



# Pizza

## Supreme \$24

Tomato, mozzarella, cabanossi, pepperoni, ham, onion, capsicum, mushroom, olives and pineapple (Anchovies optional)

## Hawaiian \$20

Tomato, mozzarella, ham and pineapple

## BBQ Meat Lovers \$22

Mozzarella, pepperoni, ham, cabanossi, bacon and BBQ sauce

## Mexicana \$20

Tomato, mozzarella, pepperoni, onion, capsicum, olives and chilli

## Napolitana \$18

Tomato, mozzarella, anchovies, olives and oregano

## Siciliana \$22

Tomato, mozzarella, salami, mushroom, chilli, olives and feta cheese

## Margherita \$18

Tomato, mozzarella and oregano

## Pepperoni \$18

Tomato, mozzarella and pepperoni

## Vegetarian \$20

Tomato, mozzarella, mushroom, olives, capsicum, onion, shallots and pineapple

## Fiorentina \$22

Tomato, mozzarella, Papandrea salami, blue cheese and caramelised onion

## Polpette \$22

Tomato, mozzarella, homemade meatballs, cherry tomatoes, parmesan cheese, and oregano

## Calabrese \$22

Tomato, mozzarella, olives, sausage, roasted capsicums and chilli

## Garlic Prawns \$24

Tomato, mozzarella, marinated tiger prawns, bocconcini, cherry tomatoes, and basil

## Davide \$24

Tomato, mozzarella, marinated chicken, shallots, caramelised onion, topped with peri peri sauce

## Arugula \$24

Tomato, mozzarella, rocket leaves, shaved parmesan, olive oil and prosciutto

## Marinara \$25

Tomato, mozzarella and medley of assorted seafood

## Chicken Parmigiana \$24

Tomato, mozzarella, chicken, roasted eggplant, bocconcini cheese and parmesan cheese

## Pulled Beef \$24

Tomato, mozzarella, pulled beef, mushrooms, caramelised onion, shallots and aioli

## Original Godfather \$24

Tomato, mozzarella, chicken, avocado and sundried tomato

## The Don \$25

Tomato, mozzarella, chicken, prawns and chorizo

## BBQ Chicken \$24

Tomato, mozzarella, chicken, onion and BBQ sauce

**\*No half and half pizzas | All prices are GST inclusive.  
We do not split table account.  
Prices subject to change without notice**

## SIDES

Sauteed green beans with slivered almonds \$8

Rosemary roast potatoes \$5

Potato mash \$5

Chips \$7

Fried Olives \$7

Seasonal vegetables \$9

## salads

### Caesar Salad \$15

Cos lettuce, slow baked bacon, parmesan and croutons with a traditional Caesar dressing

### Grilled Chicken Salad \$20

Grilled chicken breast, roasted capsicums, pinenuts and pesto bread on a bed of mixed lettuce leaves

### Rucola and Parmigiano \$15

Rocket and parmesan

### Insalata mista \$11

Tomatoes, cucumbers, olives, red onions, capsicum with mixed lettuce leaves

### Greek salad \$13

Tomatoes, cucumbers, olives, red onions, capsicum, feta cheese on mixed lettuce leaves

**Add to your favourite salad  
Octopus, Chicken or Prawns \$5**

## KIDS MEALS \$12

Chicken nuggets and chips

Chicken schnitzel and chips

Penne napolitana

Spaghetti bolognese

Grilled chicken and chips

Fish and chips

Kids pizza

Kids meals - 12 years and under

Your Local Italian 

We are fully licensed and welcome BYO (Bottle wine only)  
Corkage charge \$5.50 per bottle



Your Local Italian 

[www.enzoscucina.com.au](http://www.enzoscucina.com.au)

## Breads

Plain bread \$2.50

Garlic or Herb bread \$3.80

Garlic crust \$13

Garlic and cheese pizza \$15

Tomato bruschetta \$6.50

Ricotta bruschetta \$7

Fresh ricotta on toasted pane di casa drizzled with extra virgin oil and oregano

Compari's bruschetta \$7.50

Roasted capsicum and feta on toasted pane di casa

Pizza bruschetta \$18

## Let's Start

**Antipasto Plate \$15/person**

Selection of Italian cold meats, cheeses, preserves and olives

**Santos-Beef Cheek-Bruschetta \$18**

Slowly cooked beef cheek, cucumber, shallots, olive oil and toasted walnuts

**BBQ Calamari \$18**

Rocket lettuce, feta cheese, olives, olive oil and lemon dressing

**Arancini-Bomba \$17**

Potato croquettes filled with beef ragu with a roast capsicum sauce

**Funghi Trifolati \$16**

Fresh champignon mushrooms tossed in garlic, olive oil, lemon, shallots, basil and chilli

**Crochette di Riso \$18**

Fried rice croquettes, filled with mozzarella, served with rose dipping sauce and aioli

**Prawns Alla Genovese \$18**

Tiger prawns pan fried with a light pesto sauce served with crispy haloumi

**Salt and Pepper Calamari \$17**

Calamari lightly coated in Enzo's special seasoning, deep fried and served with aioli

**BBQ Octopus \$18**

Tossed in olive oil and served with a tomato reduction and mixed leaves lettuce

**Ricotta-Fritti \$17**

Crumbed ricotta croquettes served with a gorgonzola cream dipping sauce

**Calamari-Fritti \$17**

Lightly crumbed squid rings served with mayonnaise and lemon

**Mussels Provinceal \$18**

Steamed in white wine, onion and basil in a Napolitana sauce

**Capesante \$19**

Pan-fried scallops with crispy chorizo, pea mash and truffle aioli

**Polpetta al Pomodoro \$18**

Italian meatballs cooked in a napolitana sauce with parmesan cheese and Italian bread

