

MOTHER'S DAY

AT **enzos**

**Choice of
Entrée, Main
and Dessert
for \$69**



ENTREES

BURRATA (GF, V)

Burrata with sundried tomato tartar extra virgin olive oil scented w
basil

CHICKEN BRACIOLE

Chicken breast rolled with prosciutto, sage, lightly crumbed grilled
served on a cherry tomato salad

GRILLED WHOLE RIVER CALAMARI (GF)

Marinated and grilled river calamari drizzled with chimichurri and
baby cos leaves

SCALLOPS

Seared scallops on pea puree topped with popcorn prawns and
crispy pancetta

SEAFOOD CASSEROLE WITH RISONI

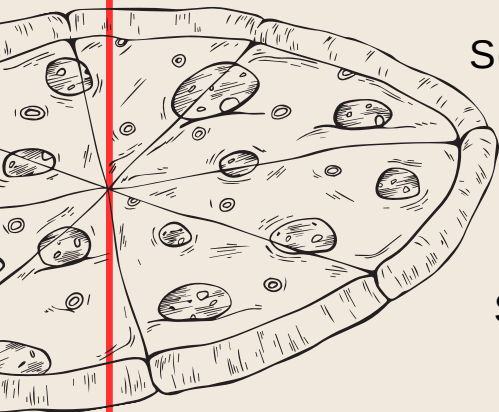
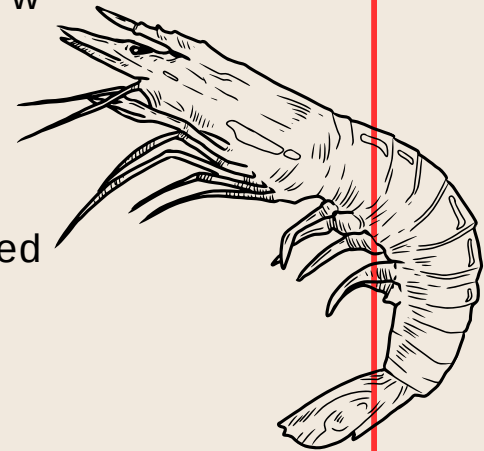
Seafood and vegetable casserole with risoni and finished in the
woodfire oven

GARLIC PRAWN PIZZETTA

Sauce, prawns, garlic, cherry tomatoes, bocconcini and basil

TRADITIONAL MARGARITA PIZZETA (V)

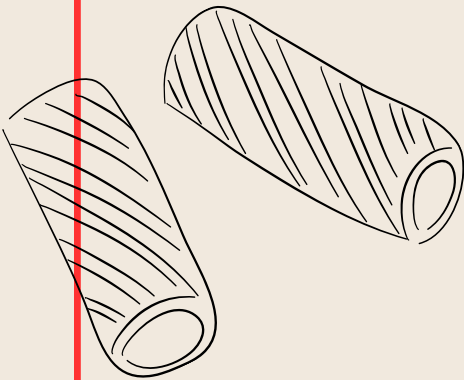
Sauce, basil, bocconcini



MAINS

SEAFOOD RIGATONI PASTA

Seafood rigatoni consisting of filled squid tube, fish, scallops, bug meat and octopus



GREEN RISOTTO (GF, V)

Pea puree, spinach, fried zucchini finished with parmesan

GRILLED SALMON (GF)

Crispy skin salmon served on mash potato, asparagus with a turmeric cream sauce

CHICKEN SUPREME

Chicken supreme with a lemon herb crust on squashed toasted chat potatoes and a mixed mushroom jus

SLOW COOKED BEEF CHEEK

Served with pumpkin cannelloni simmered in beef jus

SLOW ROASTED LAMB (GF)

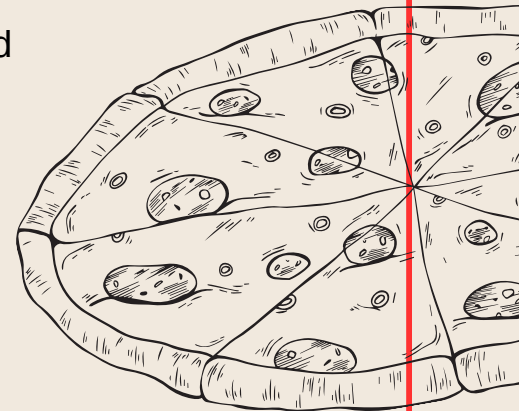
Served on a traditional caponata and roasted rosemary potatoes

ITALIAN MEATLOVER PIZZA

Sauce, ham, pepperoni, sausage, chicken, bacon and bocconcini

THE CHICKEN PIZZA

Sauce, bacon, chicken, olives and mozzarella



DESSERT

TIRAMISU



PANNA COTTA

STICKY DATE PUDDING

MIXED GELATO

CHOCOLATE ARANCINI

