

PIZZA

MARGHERITA (V) Sauce, Mozzarella, Basil	\$21.00
HAWAIIAN Sauce, Ham, Pineapple, Mozzarella	\$21.00
PEPPERONI Sauce, Pepperoni, Mozzarella	\$21.00
MEATLOVER BBQ sauce, Bacon, Ham, Pepperoni, Beef, Mozzarella	\$22.00
VEGETARIAN (V) Sauce, Capsicum, Shallots, Onion, Olives, Mushrooms, Pineapple, Mozzarella	\$22.00
MEXICANA Sauce, Pepperoni, Onion, Capsicum, Olives, Chilli, Mozzarella	\$22.00
NAPOLITANA Sauce, Olives, Anchovies, Basil, Mozzarella	\$21.00
SICILIANA Sauce, Pepperoni, Feta, Chilli, Olives, Mushrooms, Mozzarella	\$22.00
SUPREME Sauce, Ham, Pepperoni, Mushrooms, Onion, Pineapple, Capsicum, Olives, Mozzarella	\$25.00
THE MEATBALL Sauce, Meatballs, Cherry Tomatoes, Parmesan, Mozzarella	\$23.00
CALABRESE Sauce, Italian Sausage, Olives, Capsicum, Chilli, Mozzarella	\$23.00
DAVIDE Sauce, Chicken, Caramelised Onion, Shallots, Peri Peri Sauce, Mozzarella	\$24.00
BBQ CHICKEN BBQ Sauce, Chicken, Onion, Mozzarella	\$25.00
CHICKEN SUPREME Sauce, Chicken, Mushrooms, Onions, Pineapple, Capsicum, Olives, Mozzarella	\$26.00
GARLIC PRAWN Sauce, Prawns, Garlic, Cherry Tomatoes, Bocconcini, Basil	\$23.00
MARINARA Sauce, Assorted Seafood, Mozzarella	\$26.00
ARUGULA Sauce, Mozzarella, Prosciutto, Rocket, Parmesan	\$25.00
ITALIAN MEATLOVER Sauce, Ham, Pepperoni, Sausage, Chicken, Bacon, Bocconcini	\$25.00

Gluten free base \$5 | Vegan Cheese extra \$6

MAINS

CHICKEN BOSCAIOLA (*SV) Bacon, Mushrooms, White Wine, Shallots, Cream	\$32.00
CHICKEN SCHNITZEL Warm Potato Salad, Cherry Tomato Mix	\$31.00
CHICKEN GENOVESE (GF) Prawns, Pesto, Cream	\$34.00
VEAL SALTIMBOCCA (*SV) Prosciutto, Sage, Mozzarella, Parmesan, Butter	\$36.00
VEAL GRIGLIA (GF) Grilled Veal, Mash Potato, Rocket Salad, Olive Oil, Lemon	\$36.00
VEAL GAMBERI (*SV) king prawns, peppercorns, cream	\$38.00
PORK BELLY (GF) Garlic Potatoes, Red Wine Jus, Pickled Cabbage	\$34.00
LAMB SHANK (GF) Mash, Carrots, Red Wine Jus	\$34.00
BEEF CHEEK (GF) Mash, Sauteed beans, Red wine jus	\$34.00
BISTECCA (GF) Black angus scotch fillet served with roast potatoes, seasonal vegetables and salmoriglio dressing	\$44.00
EYE FILLET (GF/*SV) Roast Potatoes, Choice of Sauce	\$40.00
BARRAMUNDI (GF) Mash, Greens, Tomato Passata Oil	\$34.00
SALMON (GF/*SV) Lemon Cream Sauce, King Prawn	\$34.00
MIX SEAFOOD GRILL Prawns, Octopus, Daily Fish, Calamari, Fries, Aioli, Salad	\$41.00
Sauces \$6 (Mushroom, Pepper, Diane, Red Wine Jus)	

DESSERTS

VANILLA PANNA COTTA Served with coulis of mixed berries	\$11.00
STICKY DATE PUDDING sticky date pudding, butterscotch sauce	\$11.00
ITALIAN CHEESECAKE Mascarpone cheesecake, meringue, vanilla, strawberry	\$11.00
NUTELLA BROWNIES nutella brownies, salted caramel, popcorn brittle	\$11.00
TIRAMISU savoiardi biscuits, coffee, mascarpone cream, chocolate	\$11.00
CHOCOLATE MOUSSE traditional chocolate mousse, chocolate soil, honeycomb crumble	\$11.00
*NUTELLA PIZZA pizza base, nutella spread, strawberries, icing sugar	\$16.00



enzos CUCINA

www.enzoscucina.com.au

TAKEAWAY MENU

07 5503 0074

TRADING HOURS

Dinner	Mon to Sun	5pm - Late
Lunch	Fri to Sun	11:30am - 3pm



**SHOP 8/9 300 MARINE PARADE
LABRADOR QLD 4215**

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

SPECIALS

*DEAL 1 \$45.00

2 Pizzas + Garlic Bread + Drink

*DEAL 2 \$45.00

1 Pizza + Pasta + Garlic Bread + Drink

*DEAL 3 \$45.00

2 Pastas + Garlic Bread + Drink

*DEAL 4 \$75.00

2 Pizzas + 2 Pastas + Insalata Mista + Croquettes + 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

BREADS & STARTERS

Plain Bread (Olive Oil, Balsmic Vinegar)	\$5.00
Garlic or Herb Bread	\$7.00
Tomato Bruschetta	\$11.00
Capsicum & Feta Bruschetta	\$11.00
Pizza Bruschetta	\$19.00
Garlic & Cheese Pizza	\$16.00
Puff Bread	\$10.00
Fried Olives (VG)	\$10.00

Gluten free bread available at \$2.00 extra.

