

Enzo's

RISTORANTE

OCTOBER 2021

STUZZICHINI

PANE ALLA GRIGLIA	4.0
Chargrilled sourdough bread lightly rubbed with fresh garlic with local extra virgin oil 2pc V	
CHILLI OIL OR BALSAMIC & OLIVE OIL	4.0
House made preserved chilli or balsamic vinegar in olive oil with Enzo's fresh sourdough bread VN	
SCHIACCIATA AL ROSMARINO	12.0
Thin pizza bread, rosemary, sea salt, extra virgin 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
Crumbed green olives filled with chicken and parmesan, served with a spicy tomato and capsicum salsa 6pc	
ACCIUGHE ORTIZ CON PESTO DI POMODORO SECCO	14.0
Hand filleted artisan Ortiz anchovies served on toasted bread with sundried tomato pesto 2pc	

ANTIPASTI

ANTIPASTO A MODO NOSTRO	26.0
Imported Italian prosciutto, local cured meats, croquette, roasted and pickled vegetables, bocconcini, marinated olives & grissini	
PROSCIUTTO, POMODORO E BURRATA	20.0
Fresh burrata, imported Italian prosciutto, cherry tomatoes and extra virgin olive oil	
BRESAOLA DI WAGYU	22.0
Wagyu beef bresaola, goats curd, truffle oil, rocket	
ARANCINI AI PORCINI, TARTUFO E TALEGGIO	16.0
Risotto balls filled with porcini mushrooms, taleggio cheese and Italian truffle, with rocket pesto aioli 2pc V	
CROCCHETTE AL SAPORE DI MARE	18.0
Seafood croquettes with local prawn, scallop and fish, served with chilli aioli 2pc	
CAPESANTE AL LARDO	24.0
Large scallops wrapped in pancetta, leek and zucchini pureè, herb oil 2pc	

PRIMI

SPAGHETTI ALLO SCOGLIO	38.0
Spaghetti, local prawns, mussels, calamari, scallops, vongole, tossed in extra virgin olive oil, garlic and fresh parsley	
LINGUINE CON POLPA DI GRANCHIO	36.0
Linguine, blue swimmer crab meat, cherry tomato sauce, chilli, garlic, fresh parsley	
RISOTTO DI ZUCCA, SPINACI E FORMAGGIO DI CAPRA	29.0
Carnaroli rice with butternut pumpkin, baby spinach, chèvre goats cheese, shallots, sage, pine nuts (<i>available in vegan</i>)	
MEZZE MANICHE CON RAGÚ DI CARNE	29.0
Short tube pasta with a slow cooked beef ragú	
FETTUCCHINE ALLA MODA DELL' UMBRIA	32.0
Fresh made fettuccine with porcini, swiss brown mushrooms, Italian sausage, black truffle paste, cream	
GNOCCHI ESTIVI	29.0
House-made Royal blue potato gnocchi, with a light Napoletana and basil pesto, asparagus, cherry tomatoes, fresh shaved parmesan	
RAVIOLI DI ANITRA E FUNGHI PORCINI	36.0
Housemade porcini infused ravioli filled with duck meat with a light duck reduction, porcini, freshly grated parmesan	
- GLUTEN FREE SPAGHETTI, PENNE, GNOCCHI +2	

SECONDI – CARNE

FILETTO DI BUE AI PORCINI E TARTUFO	49.0
Grass-fed beef eye fillet, pan cooked with porcini, local mushrooms, truffle paste, cream, roast Kipfler potatoes	
SALTIMBOCCA ALLA ROMANA	37.0
Veal scaloppine, pan seared, topped with prosciutto and sage, freshly ground pepper, veal jus, roast Kipfler potatoes	
COSTOLETTE D' AGNELLO A SCOTTADITO	44.0
Chargrilled lamb cutlets, with spinach and lamb jus GF	
QUAGLIE IN PANCETTA	39.0
Fully deboned quail, wrapped in pancetta, oven baked, with carrot pureè and quail jus GF	
POLLO ALLA DIAVOLA	36.0
Semi deboned spatchcock marinated, chargrilled with a Calabrese style mild chilli sauce, with roast vegetables GF	
CONTROFILETTO DI MANZO ALLA CALABRESE	46.0
Prime scotch fillet chargrilled, topped with caramelized onion and caciocavallo (<i>aged artisan mozzarella</i>), roast vegetables GF	

SECONDI – PESCE

MISTO DI MARE ALLA GRIGLIA	49.0
Chargrilled South Australian seafood platter; King George Whiting, SA Gulf Prawns, 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, served with a side of mixed leaf salad	
CALAMARI INFARINATI E FRITTI	35.0
SA Calamari lightly dusted in flour, salt and pepper, deep fried, lemon aioli and salad of mixed leaf, cucumber, cherry tomato	
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 with a seafood rice	

CONTORNI

INSALATA MISTA GF V	12.0
Mixed leaf salad, with chardonnay vinegar extra virgin olive oil	
INSALATA DI RUCOLA GF V	14.0
Fresh rocket, pear, shaved parmesan, walnut, sea salt, lemon, extra virgin olive oil	
INSALATA CALABRESE GF V	14.0
Vine ripened tomatoes, cucumber, black olives, red onion, oregano, basil, extra virgin olive oil	
PATATE ROSMARINO GF V	9.0
Oven roasted sliced royal blue potatoes, rosemary, garlic, sea salt	
SPINACI GF V	5.0 / 12.0
With garlic and extra virgin olive oil	
FAGIOLINI GF V	5.0 / 12.0
Sautéed green beans, sea salt, extra virgin olive oil	

BAMBINI

PENNE OR SPAGHETTI	<i>12.0</i>
Neapolitan (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 INFARINATO E FRITTO	<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