

## ENZO'S SIGNATURE DISHES

### RISOTTO AL BIANCO FOR 2 \$45.0

risotto, king prawns, octopus, vongole, mussels, parsley, garlic, lemon, white wine

### ENZO'S MEAT PLATTER FOR 2 \$69.0

lamb skewers, chicken skewers, eye fillet, Italian sausages. Served with your choice of fries, mash or roast potatoes. (Sauce options mushroom, pepper or diane)

## MAINS

<b>Chicken Boscaiola (sv)</b> bacon, mushrooms, white wine, shallots, cream	<b>\$34.0</b>
<b>Chicken Schnitzel</b> Fries, cherry tomato salad	<b>\$32.0</b>
<b>Chicken Limone (sv)</b> lemon, cherry tomatoes, parsley, garlic, butter sauce	<b>\$33.0</b>
<b>Chicken Spiedini (gf)</b> skewered chicken, fries, mix leaf salad, aioli	<b>\$35.0</b>
<b>Chicken Amatriciana (sv)</b> bacon, onion, basil, sauce, chilli	<b>\$35.0</b>
<b>Veal Saltimbocca (sv)</b> prosciutto, sage, mozzarella, parmesan, butter	<b>\$38.0</b>
<b>Veal Funghi (sv)</b> mushrooms, red wine jus, parsley	<b>\$39.0</b>
<b>Veal Gamberi (sv)</b> king prawns, peppercorns, cream	<b>\$39.0</b>
<b>Veal Griglia (gf)</b> grilled veal, mash potato, rocket salad, olive oil, lemon	<b>\$35.0</b>
<b>Pork Belly</b> garlic potatoes, red wine jus, cabbage	<b>\$35.0</b>
<b>Lamb Shank</b> mash, dutch carrots, red wine jus	<b>\$35.0</b>
<b>Beef Cheek</b> mash, sauteed beans, red wine jus	<b>\$35.0</b>
<b>Eye Fillet (sv/gf)</b> roast potatoes, <i>choice of sauce</i>	<b>\$42.0</b>
<b>Rib Eye (gf)</b> rocket, French fries, olive oil	<b>\$48.0</b>
<b>Barramundi (gf)</b> mash, greens, cherry tomatoes, oil	<b>\$36.0</b>
<b>Salmon (sv/gf)</b> lemon cream, king prawn	<b>\$36.0</b>
<b>Seafood Hotpot</b> assorted seafood, napolitana sauce, w/ bread	<b>\$40.0</b>
<b>Mixed Seafood Grill</b> prawns, octopus, daily fish, calamari, fries, aioli, salad	<b>\$44.0</b>

Sauces \$5 (mushroom, pepper, diane, red wine jus)

## PIZZA

Gluten Free base \$3. Vegan cheese additional \$2.

<b>Margherita (v)</b> sauce, mozzarella, basil	<b>\$20.0</b>
<b>Napolitana Margherita (v)</b> sauce, bocconcini, basil	<b>\$22.0</b>
<b>Hawaiian</b> sauce, ham, pineapple, mozzarella	<b>\$22.0</b>
<b>Pepperoni</b> sauce, pepperoni, mozzarella	<b>\$23.0</b>
<b>Meatlover's</b> bbq sauce, bacon, ham, pepperoni, beef, mozzarella	<b>\$24.0</b>
<b>Vegetarian (v)</b> sauce, capsicum, shallots, onion, olives, mushrooms, pineapple, mozzarella	<b>\$25.0</b>
<b>Mexicana</b> sauce, pepperoni, onion, capsicum, olives, chilli, mozzarella	<b>\$24.0</b>
<b>Napolitana</b> sauce, olives, anchovies, basil, mozzarella	<b>\$22.0</b>
<b>Siciliana</b> sauce, pepperoni, feta, chilli, olives, mushrooms, mozzarella	<b>\$25.0</b>
<b>Supreme</b> sauce, ham, pepperoni, mushrooms, onion, pineapple, capsicum, olives, mozzarella	<b>\$27.0</b>
<b>The Meatball</b> sauce, meatballs, cherry tomatoes, parmesan, mozzarella	<b>\$24.0</b>
<b>Calabrese</b> sauce, sausage, olives, capsicum, chilli, mozzarella	<b>\$24.0</b>
<b>Davide</b> sauce, chicken, caramelised onion, shallots, peri peri sauce, mozzarella	<b>\$27.0</b>
<b>BBQ Chicken</b> bbq sauce, chicken, onion, mozzarella	<b>\$26.0</b>
<b>The Chicken</b> sauce, bacon, chicken, olives, mozzarella	<b>\$26.0</b>
<b>Chicken Supreme</b> sauce, chicken, mushrooms, onions, pineapple, capsicum, olives, mozzarella	<b>\$27.0</b>
<b>Garlic Prawn</b> sauce, prawns, garlic, cherry tomatoes, bocconcini, basil	<b>\$25.0</b>
<b>Marinara</b> sauce, assorted seafood, mozzarella	<b>\$28.0</b>
<b>Arugula</b> sauce, mozzarella, prosciutto, rocket, parmesan	<b>\$26.0</b>
<b>Italian Meatlover's</b> sauce, ham, pepperoni, sausage, chicken, bacon, bocconcini	<b>\$26.0</b>
<b>Pulled Beef</b> beef, sauce, mushroom, caramelised onion, shallots, aioli	<b>\$25.0</b>
<b>Pork Belly</b> sauce, caramelised onion, slaw, pork	<b>\$26.0</b>

