

BREADS & STARTERS

Plain Bread (Olive Oil, Balsmic Vinegar)	\$6.00
Garlic or Herb Bread	\$8.00
Tomato Bruschetta	\$12.50
Capsicum & Feta Bruschetta	\$12.50
Pizza Bruschetta	\$22.00
Garlic & Cheese Pizza	\$18.00
Puff Bread	\$12.00
Fried Olives (VG)	\$12.00

Gluten free bread available at \$2.00 extra.
Gluten free Pizza base at \$5.00 extra.



enzos CUCINA

www.enzoscucina.com.au

ENTRÉE

All Entree's can be upsized to mains

MUSHROOMS (V)

\$18.00

Mushrooms, Lemon, Parsley,
Light Chilli, Bread Crumbs

MUSSELS

\$22.00

Napolitana Sauce, Parsley, White Wine, Garlic, Bread

GRILLED HALLOUMI (V/GF)

\$18.00

Rocket, Balsamic, Honey

PROVOLONE & TOMATO (V)

\$22.00

Provolone and Tomato Served on a Sizzling
Plate Baked in the Wood Fire Oven

BBQ BUG SKEWERS

\$28.00

Served with Parsley, Lime, Chilli Dressing

FRIED SOFT SHELL CRAB (GF)

\$26.00

Lightly Foured, Crispy, Drizzled with Enzo's Sweet
Chilli Sauce, Served on a Chilli Cherry Tomato Salad

CROQUETTES (V)

\$18.00

Rice, Mozzarella, Aioli

PORK BELLY (GF)

\$22.00

Home-Made Sweet Chilli Sauce

GARLIC PRAWNS

\$22.00

Basil, Sauce, Bread

ANTONIA'S HOME MADE MEATBALLS

\$22.00

Sauce, Bread, Beef

BBQ OCTOPUS (GF)

\$22.00

Parsley, Lemon, Chilli, Mix Leaf

SALT & PEPPER CALAMARI (GF)

\$22.00

Aioli, Lemon

ARANCINI BOMBA

\$20.00

Potato, Beef Ragù, Capsicum, Sauce

SHARING BOARD \$79

Burrata, Mortadella, Capocollo, Halloumi, 2 Meatballs,
2 Pork Belly, 2 Rice Balls, S/P Calamari, Grilled Octopus

PASTA

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

Spaghetti Marinara	\$35.00
Assorted Seafood, Sauce, Basil	
Spaghetti Bolognese	\$27.00
Beef Ragù, Sauce	
Spaghetti Gamberetti	\$28.00
Prawns, Garlic, Bacon, Parsley, Parmesan, Olive Oil	
Spaghetti Amalfi	\$35.00
Spaghetti Alio olio, Bug Meat, Cherry Tomatoes, finished with Parsley	
Linguine Boscaiola	\$27.00
Bacon, Mushrooms, Shallots, White Wine, Cream	
Linguine Carbonara	\$27.00
Bacon, Shallots, Egg, Parmesan, Cream	
Linguine Paesano	\$30.00
Chicken, Avocado, Sundried Tomatoes, Pesto Cream Sauce	
Penne Calabrese	\$27.00
Meatballs, Sauce, Parmesan	
Penne Abruzzi	\$28.00
Prawns, Bacon, Garlic, Oregano, Brandy Rose Sauce	
Linguine Agnello	\$27.00
Lamb Ragù, Shallots	
Gnocchi Beef Cheek	\$32.00
Beef, Basil, Sauce	
Gnocchi Pomodoro (V)	\$29.00
Basil, Sauce	
Gnocchi Gamberi	\$30.00
Prawns, Basil, Rose Sauce	
Lasagna	\$28.00
Home-Made Calabrese Beef Lasagna	
RISOTTO	
Risotto Pescatore (GF)	\$35.00
Assorted Seafood, Sauce, Basil	
Risotto Pollo (GF)	\$29.00
Chicken, Mushrooms, Shallots, Parmesan, Cream	
Risotto Gamberi (GF)	\$29.00
Prawns, Zucchini, Cherry Tomatoes, Chilli, Basil, Parsley, Pine Nuts, Pesto	
Risotto Bolognese (GF)	\$27.00
Beef Ragù, Sauce, Mozzarella, Parsley	

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SMALL SHARING PLATES

Mortadella (100gm)	\$18.00
Capocollo (100gm)	\$18.00
Prosciutto Di Parma (100gm)	\$22.00
Wagyu Bresaola (100gm)	\$22.00
Gnocchi Fritti With Parmesan	\$15.00
Burrata	\$18.00
Feta Marinated	\$22.00
Anchovies (Calabrese)	\$22.00

SALAD

Insalata Mista (V/GF)	\$18.00
Mixed Leaf, Tomatoes, Onions, Olives, Capsicum, Cucumber & Balsamic Dressing	
Caesar Salad	\$18.00
Bacon, Cos Lettuce, Croutons, Shaved Parmesan & Caesar Dressing	
Rocket Salad	\$18.00
Rocket Leaves Tossed in a Balsamic Dressing Topped with Shaved Parmesan	

Added Chicken \$6.00 Added Prawn \$6.00

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.

