

P I Z Z A

Gluten Free Base \$5 | Vegan Cheese Additional \$6

Margherita (v) sauce, mozzarella, basil	\$17.0
Traditional Margherita (v) sauce, basil, bocconcini	\$19.0
Nduja Pizza (v) bianco – olive oil, nduja, parsley, mozzarella, broccoli, fresh chilli, mushroom, parmesan	\$19.0
Hawaiian sauce, ham, pineapple, mozzarella	\$18.0
Pepperoni sauce, pepperoni, mozzarella	\$19.0
Meatlover bbq sauce, bacon, ham, pepperoni, beef, mozzarella	\$19.0
Vegetarian (v) sauce, capsicum, shallots, onion, olives, mushrooms, pineapple, mozzarella	\$18.0
Mexicana sauce, pepperoni, onion, capsicum, olives, chilli, mozzarella	\$20.0
Napolitana sauce, olives, anchovies, basil, mozzarella	\$19.0
Siciliana sauce, pepperoni, feta, chilli, olives, mushrooms, mozzarella	\$20.0
Supreme sauce, ham, pepperoni, mushrooms, onion, pineapple, capsicum, olives, mozzarella	\$20.0
The Meatball sauce, meatballs, cherry tomatoes, parmesan, mozzarella	\$19.0
Calabrese sauce, Italian sausage, olives, capsicum, chilli, mozzarella	\$19.0
Davide sauce, chicken, caramelised onion, shallots, peri peri sauce, mozzarella	\$20.0
BBQ Chicken bbq sauce, chicken, onion, mozzarella	\$20.0
The Chicken sauce, bacon, chicken, olives, mozzarella	\$20.0
Chicken Supreme sauce, chicken, mushrooms, onions, pineapple, capsicum, olives, mozzarella	\$20.0
Garlic Prawn sauce, prawns, garlic, cherry tomatoes, bocconcini, basil	\$21.0
Marinara sauce, assorted seafood, mozzarella	\$21.0
Arugula sauce, mozzarella, prosciutto, rocket, parmesan	\$21.0
Italian Meatlover sauce, ham, pepperoni, sausage, chicken, bacon, bocconcini	\$21.0
Pulled Beef beef, sauce, mushroom, caramelised onion, shallots, aioli	\$21.0
Pork Belly caramelised onion, pickled cabbage salad, home-made sweet chilli sauce	\$21.0

Gluten Free base \$5. Vegan cheese additional \$6. For additional toppings \$2.

*Prices subject to change without notice. All prices are inclusive of GST. All credit card transactions incur a processing fee of 1.0% to 1.5%

S P E C I A L S

*DEAL 1 \$35

2 Pizzas

*DEAL 2 \$35

1 Pizza + Pasta
+ Garlic Bread OR 1.25L Drink

*DEAL 3 \$35

2 Pastas + Garlic Bread OR 1.25L Drink

*DEAL 4 \$75

2 Pizzas + 2 Pastas + Insalata Mista
+ Calamari Fritti (5) + 1.25L Drink

Deal Extras

- + Add \$3 for extra pizza toppings
- + Add \$5 gluten free pasta or pizza
- + Add \$4 for 1.25L soft drink bottle
- + Add \$2 for gnocchi
- + Add \$4 vegan cheese

D e s s e r t s

*Not included in the deal

Cinnamon Doughnut Puffs with nutella dipping sauce and drizzled in honey	\$11.0
Vanilla Panna Cotta served with coulis of mixed berries	\$11.0
Sticky Date Pudding sticky date pudding, butterscotch sauce	\$11.0
Rosetta's Pistachio Italian Cheesecake pistachio mascarpone cheesecake, meringue, vanilla, strawberry	\$11.0
Nutella Brownies nutella brownies, salted caramel, popcorn brittle	\$11.0
Tiramisu savoiardi biscuits, coffee, mascarpone cream, chocolate	\$11.0
Chocolate Mousse traditional chocolate mousse, chocolate soil, honeycomb crumble	\$11.0
*Nutella Pizza pizza base, nutella spread, strawberries, icing sugar	\$16.0
*Bambino Cones assorted flavours	\$17.0

enzos

CUCINA

TAKEAWAY MENU

Please be advised that food prepared here may contain traces of these ingredients; milk, eggs, wheat, soybean, nuts and shellfish.



