0
Sliced royal blue potatoes with rosemary, garlic and sea salt GF V	
SPINACI	4.0   12.0
With garlic and extra virgin olive oil GF V	
BROCCOLINI	4.0 / 12.0
Charred broccolini, toasted almond flakes, lemon juice and extra virgin 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