



## - ANTIPASTI -

<b>GARLIC BREAD</b> GARLIC BUTTER ON SOURDOUGH BREAD	3
<b>HOUSE-MADE CHILLI OIL</b> WITH HOUSE-MADE SOURDOUGH BREAD	4
<b>AGED BALSAMIC IN OIL</b> WITH HOUSE-MADE SOURDOUGH BREAD	4
<b>CACCIATORE ALLA GRIGLIA</b> CHARGRILLED CONTINENTAL SAUSAGE SERVED WITH FRESH SOURDOUGH BREAD	9
<b>OLIVE MISTE</b> WARM MARINATED MIXED OLIVES   VN	9

<b>ARANCINI (2)</b> RISOTTO BALLS FILLED WITH BOLOGNESE SAUCE, PEAS AND MOZZARELLA CHEESE	9
<b>OLIVE ASCOLANE (6)</b> LARGE GREEN OLIVES FILLED WITH CHICKEN MINCE AND PARMESAN, CRUMBED AND DEEP FRIED SERVED WITH A TOMATO AND ROAST CAPSICUM SALSA	13
<b>SCHIACCIATA AL ROSMARINO</b> ROSEMARY, SEA SALT, OLIVE OIL ON A THIN PIZZA BASE   VN	12
<b>PIZZA ALL'AGLIO</b> WOOD-OVEN PIZZA BREAD WITH GARLIC BUTTER AND HERBS   V	16
<b>BIANCHETTI INFARINATI E FRITTI</b> AUSTRALIAN WHITEBAIT, LIGHTLY FLOURED AND FRIED, SERVED WITH A CHILLI AIOLI	18
<b>PROSCIUTTO, BURRATA E POMODORO</b> IMPORTED ITALIAN PROSCIUTTO, FRESH BURRATA, CHERRY TOMATOES WITH EXTRA VIRGIN OLIVE OIL	19

## - CALZONE -

<b>RUSTICO</b> MOZZARELLA, LEG HAM, SALAMI, ROAST CAPSICUM, MUSHROOM, BLACK OLIVES TOPPED WITH NAPOLETANA SAUCE	25
<b>VEGETARIANO</b> MOZZARELLA, MUSHROOMS, BLACK OLIVES, ARTICHOKES, CAPSICUM, BABY SPINACH AND ROAST PUMPKIN TOPPED WITH NAPOLETANA SAUCE   V	25

## -12" PIZZE ROSSE-

### - TOMATO BASE -

<b>MARINARA</b> TOMATO PASSATA, GARLIC, OREGANO, EXTRA VIRGIN OLIVE OIL   V	18
<b>REGINA MARGHERITA</b> TOMATO PASSATA, BUFFALO MOZZARELLA, OREGANO AND FRESH BASIL   V	22
<b>CAPRICCIOSA</b> MOZZARELLA, LEG HAM, OLIVES, ARTICHOKES AND MUSHROOMS	24
<b>DIAVOLA</b> MOZZARELLA, HOT CALABRESE SALAMI, ROAST CAPSICUM, BLACK OLIVES AND CHILLI	24
<b>VEGETARIANA</b> MOZZARELLA, BABY SPINACH, MUSHROOM, ARTICHOKE, ROAST CAPSICUM, OLIVES, AND ROAST PUMPKIN   V	25
<b>ALLA TERESA</b> MOZZARELLA, CALABRESE HOT SALAMI, BLACK OLIVES, GORGONZOLA CHEESE AND TOPPED WITH FRESH RUCOLA	25
<b>NDUJA</b> SPICY CALABRESE SAUSAGE PASTE, BUFFALO MOZZARELLA, CHERRY TOMATO AND TOPPED WITH FRESH RUCOLA	26
<b>ENZO'S SPECIAL</b> MOZZARELLA, BUFFALO MOZZARELLA, FRESH PROSCIUTTO DI PARMA AND FRESH BASIL	27
<b>GAMBERI</b> LOCAL PRAWNS, CHERRY TOMATO, ANCHOVIES, GARLIC AND PARSLEY +OPTIONAL MOZZARELLA   2	30

## -12" PIZZE BIANCHE-

### - OLIVE OIL BASE -

<b>BIANCA</b> MOZZARELLA, ROSEMARY POTATO SLICES, GORGONZOLA CHEESE, CRISPY PANCETTA	25
<b>BRESAOLA</b> MOZZARELLA, SLICED WAYGU BEEF, FRESH ROCKET AND SHAVED PARMESAN AND A DRIZZLE OF TRUFFLE OIL	29
<b>PORCINI</b> ITALIAN PORCINI MUSHROOM, GORGONZOLA CHEESE, BUFFALO MOZZARELLA AND A DRIZZLE OF TRUFFLE OIL   V	30



NO HALF & HALF PIZZAS

## - PASTA E RISOTTO -

- GNOCCHI NAPOLETANA** 26  
ENZO'S HOUSE MADE POTATO GNOCCHI WITH NAPOLETANA SAUCE | V
- FETTUCCINE BOLOGNESE** 27  
ENZO'S FRESH FETTUCCINE IN A BEEF AND PORK BOLOGNESE SAUCE
- PENNE DELLA CASA** 29  
PENNE PASTA, CHICKEN TENDERLOIN PIECES, NAPOLETANA SAUCE, AVOCADO, BASIL PESTO IN A ROSÉ SAUCE
- RISOTTO AI FUNGHI E SPINACI** 29  
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** 27  
CHICKEN SCHNITZEL TOPPED WITH NAPOLETANA SAUCE, PARMESAN AND PROVOLETTA SERVED WITH POTATO CHIPS AND MIXED SALAD
- VITELLO ALLA PIZZAIOLA** 33  
SLICES OF VEAL, PAN COOKED WITH FRESH TOMATO, OLIVES, GARLIC AND OREGANO WITH A SERVE OF ROSEMARY POTATOES
- CALAMARI FRITTI** 35  
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 -

- INSALATA MISTA** 12  
MIXED COS AND RADICCHIO, CHARDONNAY VINEGAR AND EXTRA VIRGIN OLIVE OIL | GF VN
- INSALATA RUCOLA** 14  
ROCKET, SLICED PEAR, WALNUTS, SHAVED PARMIGIANO DRESSED IN LEMON JUICE AND OLIVE OIL | GF
- INSALATA INVERNALE** 14  
RADICCHIO, FENNEL AND FRESH ORANGE SEGMENTS, RASPBERRY VINEGAR AND EXTRA VIRGIN OLIVE OIL | GF VN
- GARDEN SALAD** 14  
MIXED COS AND RADICCHIO, TOMATO, CUCUMBER, BLACK OLIVES, RED ONION IN A CHARDONNAY VINEGAR AND OLIVE OIL | GF  
+GRILLED CHICKEN | 5 AVOCADO | 5
- PATATE AL ROSMARINO** 9  
OVEN-BAKED ROYAL BLUE POTATOES WITH ROSEMARY, GARLIC, SALT | GF

## - DOLCE -

- AFFOGATO** 12.0  
A LARGE SCOOP OF VANILLA GELATO SERVED WITH A SHOT OF ESPRESSO + LIQUEUR OF CHOOSE | 8
- 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
- CRÈME BRÛLÉE** 14.5  
A CLASSIC VANILLA BEAN CRÈME BRÛLÉE WITH A CRISP, CARAMEL TOPPING AND DELICATE "CAT'S TONGUE" BISCUITS | V
- 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

PHONE: 08 8340 3392

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