YOUR LOCAL ITALIAN
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BREADS & STARTERS

Plain Bread (olive oil, balsamic vinegar)	\$3.5
Garlic or Herb Bread	\$4.5
Tomato Bruschetta	\$7.5
Capsicum & Feta Bruschetta	\$7.5
Olive Tapenade Bruschetta	\$7.5
Pizza Bruschetta	\$18.0
Garlic Crust	\$15.0
Garlic & Cheese Pizza	\$17.0
Gnocchi Fritti with Crumbled Feta (v)	\$10.0
Marinated Olives (vg)(gf)	\$10.0

Gluten Free bread available at \$2.00 extra.
Gluten Free base at \$5.00 extra.

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• A surcharge of 15% applies on public holidays • All credit/ debit card transactions incur a processing fee of 1.0% to 1.85% • * We do not split table account • Cakeage add \$2 extra - add an additional \$2 if you would like the cake served with a scoop gelato • Corkage fee of \$10 per bottle.

SALADS

Chicken Rocket Bowl	\$17.0
chicken & rocket, haloumi, capsicum, pine nuts, toasted pesto bread	
Greek Salad (v)(gf)	\$15.0
mixed leaf, feta, tomatoes, onion, olives, capsicum, cucumber & vinaigrette	
Insalata Mista (v)(gf)	\$13.0
mixed leaf, tomatoes, onion, olives, capsicum, cucumber & balsamic dressing	
Caesar Salad	\$14.0
bacon, cos lettuce, croutons, shaved parmesan & ceasar dressing	

Add Chicken **\$5.0** Add Prawns **\$5.0**

SIDES (3 SIDES FOR \$20)

Rosemary Roast Potatoes (v)(gf)	\$8.0
Potato Mash (v)(gf)	\$6.0
Fries(v)	\$6.0
Parmesan & Truffle Oil Fries (v)	\$9.0
Fried Olives (vg)	\$7.0
Tomato Salad (v)(gf)	\$9.0
Green Beans & Almonds (v)(gf)	\$8.0

ENTRÉE

Mushrooms (v)	\$14.0
assorted mushrooms, lemon, parsley, light chilli bread crumbs	
Grilled Haloumi (v)(gf)	\$14.0
rocket, balsamic, honey	
Croquettes	\$12.0
rice, mozzarella, aioli	
Garlic Prawns	\$17.0
basil, sauce, bread	
BBQ Octopus (gf)	\$15.0
parsley, lemon, chilli, mixed leaf	
Salt & Pepper Calamari	\$17.0
aioli, lemon	
Mussels	\$16.0
napolitana sauce, parsley, white wine, garlic	
White Bait Fritti	\$15.0
lemon, garlic aioli	
Salt & Pepper Fritto Misto	\$16.0
prawns, calamari, white bait, parsley, lemon, aioli	

Calamari Fritti	\$17.0
lemon, aioli	
Pork Belly (gf)	\$17.0
house made sweet chilli sauce	
Antonia's Home Made Meatballs	\$16.0
sauce, bread, beef	
Arancini Bomba	\$16.0
potato, beef ragu, capsicum, sauce	
Lamb Arrosticini (gf)	\$17.0
sicilian lamb skewers - extra virgin olive oil, lemon & feta	
Enzo's Calabrese Sausage (gf)	\$17.0
grilled italian sausage basted in nduja and honey glaze topped with a light green lettuce salad	
Fried Soft Shell Crab (gf)	\$20.0
lightly floured, crispy, drizzled with enzo's sweet chilli sauce, served on a chilli cherry tomato salad	

All entree's can be upsize to mains.

