

## PIZZA

<b>MARGHERITA V</b>	\$15.0
Tomato, mozzarella + oregano	
<b>SUPREME</b>	\$18.0
Tomato, mozzarella, cabanossi, pepperoni, ham, onion, capsicum, mushroom, olives + pineapple	
<b>HAWAIIAN</b>	\$15.0
Tomato, mozzarella, ham + pineapple	
<b>BBQ MEAT LOVERS</b>	\$15.0
Tomato, mozzarella, pepperoni, ham, cabanossi, bacon + BBQ sauce	
<b>MEXICANA</b>	\$16.0
Tomato, mozzarella, pepperoni, onion, capsicum, olives + chilli	
<b>NAPOLITANA</b>	\$18.0
Tomato, mozzarella, anchovies, olives + oregano	
<b>SICILIANA</b>	\$18.0
Tomato, mozzarella, salami, mushroom, chilli, olives + feta	
<b>PEPPERONI</b>	\$18.0
Tomato, mozzarella + pepperoni	
<b>VEGETARIAN V</b>	\$16.0
Tomato, mozzarella, mushroom, olives, capsicum, onion, shallots + pineapple	
<b>*POLPETTE</b>	\$17.0
Tomato, mozzarella, homemade meatballs, cherry tomatoes, parmesan cheese + oregano	
<b>*CALABRESE</b>	\$17.0
Tomato, mozzarella, olives, sausage, roasted capsicums + chilli	
<b>*DAVIDE</b>	\$18.0
Tomato, mozzarella, marinated chicken, shallots, caramelised onion, topped with peri peri sauce	
<b>*ARUGULA</b>	\$19.0
Tomato, mozzarella, rocket, shaved parmesan, olive oil + prosciutto	
<b>*MARINARA</b>	\$19.0
Tomato, mozzarella and medley of assorted seafood	
<b>*CHICKEN PARMIGIANA</b>	\$19.0
Tomato, mozzarella, chicken, roasted eggplant, bocconcini cheese + parmesan cheese	
<b>*PULLED BEEF</b>	\$20.0
Tomato, mozzarella, pulled beef, mushrooms, caramelised onion, shallots + aioli	
<b>*ORIGINAL GODFATHER</b>	\$19.0
Tomato, mozzarella, chicken, avocado + sun dried tomato	
<b>*BBQ CHICKEN</b>	\$19.0
Tomato, mozzarella, chicken, onion + BBQ sauce	
<b>*CAPRICCIOSA</b>	\$18.0
Tomato sauce smoked ham, mushroom, sage + bocconcini	
<b>*THE SAUSAGE</b>	\$19.0
Sausage, mushroom + truffle oil on a white base	
<b>*ROASTED LAMB</b>	\$20.0
Tomato, slow cooked Lamb, roasted pine nuts, caramelised onions + feta cheese	
<b>*ITALIAN MEATLOVERS</b>	\$20.0
Tomato, pepperoni, sausage, ham, bacon, chicken + bocconcini cheese	

## KID'S MEALS \$10.0

CHICKEN NUGGETS AND CHIPS	PENNE NAPOLITANA	GRILLED VEAL AND CHIPS
CHICKEN SCHNITZEL AND CHIPS	SPAGHETTI BOLOGNESE	FISH AND CHIPS KIDS PIZZA

# enzos

## SPECIALS

### DEAL 1 \$30

2 Traditional Pizzas

### DEAL 2 \$30

1 Traditional Pizza + Pasta  
+ Garlic Bread OR 1.25L Drink

### DEAL 3 \$30

2 Pastas +  
Garlic Bread OR 1.25L Drink  
*excluding \**

### DEAL 4 \$48

1 Traditional Pizza + 1 Pasta + 1.25L  
drink + 2 Kid's meals + Garlic Bread  
*excluding\**

**Deal Extras:** Add \$2 extra per pizza with \*  
Add \$1 for extra pizza toppings  
Add \$2 extra for dishes with \*  
Gluten free options pasta or pizza  
Add \$3.80 for 1.25L soft drink bottle

\* Prices subject to change without notice • All prices are GST inclusive.  
• Gluten Free bases available (extra) • No half and half pizzas

# enzos

CUCINA

## TAKEAWAY MENU

Click on your  
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for trading hours