# enzos

## CUCINA

## MENU



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

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

## APERITIVI (PRE-DINNER DRINKS)

Americano, Negroni, Spritz \$17.0

## BREADS

Plain Bread (Olive oil, Balsamic vinegar) \$4.0  
 Garlic or Herb Bread \$5.5  
 Tomato Bruschetta \$8.5  
 Capsicum & Feta Bruschetta \$8.5  
 Olive Tapenade Bruschetta \$7.5  
 Pizza Bruschetta \$18.5  
 Garlic Crust \$13.5  
 Garlic & Cheese Pizza \$15.0

## STUZZICHINI

Gnocchi Fritti crumbled fetta (v) \$10.0  
 Polenta Wedges prawn, aioli \$10.0  
 Calamari Fritti lemon, aioli \$10.0  
 Croquettes rice, mozzarella, aioli \$10.0  
 Marinated Olives (vg)(gf) \$10.0  
 Antipasto (per person) \$10.0

## ENZO'S SIGNATURE STARTER

### Mixed Sharing Board for 2 \$60.0

Italian meatballs, polenta wedges, pan fried asparagus, grilled king prawns, pork belly, octopus, haloumi, salt & pepper calamari, arancini, Italian wood fired bread

\*Prices subject to change without notice. All prices are inclusive of GST • A surcharge of 10% applies on public holidays • All credit card transactions incur a processing fee of 1.0% to 1.85% • \* We do not split table account



"We want our patrons to feel part of our family when they dine with us at Enzo's Cucina."

 **Enzo Marturano**

## WELCOME TO ENZO'S CUCINA

Enzo Marturano, founder and Executive Chef of Enzo's Cucina, has been in the food industry all his life. Enzo wanted to share his passion for food in a warm, friendly and inviting environment and this led him to create Enzo's Cucina.

Enzo's love for cooking, and his deep respect for local seasonal food, ensures that our restaurants continue to provide a diverse menu full of choice and variety all year round. Our dishes are made from the highest quality ingredients and our team is committed to maintaining the highest quality standards in food and customer service.

**Group Bookings and functions are always welcome.**  
**We also offer lunchtime catering for social events.**

## ENTRÉE

Mushrooms (v) \$18.0  
 assorted mushrooms, lemon, parsley, light chilli bread crumbs  
 Pork Belly (gf) \$20.0  
 house made sweet chilli sauce  
 Garlic Prawns \$20.0  
 basil, sauce, bread  
 Grilled King Prawns (gf) \$20.0  
 grilled cos lettuce, lemon, tomato, garlic  
 Sizzling Haloumi (v)(gf) \$18.0  
 rocket, balsamic, honey  
 Antonia's Home Made Meatballs \$19.0  
 sauce, bread, beef  
 Arancini Bomba \$18.0  
 potato, beef ragu, capsicum, sauce  
 BBQ Octopus (gf) \$19.0  
 parsley, lemon, chilli, mix leaf  
 Salt & Pepper Calamari aioli, lemon \$18.0  
 Asparagus (v)(gf) \$18.0  
 cherry tomatoes, lemon, basil, parmesan  
 Mussels \$18.0  
 Napolitana sauce, parsley, white wine, garlic  
 White Bait Fritti \$18.0  
 lemon, garlic aioli  
 Salt & Pepper Fritto Misto \$22.0  
 prawns, calamari, white bait, parsley, lemon, aioli  
 Lamb Arrostiticini (gf) \$20.0  
 Sicilian lamb skewers - extra virgin olive oil, lemon & fetta