**Pork-Belly \$19**

Twice cooked tender pork belly served on a bed of warm onions and red wine jus

**Garlic Prawns \$19**

Tiger prawns pot braised in napolitana sauce, basil and garlic served with Italian bread

**Spicy Salt & Pepper Soft Shell Crab \$19**

Salt and pepper dusted soft shell crab fried served with chili and Napolitana sauce

**Pino's Pulled Lamb Shank \$20**

Pulled lamb shank, red onions, feta cheese, walnuts, green beans, sundried tomatoes with a lemon olive oil and oregano dressing

## pasta

**Spaghetti Marinara \$22**

Octopus, calamari, prawns, scallops, mussels in a fresh napolitana sauce

**Spaghetti-Bolognese \$20**

Traditional bolognese

**Spaghetti-Aglio e Olio \$22**

Extra virgin olive oil sautéed with prawns, cherry tomatoes, garlic and parsley - chilli optional

**Linguine Salsicce \$20**

Pork sausages with olives in a napolitana sauce

**Linguine Carbonara \$20**

Bacon, shallots, fresh parmesan cheese, cream with a last minute crack of an egg

**Linguine-Boscaiola \$20**

Bacon, mushrooms, garlic, shallots, white wine and cream

**Linguine al Gamberetti \$22**

Bacon, prawns, garlic, chilli, parsley with extra virgin olive oil

**Linguini Paesano \$22**

Chicken, avocado, sundried tomatoes with a pesto cream sauce

**Penne di-Abruzzi \$22**

Prawns, bacon, roasted garlic, brandy, napolitana sauce, oregano and a dash of cream

**Penne Pollo \$22**

Chicken, chorizo sausage and pesto sauce

**Penne Calabrese \$22**

Authentic meatballs with a rich napolitana sauce

**Penne Melanzane \$20**

Grilled eggplant with fresh basil, oregano and napolitana sauce

**Gnocchi al Gorgonzola \$22**

Potato dumplings pan tossed with gorgonzola, walnuts, parmesan and cream

**Gnocchi al Pomodoro \$22**

Potato dumplings pan tossed with basil, oregano and tomatoes

**Gnocchi Mare Monte \$24**

Potato dumplings, prawns, avocado, cream and a dash of Napolitana sauce

**Gnocchi-Beef Cheek \$24**

Potato dumplings pan tossed with slow cooked beef cheek

**Lasagna \$24**

Home made Calabrese lasagna

## risotto

**Risotto Pescatore \$25**

Octopus, mussels, calamari, prawns, scallops in a fresh napolitana sauce

**Risotto Primavera \$22**

Eggplant, roasted capsicum, caramelised onion, mushrooms, olives in napolitana sauce

**Risotto Pollo e Funghi \$22**

Chicken, mushrooms, shallots, parmesan cheese in a light cream sauce

**Risotto Padella \$25**

Chicken, prawns, beef, chorizo, mozzarella and parmesan sauce

## Mains

### Chicken

**Chicken-Boscaiola \$30**

Chicken breast, bacon, mushrooms, shallots, white wine and cream

**Chicken Cotoletta \$29**

Chicken thinly sliced crumbed Calabrese style with parmesan cheese and parsley

**Chicken Limone \$30**

Chicken breast, fresh lemon, cherry tomatoes and white wine with parsley, garlic and butter

**Chicken Spiedini \$32**

Skewered chicken breast marinated with garlic and herbs, served with garlic aioli, chips and salad

**Chicken-Arrabbiata \$30**

Sliced chicken breast, fresh chilli, bacon, shallots, basil and pan-fried vegetables



### Steak

**Rib-Eye Fillet 400gm \$36**

Cooked to your liking with roasted potatoes and pepperonata

**Traditional-Eye Fillet \$32**

Cooked to your liking served with Diane sauce, Pepper Sauce or Red wine jus

**Filetto Di Mare \$38**

Eye fillet served with large BBQ prawns and a traditional Italian dressing

**Beef Cheek \$32**

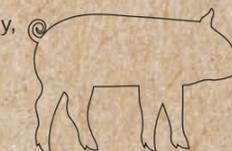
Slow cooked beef cheek served with mash potato and green beans



### Pork

**Joey's Pork Feast \$35**

Italian sausages, chorizo, pork belly, bacon, salami, olives, potatoes cooked in a rich napolitana sauce



**Carne di Fiesta Meat plate for a King \$39**

Italian sausage, eye fillet and chicken breast served with fries and side sauce of your liking

### Veal

**Veal di Calabria \$30**

Veal pan fried and topped with prawns, tomatoes, onions, oregano, basil and olive oil

**Veal Parmigiana \$30**

Veal pan fried and topped with grilled eggplant, mozzarella and a napolitana sauce

**Veal Saltimbocca \$32**

Veal pockets, filled with prosciutto, asiagio cheese, light butter and sage sauce

**Vitello alla Griglia \$30**

Grilled veal with fresh herbs and a lemon dressing with roasted garlic potato mash

**Veal ai Funghi \$30**

Veal served with sautéed mushrooms in a rich red wine jus



### Lamb

**Lamb Shank \$29**

Braised lamb shank served with mashed potato and carrots



### Seafood

**Misto Grilled Mixed Seafood Grill \$40**

Octopus, king prawns, barramundi, scallops and calamari

**Seafood-Hot Pot \$35**

A medley of seafood cooked in white wine and napolitana sauce

**Grilled Salmon \$36**

Served with cherry tomatoes, lemon and fresh basil butter sauce

**Barramundi-Fillet \$32**

Served with fried olives, tomato and basil oil on potato mash

**Pan-Fried Snapper \$33**

Served with lemon cream, baked scallops and seasonal greens



Turn over for sides, salads and kids meals