YOUR LOCAL ITALIAN  
**enzoscucina.com.au**

## LET'S START

<b>CALAMARI FRITTI</b>	<b>\$14.0</b>
Lightly crumbed squid rings served with aioli and lemon	
<b>ARANCINI BOMBA</b>	<b>\$14.0</b>
Potato crocchette filled with beef ragu with a roast capsicum sauce	
<b>FUNGHI TRIFOLATI V   GF</b>	<b>\$11.0</b>
Fresh champignon mushrooms tossed in garlic, olive oil, lemon, shallots, basil and chilli	
<b>CROCCHETTE DI RISO V</b>	<b>\$12.0</b>
Fried rice crocchette filled with mozzarella served with rose dipping sauce and aioli	
<b>SALT AND PEPPER CALAMARI</b>	<b>\$14.0</b>
Calamari lightly coated in Enzo's special seasoning, deep fried & served with aioli	
<b>BBQ OCTOPUS GF</b>	<b>\$14.0</b>
BBQ Octopus on a bed of mix salad and lemon dressing	
<b>RICOTTA FRITTI V</b>	<b>\$13.0</b>
Crumbed ricotta crocchettes served with a gorgonzola cream dipping sauce	
<b>MUSSELS PROVINCIALE GF</b>	<b>\$14.0</b>
Steamed in white wine, onion and basil in a Napolitana sauce	
<b>POLPETTE AL POMODORO</b>	<b>\$14.0</b>
Italian meatballs cooked in a Napolitana sauce with parmesan cheese and Italian bread	
<b>PORK BELLY GF</b>	<b>\$15.0</b>
Pork belly with red wine jus and crispy slaw	
<b>GARLIC PRAWNS</b>	<b>\$15.0</b>
Tiger prawns pot braised in Napolitana sauce, basil and garlic served with Italian bread	
<b>SIZZLING HALOUMI HOT PLATE V   GF</b>	<b>\$13.0</b>
Haloumi sizzling with a drizzle of Joe's local honey & rocket salad	
<b>PAN-FRIED ASPARAGUS V   GF</b>	<b>\$13.0</b>
Pan-fried asparagus with slivered almonds and fresh ricotta	

## SALADS & SIDES

<b>GREEN BEANS &amp; ALMONDS V   GF</b>	<b>\$5.0</b>
<b>ROSEMARY ROAST POTATOES V</b>	<b>\$7.0</b>
<b>POTATO MASH V</b>	<b>\$5.0</b>
<b>CHIPS V</b>	<b>\$5.0</b>
<b>PARMESAN &amp; TRUFFLE FRIES V</b>	<b>\$7.0</b>
<b>FRIED OLIVES V   GF</b>	<b>\$5.0</b>
<b>GREEK SALAD V   GF</b>	<b>\$13.0</b>
<b>TOMATO SALAD V</b>	<b>\$8.0</b>
<b>INSALATA MISTA V   GF</b>	<b>\$11.0</b>
<b>CAESAR SALAD V</b>	<b>\$14.0</b>
<b>Add chicken to salads</b>	<b>\$5.0</b>
<b>GARLIC OR HERB BREAD</b>	<b>\$3.5</b>
<b>GARLIC CRUST</b>	<b>\$10.0</b>
<b>GARLIC AND CHEESE PIZZA</b>	<b>\$13.0</b>
<b>PIZZA BRUSCHETTA</b>	<b>\$15.0</b>
<b>BRUSCHETTA</b> (toasted pane di casa drizzled with EVO and oregano)	
• Tomato bruschetta	\$6.5
• Ricotta bruschetta	\$7.0
• Roasted capsicum and feta	\$7.0
• Mushroom bruschetta	\$7.0
• Pea and ricotta bruschetta	\$7.0

## PASTA & RISOTTO

<b>*SPAGHETTI MARINARA</b>	<b>\$18.0</b>
Octopus, calamari, prawns, vongole, mussels in a fresh Napolitana sauce	
<b>SPAGHETTI BOLOGNESE</b>	<b>\$15.0</b>
Traditional bolognese	
<b>SPAGHETTI AGLIO OLIO</b>	<b>\$17.0</b>
Garlic, prawns, cherry tomatoes and olive oil	
<b>LINGUINE CARBONARA</b>	<b>\$17.0</b>
Bacon, fresh parmesan cheese, cream with a last minute crack of an egg	
<b>LINGUINE BOSCAIOLA</b>	<b>\$17.0</b>
Bacon, mushrooms, garlic, shallots, white wine and cream	
<b>LINGUINE AL GAMBERETTI</b>	<b>\$16.0</b>
Bacon, prawns, garlic, chilli, parsley with extra virgin oil	
<b>LINGUINE PAESANO</b>	<b>\$17.0</b>
Chicken, avocado, sundried tomatoes with a pesto cream sauce	
<b>LINGUINE CALAMARI AND VONGOLE</b>	<b>\$17.0</b>
Calamari, vongole, white wine, garlic, cherry tomatoes and olive oil	
<b>LINGUINE WITH LAMB RAGU IN BIANCO</b>	<b>\$17.0</b>
Linguine with lamb ragu with white wine and jus	
<b>PENNE DI ABRUZZI</b>	<b>\$17.0</b>
Prawns, bacon, roasted garlic, brandy, Napolitana sauce and a dash of cream	
<b>PENNE POLLO</b>	<b>\$15.0</b>
Smoked chicken, Italian sausage and pesto cream sauce	
<b>PENNE CALABRESE</b>	<b>\$15.0</b>
Authentic meatballs with a rich Napolitana sauce	
<b>PENNE MELENZANE V</b>	<b>\$15.0</b>
Grilled eggplant with fresh basil, oregano and Napolitana sauce	
<b>*GNOCCHI AL GORGONZOLA V</b>	<b>\$17.0</b>
Potato dumplings pan tossed with gorgonzola, walnuts, parmesan and cream	
<b>*GNOCCHI AL POMODORO V</b>	<b>\$16.0</b>
Potato dumplings pan tossed with basil and Napolitana sauce	
<b>*GNOCCHI CON GAMBERI</b>	<b>\$22.0</b>
Potato dumplings, prawns, fresh basil, cream and a dash of Napolitana sauce	
<b>*GNOCCHI BEEF CHEEK</b>	<b>\$20.0</b>
Potato dumplings pan tossed with slow cooked beef cheek in a Napolitana sauce	
<b>*LASAGNA</b>	<b>\$19.0</b>
Home made Calabrese lasagna	
<b>*RISOTTO PESCATORE GF</b>	<b>\$21.0</b>
Octopus, mussels, calamari, prawns, vongole in a fresh Napolitana sauce	
<b>*RISOTTO POLLO E FUNGHI GF</b>	<b>\$20.0</b>
Chicken, mushrooms, shallots, parmesan cheese in a light chicken sauce	
<b>*RISOTTO PADELLA GF</b>	<b>\$20.0</b>
Chicken, prawns, beef, Italian sausage, mozzarella and parmesan sauce	

