

STARTERS ✧

GF BREAD 2 • GF PIZZA BASE 5

PLAIN BREAD Served with olive oil & balsamic vinegar.	V	3.5
GARLIC OR HERB BREAD	V	4.5
TOMATO BRUSCHETTA	V	7.5
CAPSICUM & FETA BRUSCHETTA	V	7.5
PIZZA BRUSCHETTA	V	18
GARLIC CRUST	V	15
GARLIC & CHEESE PIZZA	V	17
GNOCCHI FRITTI WITH CRUMBLED FETA	V	10
MARINATED OLIVES	VG • GF	10

SIDES ✧

3 SIDES FOR \$23

ROSEMARY ROAST POTATOES	V	9
POTATO MASH	V • GF	7
FRIES	V	7
HALOUMI BITES	V	9
PARMESAN & TRUFFLE OIL FRIES	V	10
FRIED OLIVES	VG	8
TOMATO SALAD	V • GF	10
GREEN BEANS & ALMONDS	V • GF	9

SALAD ✧

ADD CHICKEN 6 • ADD PRAWNS 6

CHICKEN ROCKET SALAD Chicken, rocket, haloumi, capsicum & toasted pesto bread.	17
GREEK SALAD Mixed leaf, feta, tomatoes, onion, olives, capsicum, cucumber & vinaigrette.	V • GF 15
INSALATA MISTA Mixed leaf, tomatoes, onion, olives, capsicum, cucumber & balsamic dressing.	V • GF 13
CAESAR SALAD Bacon, cos lettuce, croutons, parmesan & Caesar dressing.	14

✧ ENTRÉE ✧

ENTREES CAN BE UPSIZED TO MAINS

MUSHROOMS VG Sautéed mushrooms, lemon, parsley & light chilli bread crumbs.	15	MUSSELS Napolitana sauce, parsley, white wine & garlic.	17
GRILLED HALOUMI V • GF Rocket, balsamic & honey.	15	SALT & PEPPER FRITTO MISTO Prawns, calamari, zucchini, parsley, lemon & aioli.	17
CROQUETTES V Rice, mozzarella & aioli.	13	FRIED SOFT SHELL CRAB Lightly floured, crispy, drizzled with Enzo's sweet chilli sauce.	21
BURRATA & TOMATO SALAD V • GF Basil & oregano.	16	PORK BELLY Homemade sweet chilli sauce.	18
GARLIC PRAWNS Basil, sauce & bed of rice.	18	ANTONIA'S HOMEMADE MEATBALLS Beef meatballs with sauce & bread.	17
BBQ OCTOPUS GF Parsley, lemon, chilli & mixed leaf.	16	ARANCINI BOMBA Potato, beef ragu, capsicum & sauce.	17
SALT & PEPPER CALAMARI Aioli & lemon.	18		
CALAMARI FRITTI Aioli & lemon.	18		

✧ PASTA ✧

GF PASTA 5 • ADD BURRATA 8

SPAGHETTI MARINARA Assorted seafood, sauce & basil.	25	PENNE ABRUZZI Prawns, bacon, oregano & brandy rosé sauce.	23
SPAGHETTI BOLOGNESE Beef ragu & sauce.	23	PENNE ALLA BURRATA V Italian cheese sauce, topped with burrata & pesto oil.	25
SPAGHETTI AGLIO OLIO Prawns, cherry tomatoes, garlic, parsley, parmesan & olive oil.	23	PENNE CALABRESE Meatballs, sauce & parmesan.	23
LINGUINE BOSCAIOLA Bacon, mushrooms, shallots, white wine & cream.	23	BEEF TORTELLINI Homemade pesto & parmesan cheese.	25
LINGUINE CARBONARA Bacon, shallots, egg, parmesan & cream.	23	GNOCCHI BEEF CHEEK Beef, basil & sauce.	25
LINGUINE PAESANO Chicken, avocado, sun-dried tomatoes & pesto cream sauce.	25	GNOCCHI POMODORO VG Sauce & basil.	23
LINGUINE GAMBERETTI Prawns, bacon, chilli, garlic, parsley & olive oil.	23	GNOCCHI GAMBERI Prawns, basil & rosé sauce.	26
LINGUINE AGNELLO Lamb ragu, shallots & red wine jus.	23	LASAGNA Homemade Calabrese beef lasagna.	24

✧ MAINS ✧

ADD SAUCE 6 • MUSHROOM • PEPPER • DIANE • RED WINE JUS

CHICKEN BOSCAIOLA Bacon, mushrooms, white wine, shallots, cream & seasonal vegetables.	26	PORK BELLY Garlic potatoes, red wine jus & pickled cabbage.	28
CHICKEN SCHNITZEL Fries & cherry tomato salad.	23	LAMB SHOULDER Turmeric carrot risotto & red wine jus.	30
CHICKEN LIMONE Lemon, cherry tomatoes, parsley, garlic, butter sauce & seasonal vegetables.	26	BEEF CHEEK Mash, sautéed beans & red wine jus.	28
CHICKEN MARE MONTE Avocado, prawns, brandy rosé sauce & seasonal vegetables.	30	SCOTCH FILLET Seasonal vegetables & parsley dressing.	37
GRILLED CHICKEN BREAST Fries, mixed leaf salad & aioli.	28	EYE FILLET Roast potatoes, choice of sauce & seasonal vegetables.	37
ENZO'S FAVOURITE Veal or chicken schnitzel with spaghetti Bolognese & chips.	34	BARRAMUNDI GF Mash, tomato & greens.	32
VEAL SALTIMBOCCA Prosciutto, sage, butter, mozzarella, parmesan & seasonal vegetables.	30	SALMON Lemon cream sauce, king prawn & seasonal vegetables.	32
VEAL GAMBERI Prawns, peppercorns, cream & seasonal vegetables.	30	SEAFOOD HOTPOT Assorted seafood, Napolitana sauce, served with bread.	37
VEAL GRIGLIA GF Grilled veal, mash, rocket salad, olive oil & lemon.	30	MIXED SEAFOOD GRILL Prawns, octopus, daily fish, calamari, fries, aioli & salad.	40