MAINS

Chicken Boscaiola (*SV) \$36.00

Bacon, Mushrooms, White Wine, Shallots, Cream

Chicken Schnitzel \$35.00

Warm Potato Salad, Cherry Tomato Mix

Chicken Genovese (GF) \$38.00

Prawns, Pesto, Cream

Veal Saltimbocca (*SV) \$40.00

Prosciutto, Sage, Mozzarella, Parmesan, Butter

Veal Gamberi (*SV) \$42.00

King prawns, peppercorns, cream

Veal Griglia (GF) \$40.00

Grilled Veal, Mash Potato, Rocket Salad, Olive Oil, Lemon

Pork Belly (GF) \$38.00

Garlic Potatoes, Red Wine Jus, Pickled Cabbage

Lamb Shank (GF) \$38.00

Mash, Carrots, Red Wine Jus

Beef Cheek (GF) \$38.00

Mash, Sauteed beans, Red wine jus

Eye Fillet (GF/*SV) \$45.00

Roast Potatoes, Choice of Sauce

Bistecca (GF) \$49.00

Black angus scotch fillet served with roast potatoes, seasonal vegetables and salmoriglio dressing

Barramundi (GF) \$38.00

Mash, Greens, Tomato Passata Oil

Salmon (GF/*SV) \$38.00

Lemon Cream Sauce, King Prawn

Mix Seafood Grill (GF) \$46.00

Prawns, Octopus, Daily Fish, Calamari, Fries, Aioli, Salad

Sauces \$6 (Mushroom, Pepper, Diane, Red Wine Jus)

ENZO'S MUM'S SUNDAY LUNCH \$48

Veal Schnitzel + Spaghetti Bolognese + Broccoli + Chips

PIZZA

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

MARGHERITA (V)

\$24.00

Sauce, Mozzarella, Basil

HAWAIIAN

\$24.00

Sauce, Ham, Pineapple, Mozzarella

PEPPERONI

\$24.00

Sauce, Pepperoni, Mozzarella

MEATLOVER

\$25.00

BBQ sauce, Bacon, Ham, Pepperoni, Beef, Mozzarella

VEGETARIAN (V)

\$25.00

Sauce, Capsicum, Shallots, Onion, Olives, Mushrooms, Pineapple, Mozzarella

MEXICANA

\$25.00

Sauce, Pepperoni, Onion, Capsicum, Olives, Chilli, Mozzarella

NAPOLITANA

\$24.00

Sauce, Olives, Anchovies, Basil, Mozzarella

SICILIANA

\$25.00

Sauce, Pepperoni, Feta, Chilli, Olives, Mushrooms, Mozzarella

SUPREME

\$28.00

Sauce, Ham, Pepperoni, Mushrooms, Onion, Pineapple, Capsicum, Olives, Mozzarella

THE MEATBALL

\$26.00

Sauce, Meatballs, Cherry Tomatoes, Parmesan, Mozzarella

CALABRESE

\$26.00

Sauce, Italian Sausage, Olives, Capsicum, Chilli, Mozzarella

DAVIDE

\$27.00

Sauce, Chicken, Caramelised Onion, Shallots, Peri Peri Sauce, Mozzarella

BBQ CHICKEN

\$28.00

BBQ Sauce, Chicken, Onion, Mozzarella

CHICKEN SUPREME

\$29.00

Sauce, Chicken, Mushrooms, Onions, Pineapple, Capsicum, Olives, Mozzarella

GARLIC PRAWN

\$26.00

Sauce, Prawns, Garlic, Cherry Tomatoes, Bocconcini, Basil

MARINARA

\$29.00

Sauce, Assorted Seafood, Mozzarella

ARUGULA

\$28.00

Sauce, Mozzarella, Prosciutto, Rocket, Parmesan

ITALIAN MEATLOVER

\$28.00

Sauce, Ham, Pepperoni, Sausage, Chicken, Bacon, Bocconcini

SIDES (3 SIDES FOR \$25)

Rosemary Roast Potatoes \$10.00

Potato Mash (V/GF) \$10.00

Fries (V) \$10.00

Parmesan & Truffle Oil Fries (V) \$12.50

Tomato Salad (V/GF) \$12.00

Green Beans (V/GF) \$12.00



"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.

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