PASTA

Gluten Free Pasta Additional \$5

Spaghetti Marinara	\$22.0
assorted seafood, sauce, basil	
Spaghetti Bolognese	\$18.0
beef ragu, sauce	
Spaghetti Aglio Olio	\$20.0
prawns, cherry tomatoes, garlic, parsley, parmesan, olive oil	
Linguine Boscaiola	\$20.0
bacon, mushrooms, shallots, white wine, cream	
Linguine Carbonara	\$20.0
bacon, shallots, egg, parmesan, cream	
Linguine Paesano	\$22.0
chicken, avocado, sundried tomatoes, pesto cream sauce	
Linguine Gamberetti	\$20.0
prawns, bacon, chilli, garlic, parsley, olive oil	
Penne Calabrese	\$20.0
meatballs, sauce, parmesan	
Penne Abruzzi	\$20.0
prawns, bacon, garlic, oregano, brandy rose sauce	
Penne Melanzane (vg)	\$20.0
eggplant, basil, sauce	
Linguine Agnello	\$20.0
lamb ragu, shallots, red wine jus	
Gnocchi Beef Cheek	\$22.0
beef, basil, sauce	
Gnocchi Gorgonzola (v)	\$20.0
parmesan, blue vein cheese, cream	
Gnocchi Pomodoro (vg)	\$20.0
sauce, basil	
Gnocchi Gamberi	\$23.0
prawns, garlic, basil, rose sauce	
Lasagna	\$21.0
home-made calabrese beef lasagna	

(v) = Vegetarian • (vg) = Vegan • (gf) = Gluten Free • (sv) = Seasonal Vegetables • Gluten Free pizza base and pasta available \$5.0 extra
• Vegan Cheese \$6.0 • No half and half pizzas • Additional topping will have a surcharge \$5



RISOTTO

Risotto Pescatore (gf)	\$22.0
assorted seafood, sauce, basil	
Risotto Pollo (gf)	\$22.0
chicken, mushrooms, shallots, parmesan, cream	
Risotto Gamberi (gf)	\$22.0
prawns, zucchini, cherry tomatoes, chilli, basil, parsley, pine nuts, pesto	
Risotto Bolognese (gf)	\$21.0
beef ragu, sauce, mozzarella, parsley	
Risotto Alle Verdure (v)(gf)	\$21.0
eggplant, zucchini, capsicum, onions, olives, tomatoes	
Risotto Al Pomodoro (v)(gf)	\$21.0
roasted cherry tomatoes, sauce, bocconcini, parmesan, basil, olive oil	

MAINS

Chicken Boscaiola *sv	\$24.0
bacon, mushrooms, white wine, shallots, cream	
Chicken Schnitzel	\$21.0
fries, cherry tomato salad	
Chicken Limone *sv	\$24.0
lemon, cherry tomatoes, parsley, garlic, butter sauce	
Chicken Spiedini (gf)	\$27.0
skewered chicken, fries, mixed leaf salad, aioli	
Chicken Amatriciana *sv	\$24.0
bacon, onion, basil, sauce, chilli	
Veal Saltimbocca *sv	\$27.0
prosciutto, sage, mozzarella, parmesan, butter	
Veal Funghi *sv	\$27.0
mushrooms, red wine jus, parsley	
Veal Gamberi *sv	\$27.0
king prawns, peppercorns, cream	
Veal Griglia (gf)	\$25.0
grilled veal, mash potato, rocket salad, olive oil, lemon	
Pork Belly	\$26.0
garlic potatoes, red wine jus, pickled cabbage	
Lamb Shank	\$28.0
mash, carrots, red wine jus	
Beef Cheek	\$26.0
mash, sauteed beans, red wine jus	
Eye Fillet (gf) *sv	\$35.0
roast potatoes, <i>choice of sauce</i>	
Rib Eye (gf)	\$40.0
rocket, fries, olive oil, parsley dressing	
Barramundi (gf)	\$30.0
mash, greens, tomato passata oil	
Salmon (gf) *sv	\$30.0
lemon cream sauce, king prawn	
Seafood Hotpot	\$35.0
assorted seafood, napolitana sauce, w/ bread	
Mixed Seafood Grill	\$35.0
prawns, octopus, daily fish, calamari, fries, aioli, salad	

Sauces \$6 (mushroom, pepper, diane, red wine jus)

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