GF AVAILABLE • PLEASE ASK STAFF FOR OPTIONS

✧ RISOTTO ✧

*RISOTTO PRIMAVERA V • GF Napolitana sauce, olives, tomatoes, capsicum, onion & mushrooms.	24	*RISOTTO POLLO GF Chicken, mushrooms, shallots, parmesan & cream.	25
*RISOTTO PESCATORE GF Assorted seafood, sauce & basil.	25	*RISOTTO BOLOGNESE GF Beef ragu, sauce, mozzarella & parsley.	24

✦ PIZZA ✦

GF PIZZA 5 • ADD VEGAN CHEESE 4 • ADD BURRATA 8 • EXTRA TOPPINGS 3

MARGHERITA V	19	DAVIDE	22
Sauce, mozzarella & basil.		Sauce, chicken, shallots, caramelised onion, Peri Peri sauce & mozzarella.	
HAWAIIAN	20	BBQ CHICKEN	22
Sauce, ham, pineapple & mozzarella.		BBQ sauce, chicken, onion & mozzarella.	
PEPPERONI	21	THE CHICKEN	22
Sauce, pepperoni & mozzarella.		Sauce, bacon, chicken, olives & mozzarella.	
MEATLOVER	21	CHICKEN SUPREME	22
BBQ sauce, bacon, ham, pepperoni, beef & mozzarella.		Sauce, chicken, onions, olives mushrooms, pineapple, capsicum & mozzarella.	
VEGETARIAN V	20	FOUR SEASONS	23
Sauce, capsicum, shallots, onion, olives, mushrooms, pineapple & mozzarella.		Sauce, mushrooms, ham, prawns, capsicum & mozzarella.	
MEXICANA	22	GARLIC PRAWN	23
Sauce, pepperoni, onion, olives, capsicum, chilli & mozzarella.		Sauce, prawns, garlic, cherry tomatoes, bocconcini & basil.	
NAPOLITANA	21	MARINARA	23
Sauce, olives, anchovies, basil & mozzarella.		Sauce, assorted seafood & mozzarella.	
SICILIANA	22	ARUGULA	23
Sauce, pepperoni, feta, chilli, olives, mushrooms & mozzarella.		Sauce, mozzarella, prosciutto, rocket & shaved parmesan.	
SUPREME	22	ITALIAN MEATLOVER	23
Sauce, ham, pepperoni, onion, mushrooms, pineapple, olives, capsicum & mozzarella.		Sauce, ham, pepperoni, sausage, chicken, bacon & bocconcini.	
THE MEATBALL	21	PULLED BEEF	23
Sauce, meatballs, cherry tomatoes, parmesan & mozzarella.		Sauce, beef, mushroom, shallots, caramelised onion & aioli.	
CALABRESE	21	CAPRICCIOSA	23
Sauce, Italian sausage, olives, capsicum, chilli & mozzarella.		Sauce, ham, mushroom, olives & mozzarella.	

V VEGETARIAN • **VG** VEGAN • **GF** GLUTEN FREE

Please be advise that food prepared at Enzo's Cucina may contain traces of milk, eggs, wheat, soybean, nuts and shellfish.

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%. No half and half pizza.

DEAL 1
\$37

2 PIZZAS

DEAL 2
\$45

1 PIZZA + 1 PASTA

+ GARLIC BREAD
+ 1.25L DRINK

DEAL 3
\$75

2 PIZZAS + 2 PASTAS

+ INSALATA MISTA
+ CALAMARI FRITTI (5)
+ 1.25L DRINK

LUNCH ONLY DEAL

\$26

1 PIZZA **OR** 1 PASTA

+ GARLIC BREAD (2)
+ CAN DRINK

ADD 1.25L SOFT DRINK 6 • ADD GNOCCHI OR TORTELLINI 3
GF PIZZA OR PASTA 5 • EXTRA PIZZA TOPPINGS 3 • ADD VEGAN CHEESE 4
* NOT INCLUDED IN DEAL • DEALS CANNOT BE ALTERED

DESSERTS ✦

3 DESSERTS FOR \$28

CINNAMON DOUGHNUT PUFFS With Nutella dipping sauce & drizzled in honey.	11.9	NUTELLA BROWNIES Nutella brownies, salted caramel & popcorn brittle.	11.9
VANILLA PANNA COTTA Served with coulis of mixed berries.	11.9	TIRAMISU Savoiardi biscuits, coffee, mascarpone cream & chocolate.	11.9
ROSETTA'S PISTACHIO ITALIAN CHEESECAKE Pistachio mascarpone cheesecake, meringue, vanilla & strawberry.	11.9	CHOCOLATE MOUSSE Traditional chocolate mousse, chocolate soil & honeycomb crumble.	11.9
STICKY DATE PUDDING Sticky date pudding & butterscotch sauce.	11.9	*NUTELLA PIZZA Pizza base, Nutella spread, strawberries & icing sugar.	16

DRINKS ✦

1.25L SOFT DRINK Coke • Coke No Sugar • Sprite • Sprite Lemon + • Fanta	6
CAN SOFT DRINK Coke • Coke No Sugar • Sprite • Sprite Lemon + • Fanta	3
SANPELLEGRINO FLAVOURED SPARKLING Chinotto • Aranciata Rossa	4
SANPELLEGRINO WATER Still Water • Sparkling Water	9

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TAKEAWAY MENU