



- ANTIPASTI -

GARLIC BREAD

GARLIC BUTTER ON SOURDOUGH BREAD

CHILLI OIL OR BALSAMIC IN OIL WITH FRESH SOURDOUGH BREAD

CACCIATORE ALLA GRIGLIA

CHARGRILLED CONTINENTAL SAUSAGE
SERVED WITH FRESH SOURDOUGH BREAD

OLIVE MISTE

WARM MARINATED MIXED OLIVES | VN

OLIVE ASCOLANE

CRUMBED GREEN OLIVES FILLED WITH CHICKEN,
PARMESAN SERVED WITH A SPICY TOMATO AND
CAPSICUM SALSA - 6PCS

ARANCINI AI PORCINI E TALEGGIO

RISOTTO BALLS FILLED WITH PORCINI MUSHROOMS,
TALEGGIO CHEESE AND ITALIAN TRUFFLE, ROCKET
PESTO AIOLI - 2PCS | V

SCHIACCIATA AL ROSMARINO

THIN PIZZA BREAD, ROSEMARY, SEA SALT, EXTRA
VIRGIN OLIVE OIL | VN

PIZZA ALL'AGLIO

WOOD-OVEN PIZZA BREAD WITH
GARLIC BUTTER AND HERBS | V

PROSCIUTTO, BURRATA E POMODORO

FRESH BURRATA CHEESE, IMPORTED ITALIAN
PROSCIUTTO AND CHERRY TOMATOES DRESSED
WITH EXTRA VIRGIN OLIVE OIL

- CALZONE -

RUSTICO

MOZZARELLA, LEG HAM, SALAMI, ROAST CAPSICUM,
MUSHROOM, BLACK OLIVES TOPPED WITH
NAPOLETANA SAUCE

VEGETARIANO

MOZZARELLA, MUSHROOMS, BLACK OLIVES,
ARTICHOKES, CAPSICUM, BABY SPINACH AND ROAST
PUMPKIN TOPPED WITH
NAPOLETANA SAUCE | V

FOLLOW US ON SOCIAL MEDIA

@ENZOSRESTAURANT

ENZO'S RISTORANTE, PIZZERIA E BAR



-12" PIZZE ROSSE-

- TOMATO BASE -

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

-12" PIZZE BIANCHE-

- OLIVE OIL BASE -

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

NO HALF & HALF PIZZAS

- PASTA E RISOTTO -

- GNOCCHI NAPOLETANA** 26
ENZO'S HOUSE MADE POTATO GNOCCHI WITH
NAPOLETANA SAUCE | V
- MEZZE MANICHE CON RAGÚ DI CARNE** 29
SHORT TUBE PASTA IN A SLOW COOKED BEEF RAGÚ
- FETTUCCINE DELL' UMBRIA** 32
FRESH FETTUCCINE, PORCINI, SWISS BROWN
MUSHROOMS, ITALIAN SAUSAGE, BLACK TRUFFLE
PASTE AND CREAM
- RISOTTO DI ZUCCA E SPINACI** 29
CARNAROLI RICE WITH BUTTERNUT
PUMPKIN, BABY SPINACH, CHÈVRE
GOATS CHEESE, SHALLOTS, SAGE
AND PINE NUTS | GF V



- CONTORNI -

- INSALATA MISTA** 12
MIXED LEAF SALAD WITH CHARDONNAY VINEGAR
AND EXTRA VIRGIN OLIVE OIL | GF VN
- INSALATA RUCOLA** 14
FRESH ROCKET, SLICED PEAR, WALNUTS,
SHAVED PARMIGIANO, SEA SALT, LEMON JUICE
AND EXTRA VIRGIN OLIVE OIL | GF
- INSALATA CALABRESE** 14
VINE RIPENED TOMATOES, CUCUMBER, BLACK
OLIVES, RED ONION, OREGANO, BASIL, EXTRA
VIRGIN OLIVE OIL | GF VN
- GARDEN SALAD** 14
MIXED LEAF SALAD, TOMATO, CUCUMBER, BLACK
OLIVES, RED ONION IN A CHARDONNAY VINEGAR
AND EXTRA VIRGIN OLIVE OIL | GF
+GRILLED CHICKEN | 5
- PATATE AL ROSMARINO** 9
SLICED ROYAL BLUE POTATOES WITH
ROSEMARY, GARLIC, SALT | GF VN

- CARNE E PESCE -

- POLLO PARMIGIANA** 28
CHICKEN SCHNITZEL TOPPED WITH NAPOLETANA
SAUCE, PARMESAN AND PROVOLETTA CHEESE
SERVED WITH POTATO CHIPS AND MIXED SALAD
- VITELLO ALLA PIZZAIOLA** 36
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, SALT AND PEPPER,
DEEP FRIED, WITH LEMON AIOLI AND A SALAD OF
MIXED LEAF, CUCUMBER AND CHERRY TOMATO

- KIDS MENU -

- KIDS PENNE** 12
NAPOLETANA SAUCE (V) OR RAGÚ 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

- DOLCE -

- COPPA GELATI SCOOP** 5.0
ENZO'S HOMEMADE GELATO:
CHOCOLATE, LEMON, VANILLA, COFFEE,
HAZELNUT, CARAMELISED FIG,
SALTED CARAMEL | GF V
- 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 WITH MARSALA
SYRUP TOPPED WITH ROASTED
MACADAMIA NUTS | GF V
- PIZZA ALLA NUTELLA** 18.5
NUTELLA, FRESH STRAWBERRIES AND
FRESH WHIPPED CREAM ON A WOOD-OVEN
PIZZA BASE | V