

ENZO'S SIGNATURE DISHES

RISOTTO AL BIANCO FOR 2 \$69.0

risotto, king prawns, soft shell crab, octopus, grilled barramundi, vongole, mussels, parsley, garlic, lemon, white wine

ENZO'S MEAT PLATTER FOR 2 \$80.0

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

M A I N S	
Chicken Boscaiola *sv	\$36.0
bacon, mushrooms, white wine, shallots, cream	
Chicken Schnitzel	\$35.0
fries, cherry tomato salad	
Chicken Limone *sv	\$36.0
lemon, cherry tomatoes, parsley, garlic, butter sauce	
Chicken Spiedini (gf)	\$38.0
skewered chicken, fries, mix leaf salad, aioli	
Chicken Amatriciana *sv	\$38.0
bacon, onion, basil, sauce, chilli	
Veal Saltimbocca *sv	\$42.0
prosciutto, sage, mozzarella, parmesan, butter	
Veal Funghi *sv	\$42.0
mushrooms, red wine jus, parsley	
Veal Gamberi *sv	\$42.0
king prawns, peppercorns, cream	
Veal Griglia (gf)	\$38.0
grilled veal, mash potato, rocket salad, olive oil, lemon	
Pork Belly	\$38.0
garlic potatoes, red wine jus, pickled cabbage	
Lamb Shank	\$38.0
mash, carrots, red wine jus	
Beef Cheek	\$38.0
mash, sauteed beans, red wine jus	
Eye Fillet (gf) *sv	\$45.0
roast potatoes, <i>choice of sauce</i>	
Rib Eye (gf)	\$55.0
fries, rocket salad, olive oil, parsley dressing	
Barramundi (gf)	\$38.0
mash, greens, tomato passata oil	
Salmon (gf) *sv	\$38.0
lemon cream sauce, king prawn	
Seafood Hotpot	\$45.0
assorted seafood, napolitana sauce, w/ bread	
Mixed Seafood Grill	\$46.0
prawns, octopus, daily fish, calamari, fries, aioli, salad	
Sauces \$6 (mushroom, pepper, diane, red wine jus)	
(v) = Vegetarian • (vg) = Vegan • (gf) = Gluten Free • *sv = Seasonal Vegetables	

P I Z Z A	Gluten Free Base \$5 Vegan Cheese Additional \$6
Margherita (v)	\$22.0
sauce, mozzarella, basil	
Traditional Margherita (v)	\$24.0
sauce, basil, bocconcini	
Nduja Pizza	\$24.0
bianco – olive oil, nduja, parsley, mozzarella, broccoli, fresh chilli, mushroom, parmesan	
Hawaiian	\$24.0
sauce, ham, pineapple, mozzarella	
Pepperoni	\$24.0
sauce, pepperoni, mozzarella	
Meatlover	\$25.0
bbq sauce, bacon, ham, pepperoni, beef, mozzarella	
Vegetarian (v)	\$25.0
sauce, capsicum, shallots, onion, olives, mushrooms, pineapple, mozzarella	
Mexicana	\$25.0
sauce, pepperoni, onion, capsicum, olives, chilli, mozzarella	
Napolitana	\$24.0
sauce, olives, anchovies, basil, mozzarella	
Siciliana	\$25.0
sauce, pepperoni, feta, chilli, olives, mushrooms, mozzarella	
Supreme	\$28.0
sauce, ham, pepperoni, mushrooms, onion, pineapple, capsicum, olives, mozzarella	
The Meatball	\$26.0
sauce, meatballs, cherry tomatoes, parmesan, mozzarella	
Calabrese	\$26.0
sauce, Italian sausage, olives, capsicum, chilli, mozzarella	
Davide	\$27.0
sauce, chicken, caramelised onion, shallots, peri peri sauce, mozzarella	
BBQ Chicken	\$28.0
bbq sauce, chicken, onion, mozzarella	
The Chicken	\$28.0
sauce, bacon, chicken, olives, mozzarella	
Chicken Supreme	\$29.0
sauce, chicken, mushrooms, onions, pineapple, capsicum, olives, mozzarella	
Garlic Prawn	\$26.0
sauce, prawns, garlic, cherry tomatoes, bocconcini, basil	
Marinara	\$29.0
sauce, assorted seafood, mozzarella	
Arugula	\$28.0
sauce, mozzarella, prosciutto, rocket, parmesan	
Italian Meatlover	\$28.0
sauce, ham, pepperoni, sausage, chicken, bacon, bocconcini	
Pulled Beef	\$27.0
beef, sauce, mushroom, caramelised onion, shallots, aioli	
Pork Belly	\$28.0
caramelised onion, pickled cabbage salad, home-made sweet chilli sauce	

enzo's

CUCINA

MENU

YOUR LOCAL ITALIAN

enzoscucina.com.au

*15% Surcharge for Public Holidays

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

APERITIVI (PRE-DINNER DRINKS)

Negroni, Spritz \$18.0

BREADS & STARTERS

Plain Bread (Olive oil, Balsamic vinegar) \$6.0
Garlic or Herb Bread \$8.0
Tomato Bruschetta \$12.5
Capsicum & Feta Bruschetta \$12.5
Olive Tapenade Bruschetta \$7.5
Pizza Bruschetta \$22.0
Garlic Crust \$15.0
Garlic & Cheese Pizza \$18.0
Gnocchi Fritti with Crumbled Feta (v) \$12.0
Marinated Olives (vg)(gf) \$12.0


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

ENZO'S SIGNATURE STARTER


Mixed Sharing Board for 2 \$69.0

Italian meatballs, gnocchi fritti, 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 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.



