

Antipasti

Enzo's Seasoned Bread w. <i>Butter, Garlic, Leeks, Tarragon, Parmigiana</i>	10
Long Hots w. <i>Wild Mushrooms</i>	10
Fried Calamari w. <i>Spicy Marinara</i>	13
Stuffed Portobello w. <i>Sausage & Gorgonzola</i>	12
Eggplant Rollatini w. <i>Spinach & Cheese (Dinner Portion 22.)</i>	12
Artichoke Hearts Francaise	12
Garlic Bread w. <i>Garlic, Herbs & Fresh Mozzarella</i>	9
Homemade Sausage w. <i>Broccoli Rabe & Provolone</i>	14
Scallops & Artichokes Gorgonzola En Casserole (Dinner Portion \$32)	15
Truffle Potato Chips w. <i>Shaved Provolone & Sea Salt</i>	10
Mussels & Clams Marinara, Fra Diavalo or G & O	14
Bruschetta Pomodoro	9
Shrimp Sambuca (Dinner Portion \$30)	14
Mozzarella Marinara	9
Mixed Herb Marinated Olives	8

Insalate e Zuppe

Zuppa Del Giorno	Cup 4 / Bowl 6
Homemade Pasta Fajoli	Cup 5 / Bowl 8
Garden Green Salad w. <i>Homemade Vinaigrette</i> Fresh Crumbled Bleu Cheese or Feta	4.75 + 1.75
Caesar Salad + Chicken+5/ Salmon or Shrimp + 8	Sm 6 / Lg 9
Caprese w. <i>Mozzarella, San Marzano House Dried Tomatoes, Fresh Tomatoes, Red Onion, Basil, EVOO</i>	12
Chopped Antipasto for Two + 4. Each additional person	14
Charred Red Peppers & House made Mozzarella w. <i>Anchovy & EVOO</i>	11
Fresh Roasted Beets w. <i>Red Onion, Feta, Wine Vinegar over Field Greens</i>	10.

Add 2.00 to above prices if Appetizer Portion ordered in Place of Dinner Entrée.

**"A tavola non si invecchia."
"At the table with good friends and family you do not become old."**

Pasta di Specialità

Pasta Dishes Served w/ Complimentary House Salad (+ \$3. Caesar)

Enzo's Specialty <i>Cavatelli Smothered in White Clam Sauce</i>	23
Rigatoni Alessandra <i>Champagne Cream Sauce w. Mushrooms, Zucchini & Tomatoes</i>	22
Spaghetti <i>w/ Broccoli Rabe, Sausage, Tomatoes, Garlic & Olive Oil</i>	24
Homemade Tagliatelle <i>Braised Chicken, Figs & Walnuts</i>	24
Ravioli Taormina <i>w. Wild Mushrooms & Spinach in Cognac Cream Sauce</i>	23
Cavatelli Bolognese Sicliana <i>Ground Veal, Peas, Hard Cooked Egg & Ricotta</i>	23
Gnocchi Milano <i>w. Plum Tomato Sauce, Basil, Garlic, Onion & Fresh Mozzarella</i>	23
Lean Pasta <i>Quinoa Pasta w. Broccoli, Spinach, San Marzano Tomatoes & Chicken</i>	24
Fettuccini Diana <i>Zinfandel Cream Sauce w. Chicken, Peas & