

# ENZO'S RISTORANTE E PIZZERIA TAKEAWAY MENU

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## - ANTIPASTI -

<b>GARLIC BREAD</b>	<b>5</b>
GARLIC BUTTER ON SOURDOUGH BREAD	
<b>CACCIATORE ALLA GRIGLIA</b>	<b>9</b>
CHARGRILLED CONTINENTAL PORK SAUSAGE	
<b>ARANCINI (2)</b>	<b>9</b>
DEEP FRIED RISOTTO BALLS FILLED WITH BOLOGNESE SAUCE, PEAS AND MOZZARELLA CHEESE	
<b>OLIVE ASCOLANE (6)</b>	<b>13</b>
LARGE GREEN OLIVES FILLED WITH CHICKEN MINCE AND PARMESAN, CRUMBED AND DEEP FRIED SERVED WITH A TOMATO AND ROAST CAPSICUM SALSA	
<b>PROSCIUTTO, BURRATA E POMODORO</b>	<b>19</b>
FRESH BURRATA, IMPORTED ITALIAN PROSCIUTTO AND CHERRY TOMATOES DRESSED IN EXTRA VIRGIN OLIVE OIL	
<b>SOUP OF THE DAY</b>	<b>14</b>

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## - PASTA E RISOTTO -

<b>GNOCCHI NAPOLETANA</b>	<b>26</b>
ENZO'S HOUSE-MADE POTATO GNOCCHI WITH NAPOLETANA SAUCE   V	
<b>FETTUCCINE BOLOGNESE</b>	<b>27</b>
FRESH FETTUCCINE PASTA WITH OUR CLASSIC HOUSE-MADE BOLOGNESE SAUCE	
<b>PENNE DELLA CASA</b>	<b>29</b>
PENNE PASTA, CHICKEN TENDERLOIN PIECES, NAPOLETANA SAUCE, AVOCADO, BASIL PESTO IN A ROSÈ SAUCE	
<b>RISOTTO AI FUNGHI E SPINACI</b>	<b>29</b>
CARNAROLI RICE WITH LOCAL BUTTON MUSHROOMS, PORCINI, BABY SPINACH, AND FRESHLY GRATED PARMIGIANO REGGIANO   V	
<b>FETTUCCINE A MODO DELL'UMBRIA</b>	<b>32</b>
ENZO'S FRESH MADE FETTUCCINE WITH PORCINI, SWISS BROWN MUSHROOMS, ITALIAN SAUSAGE, BLACK TRUFFLE PASTE AND A TOUCH OF CREAM	
<b>LINGUINE CON GRANCHIO</b>	<b>34</b>
LINGUINE WITH BLUE SWIMMER CRAB MEAT IN A FRESH TOMATO SAUCE, CHILLI, GARLIC AND FRESH PARSLEY	
<b>GLUTEN FREE PASTA</b>	<b>+\$2</b>

## - CARNE E PESCE-

<b>POLLO PARMIGIANA</b>	<b>27</b>
CHICKEN SCHNITZEL TOPPED WITH NAPOLETANA SAUCE, PARMESAN AND PROVOLETTA SERVED WITH POTATO CHIPS AND MIXED SALAD	
<b>VITELLO ALLA PIZZAIOLA</b>	<b>33</b>
SLICES OF VEAL, PAN COOKED WITH FRESH TOMATO, OLIVES, GARLIC AND OREGANO WITH A SERVE OF ROSEMARY POTATOES	
<b>CALAMARI FRITTI</b>	<b>35</b>
S.A. CALAMARI DUSTED IN FLOUR, DEEP FRIED, TOSSED WITH SALT AND PEPPER AND SERVED WITH A MIXED LEAF, CUCUMBER, CHERRY TOMATO, SALAD AND A SIDE OF LEMON AIOLI	

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## - CONTORNI -

<b>INSALATA MISTA</b>	<b>12</b>
MIXED COS AND RADICCHIO, CHARDONNAY VINEGAR AND EXTRA VIRGIN OLIVE OIL   GF VN	
<b>INSALATA INVERNALE</b>	<b>14</b>
RADICCHIO, FENNEL, ORANGE SEGMENTS, EXTRA VIRGIN OLIVE OIL AND RASPBERRY VINEGAR   GF VN	
<b>VERDURA DEL GIORNO</b>	<b>14</b>
STEAMED VEGETABLES OF THE DAY   GF	
<b>PATATE ROSMARINO</b>	<b>9</b>
SLICED ROYAL BLUE POTATOES WITH ROSEMARY, GARLIC AND SEA SALT	

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## - KIDS MENU

<b>KIDS PENNE</b>	<b>12</b>
NAPOLETANA SAUCE (V) OR BOLOGNESE SAUCE	
<b>COTOLETTA DI POLLO</b>	<b>15</b>
CRUMBED CHICKEN BREAST WITH POTATO CHIPS AND SALAD	
<b>9" PIZZA</b>	<b>12</b>
MARGHERITA   SAUCE & MOZZARELLA	
HAWAIIAN   SAUCE, MOZZARELLA, HAM & PINEAPPLE	
SALAMI   SAUCE, MOZZARELLA, MILD SALAMI	
<b>HOT POTATO CHIPS</b>	<b>9</b>

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## - 12" PIZZE -

- TOMATO BASE -	12"	15"
MARINARA	18	28
GARLIC, OREGANO, EXTRA VIRGIN OLIVE OIL   V		
REGINA MARGHERITA	22	32
BUFFALO MOZZARELLA, OREGANO AND FRESH BASIL   V		
CAPRICCIOSA	24	34
MOZZARELLA, LEG HAM, OLIVES, ARTICHOKES AND MUSHROOMS		
DIAVOLA	24	34
MOZZARELLA, HOT CALABRESE SALAMI, ROAST CAPSICUM, BLACK OLIVES AND CHILLI		
VEGETARIANA	25	35
MOZZARELLA, BABY SPINACH, MUSHROOM, ARTICHOKE, ROAST CAPSICUM, OLIVES, AND ROAST PUMPKIN   V		
ALLA TERESA	25	35
MOZZARELLA, CALABRESE HOT SALAMI, BLACK OLIVES, GORGONZOLA CHEESE AND TOPPED WITH FRESH RUCOLA		
NDUJA	26	36
SPICY CALABRESE SAUSAGE PASTE, BUFFALO MOZZARELLA, CHERRY TOMATO AND TOPPED WITH FRESH RUCOLA		
ENZO'S SPECIAL	27	37
MOZZARELLA, BUFFALO MOZZARELLA, FRESH PROSCIUTTO DI PARMA AND FRESH BASIL		
GAMBERI	30	40
LOCAL PRAWNS, CHERRY TOMATO, ANCHOVIES, GARLIC AND PARSLEY +OPTIONAL MOZZARELLA   2		
GLUTEN FREE PIZZA	+\$3	

## - 12" PIZZE -

- WHITE BASE -	12"	15"
BIANCA	25	35
MOZZARELLA, ROSEMARY POTATO SLICES, GORGONZOLA CHEESE, CRISPY PANCETTA		
BRESAOLA	29	39
MOZZARELLA, SLICED WAYGU BEEF, FRESH ROCKET AND SHAVED PARMESAN AND A DRIZZLE OF TRUFFLE OIL		
PORCINI	30	40
ITALIAN PORCINI MUSHROOM, GORGONZOLA CHEESE, BUFFALO MOZZARELLA AND A DRIZZLE OF TRUFFLE OIL   V		

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## - DOLCE -

TIRAMISU	10	
DELICATE LAYERS OF COFFEE AND RUM SOAKED SAVOIARDI BISCOTTI AND MASCARPONE CREAM		
PANNACOTTA	12	
BAILEYS PANNACOTTA WITH A COFFEE SYRUP		
GELATO	500ML 12	1LTR 22
CHOCOLATE, LEMON, VANILLA, COFFEE, HAZELNUT, CARAMELISED FIG, SALTED CARAMEL   GF V		

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PIZZERIA PH: 08 8340 3392

OPEN FROM 5PM TO 9PM

TUESDAY TO SATURDAY

\*PICK UP ONLY