## SALADS & SIDES

Chicken Rocket Bowl - chicken & rocket, haloumi, capsicum, pine nuts, toasted pesto bread \$18.0  
 Green Beans & Almonds (v)(gf) \$8.0  
 Dutch Carrots (v)(gf) - with honey butter sauce \$8.0  
 Rosemary Roast Potatoes (v) \$7.0  
 Potato Mash (v)(gf) \$5.0  
 Chips (v) \$7.0  
 Parmesan & Truffle Fries (v) \$10.0  
 Fried Olives (vg) \$7.0  
 Greek Salad (v)(gf) \$13.0  
 Tomato Salad (v)(gf) \$10.0  
 Insalata Mista (v)(gf) \$11.0  
 Caesar Salad \$15.0  
 Add Chicken \$5.0  
 Add Prawns \$5.0

Sauces \$5 (mushroom, pepper, diane, red wine jus)

(v) = Vegetarian • (vg) = Vegan • (gf) = Gluten Free • \*sv = Seasonal Vegetables • Gluten Free pizza base and pasta available \$3.0 extra  
 • No half and half pizzas • BYO Bottled wine only. Corkage \$5.5  
 • Additional topping will have a surcharge \$5



## PASTA

Spaghetti Marinara \$28.0  
 assorted seafood, sauce, basil  
 Spaghetti Bolognese \$24.0  
 beef ragu, sauce  
 Spaghetti Aglio Olio \$24.0  
 prawns, cherry tomatoes, garlic, parsley, parmesan, olive oil  
 Linguine Boscaiola \$25.0  
 bacon, mushrooms, shallots, white wine, cream  
 Linguine Carbonara \$24.0  
 bacon, shallots, egg, parmesan, cream  
 Linguine Paesano \$28.0  
 chicken, avocado, sundried tomatoes, pesto cream sauce  
 Linguine Gamberetti \$26.0  
 prawns, bacon, chilli, garlic, parsley, olive oil  
 Penne Calabrese \$25.0  
 meatballs, sauce, parmesan  
 Penne Abruzzi \$26.0  
 prawns, bacon, garlic, oregano, brandy rose sauce  
 Penne Melanzane (vg) \$24.0  
 eggplant, basil, sauce  
 Linguine Agnello \$25.0  
 lamb ragu, shallots, red wine jus  
 Gnocchi Beef Cheek \$28.0  
 beef, basil, sauce  
 Gnocchi Gorgonzola (v) \$27.0  
 parmesan, blue vein cheese, cream  
 Gnocchi Pomodoro (vg) \$27.0  
 sauce, basil  
 Gnocchi Gamberi \$28.0  
 prawns, garlic, basil, rose sauce  
 Lasagna \$26.0  
 home-made Calabrese beef lasagna

**Enzo's Fresh Pasta**  
**Reginette Pasta \$30.0**  
 crab, prawn, caramelised leek, light lemon butter sauce

## RISOTTO

Risotto Pescatore (gf) \$28.0  
 assorted seafood, sauce, basil  
 Risotto Pollo (gf) \$27.0  
 chicken, mushrooms, shallots, parmesan, cream  
 Risotto Gamberi (gf) \$26.0  
 prawns, zucchini, cherry tomatoes, chilli, basil, parsley, pine nuts  
 Risotto Bolognese (gf) \$24.0  
 beef ragu, sauce, mozzarella, parsley  
 Risotto Alle Verdure (v)(gf) \$23.0  
 eggplant, zucchini, capsicum, onions, olives, tomatoes  
 Risotto Al Pomodoro (v)(gf) \$22.0  
 roasted cherry tomatoes, sauce, bocconcini, parmesan, basil, olive oil  
 Risotto Cacio e Pepe (v)(gf) \$20.0  
 white truffle oil, grana padano crisps