## MAINS

<b>CHICKEN BOSCAIOLA</b>	<b>\$22.0</b>
Chicken breast, bacon, mushrooms, white wine, cream, shallots	
<b>CHICKEN COTOLETTA</b>	<b>\$19.0</b>
Chicken schnitzel served on truffle fries and Enzo's Italian slaw	
<b>CHICKEN LIMONE</b>	<b>\$22.0</b>
Chicken breast, fresh lemon, cherry tomatoes and white wine with parsley and garlic	
<b>CHICKEN SPIEDINI GF</b>	<b>\$25.0</b>
Skewered chicken marinated with garlic and herbs, served with garlic aioli, chips and salad	
<b>CHICKEN ARRABIATA GF</b>	<b>\$22.0</b>
Sliced chicken breast, fresh chilli, bacon, shallots and basil	
<b>CHICKEN CALABRIA WITH KING PRAWNS</b>	<b>\$24.0</b>
Chicken pan fried and topped with King prawns, tomatoes, onions, oregano, basil and olive oil	
<b>VEAL PARMIGIANA</b>	<b>\$24.0</b>
Veal topped with grilled eggplant, mozzarella and a Napolitana sauce	
<b>VEAL SALTIMBOCCA ALLA ROMANA</b>	<b>\$25.0</b>
Veal topped with prosciutto, cheese, light butter and sage sauce	
<b>VEAL ALLA GRIGLIA GF</b>	<b>\$24.0</b>
Grilled veal with fresh herbs and a lemon dressing with roasted garlic potato mash	
<b>VEAL AI FUNGHI</b>	<b>\$24.0</b>
Veal served with sautéed mushrooms in a rich red wine jus	
<b>VEAL CACCIATORE</b>	<b>\$24.0</b>
Veal with oregano, olives, capers in a Napolitana sauce	
<b>VEAL MARE MONTE</b>	<b>\$26.0</b>
Veal with asparagus, prawns, flamed in brandy with pink sauce	
<b>CHOOSE YOUR FILLET</b>	
<b>RIB EYE FILLET 400GM GF</b>	<b>\$31.0</b>
Riverine Premium Beef MB2+, Riverine Region, 400g	
<b>WAGYU STRIPLOIN 6+ GF</b>	<b>\$30.0</b>
Riverine Premium Beef MB2+, Riverine Region, 250-300g	
<i>Add salad &amp; chips or vegies &amp; roast potatoes</i>	
<i>Choose your sauce: Diane sauce, pepper, mushroom, red wine jus</i>	
<b>LAMB SHANK GF</b>	<b>\$26.0</b>
Braised lamb shank served with mashed potato and carrots	
<b>BEEF CHEEK</b>	<b>\$28.0</b>
Slow cooked beef cheek served with mash potato and green beans	
<b>JOEY'S PORK FEAST GF</b>	<b>\$33.0</b>
Italian sausages, pork belly, bacon, salami, olives, potatoes cooked in a rich Napolitana sauce	
<b>SEAFOOD</b>	
<b>CHOICE OF</b>	<b>\$27.0</b>
•GRILLED SALMON FILLET GF	
•GRILLED BARRAMUNDI FILLET GF	
•BBQ KING PRAWNS GF	
<i>Add salad &amp; chips or vegies &amp; roast potatoes</i>	
<i>Choose your sauce: lemon cream, salsa verde, fresh vinaigrette</i>	
<b>MIXED SEAFOOD GRILL GF</b>	<b>\$30.0</b>
Octopus, king prawns, calamari and barramundi	
<b>SEAFOOD HOTPOT GF</b>	<b>\$30.0</b>
A medley of seafood cooked in white wine and Napolitana sauce	