Gluten free Pizza base at \$5.00 extra.

SALAD

INSALATA MISTA (V/GF)	\$16.00
Mixed Leaf, Tomatoes, Onions, Olives, Capsicum, Cucumber & Balsamic Dressing	

CAESAR SALAD	\$16.00
Bacon, Cos Lettuce, Croutons, Shaved Parmesan & Caesar Dressing	

ROCKET SALAD	\$16.00
Rocket Leaves Tossed in a Balsamic Dressing Topped with Shaved Parmesan	

Added Chicken \$6.00

Added Prawn \$6.00

ENTRÉE

All Entree's can be upsized to mains

MUSHROOMS (V)	\$16.00
Assorted Mushrooms, Lemon, Parsley, Light Chilli, Bread Crumbs	

GRILLED HALLOUMI (V/GF)	\$16.00
Rocket, Balsamic, Honey	

BBQ BUG SKEWERS	\$25.00
Served with Parsley, Lime, Chilli Dressing	

CROQUETTES (V)	\$16.00
Rice, Mozzarella, Aioli	

GARLIC PRAWNS	\$19.00
Basil, Sauce, Bread	

SALT & PEPPER CALAMARI (GF)	\$19.00
Aioli, Lemon	

BBQ OCTOPUS (GF)	\$19.00
Parsley, Lemon, Chilli, Mix Leaf	

MUSSELS	\$19.00
Napolitana Sauce, Parsley, White Wine, Garlic, Bread	

PROVOLONE & TOMATO (V)	\$19.00
Provolone and Tomato Served on a Sizzling Plate Baked in the Wood Fire Oven	

FRIED SOFT SHELL CRAB (GF)	\$23.00
Lightly Foured, Crispy, Drizzled with Enzo's Sweet Chilli Sauce, Served on a Chilli Cherry Tomato Salad	

PORK BELLY (GF)	\$19.00
Home-Made Sweet Chilli Sauce	

ANTONIA'S HOME MADE MEATBALLS	\$19.00
Sauce, Bread, Beef	

ARANCINI BOMBA	\$18.00
Potato, Beef Ragu, Capsicum, Sauce	

SIDES (3 SIDES FOR \$23)

Rosemary Roast Potatoes	\$9.00
Potato Mash (V/GF)	\$9.00
Fries (V)	\$9.00
Parmesan & Truffle Oil Fries (V)	\$11.00
Tomato Salad (V/GF)	\$11.00
Green Beans (V/GF)	\$11.00

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

PASTA

Gluten free Pasta available at \$5.00 | Added Burrata \$5.00

SPAGHETTI MARINARA	\$31.00
Assorted Seafood, Sauce, Basil	

SPAGHETTI BOLOGNESE	\$24.00
Beef Ragu, Sauce	

SPAGHETTI GAMBERETTI	\$25.00
Prawns, Garlic, Bacon, Parsley, Parmesan, Olive Oil	

SPAGHETTI AMALFI	\$31.00
Spaghetti Alio olio, Bug Meat, Cherry Tomatoes, finished with Parsley	

LINGUINE BOSCAIOLA	\$24.00
Bacon, Mushrooms, Shallots, White Wine, Cream	

LINGUINE CARBONARA	\$24.00
Bacon, Shallots, Egg, Parmesan, Cream	

LINGUINE PAESANO	\$30.00
Chicken, Avocado, Sundried Tomatoes, Pesto Cream Sauce	

PENNE CALABRESE	\$24.00
Meatballs, Sauce, Parmesan	

PENNE ABRUZZI	\$25.00
Prawns, Bacon, Garlic, Oregano, Brandy Rose Sauce	

LINGUINE AGNELLO	\$24.00
Lamb Ragu, Shallots	

GNOCCHI BEEF CHEEK	\$29.00
Beef, Basil, Sauce	

GNOCCHI POMODORO (V)	\$26.00
Basil, Sauce	

GNOCCHI GAMBERI	\$27.00
Prawns, Basil, Rose Sauce	

LASAGNA	\$25.00
Home-Made Calabrese Beef Lasagna	

RISOTTO

RISOTTO PESCATORE (GF)	\$31.00
Assorted Seafood, Sauce, Basil	

RISOTTO POLLO (GF)	\$26.00
Chicken, Mushrooms, Shallots, Parmesan, Cream	

RISOTTO GAMBERI (GF)	\$26.00
Prawns, Zucchini, Cherry Tomatoes, Chilli, Basil, Parsley, Pine Nuts, Pesto	

RISOTTO BOLOGNESE (GF)	\$24.00
Beef Ragu, Sauce, Mozzarella, Parsley	

(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