"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.



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ENTRÉE

Mushrooms (v) \$18.0
assorted mushrooms, lemon, parsley, light chilli bread crumbs

Grilled Haloumi (v)(gf) \$18.0
rocket, balsamic, honey

Croquettes \$18.0
rice, mozzarella, aioli

Garlic Prawns \$22.0
basil, sauce, bread

BBQ Octopus (gf) \$22.0
parsley, lemon, chilli, mix leaf

Salt & Pepper Calamari \$22.0
aioli, lemon

Mussels \$22.0
napolitana sauce, parsley, white wine, garlic

White Bait Fritti \$18.0
lemon, garlic aioli

Salt & Pepper Fritto Misto \$24.0
prawns, calamari, white bait, parsley, lemon, aioli

Calamari Fritti \$20.0
lemon, aioli

Fried Soft Shell Crab (gf) \$24.0
lightly floured, crispy, drizzled w Enzo's sweet chilli sauce, served on a chilli cherry tomato salad

Pork Belly (gf) \$22.0
home-made sweet chilli sauce

Antonia's Home Made Meatballs \$22.0
sauce, bread, beef

Arancini Bomba \$20.0
potato, beef ragu, capsicum, sauce

Lamb Arrosticini (gf) \$22.0
sicilian lamb skewers - extra virgin olive oil, lemon & feta

Enzo's Calabrese Sausage (gf) \$23.0
grilled Italian sausage basted in nduja and honey glaze, topped w a light green lettuce salad

All entree's can be upsize to mains.

SALADS

Chicken Rocket Bowl \$22.0
chicken & rocket, haloumi, capsicum, pine nuts, toasted pesto bread

Greek Salad (v)(gf) \$16.0
mixed leaf, feta, tomatoes, onion, olives, capsicum, cucumber & vinaigrette

Insalata Mista (v)(gf) \$14.0
mixed leaf, tomatoes, onion, olives, capsicum, cucumber & balsamic dressing

Caesar Salad \$15.0
bacon, cos lettuce, croutons, shaved parmesan & Ceasar dressing

Add Chicken \$6.0 Add Prawns \$6.0

SIDES (3 SIDES FOR \$25)

Rosemary Roast Potatoes (v)(gf) \$10.0
Potato Mash (v)(gf) \$10.0
Fries(v) \$10.0
Parmesan & Truffle Oil Fries (v) \$12.0
Fried Olives (vg) \$12.0
Tomato Salad (v)(gf) \$12.0
Green Beans & Almonds (vg)(gf) \$12.0

PASTA Gluten Free Pasta Additional \$5

Spaghetti Marinara \$32.0
assorted seafood, sauce, basil

Spaghetti Bolognese \$26.0
beef ragu, sauce

Spaghetti Aglio Olio \$26.0
prawns, cherry tomatoes, garlic, parsley, parmesan, olive oil

Linguine Boscaiola \$27.0
bacon, mushrooms, shallots, white wine, cream

Linguine Carbonara \$26.0
bacon, shallots, egg, parmesan, cream

Linguine Paesano \$30.0
chicken, avocado, sundried tomatoes, pesto cream sauce

Linguine Gamberetti \$28.0
prawns, bacon, chilli, garlic, parsley, olive oil

Penne Calabrese \$27.0
meatballs, sauce, parmesan

Penne Abruzzi \$28.0
prawns, bacon, garlic, oregano, brandy rose sauce

Penne Melanzane (v) \$26.0
eggplant, basil, sauce

Linguine Agnello \$27.0
lamb ragu, shallots, red wine jus

Gnocchi Beef Cheek \$32.0
beef, basil, sauce

Gnocchi Gorgonzola (v) \$29.0
parmesan, blue vein cheese, cream

Gnocchi Pomodoro (v) \$29.0
sauce, basil

Gnocchi Gamberi \$30.0
prawns, basil, rose sauce

Lasagna \$28.0
home-made Calabrese beef lasagna

Enzo's Fresh Pasta

Reginette Pasta \$38.0
pulled crab, prawn, caramelised leek, light lemon butter sauce

Orecchiette Calabrese \$38.0
saute of nduja, Italian sausage, broccoli, aglio olio w parsley and green olives

RISOTTO

Risotto Pescatore (gf) \$32.0
assorted seafood, sauce, basil

Risotto Pollo (gf) \$29.0
chicken, mushrooms, shallots, parmesan, cream

Risotto Gamberi (gf) \$28.0
prawns, zucchini, cherry tomatoes, chilli, basil, parsley, pine nuts, pesto

Risotto Bolognese (gf) \$26.0
beef ragu, sauce, mozzarella, parsley

Risotto Alle Verdure (v)(gf) \$26.0
eggplant, zucchini, capsicum, onions, olives, tomatoes

Risotto Al Pomodoro (v)(gf) \$24.0
roasted cherry tomatoes, sauce, bocconcini, parmesan, basil, olive oil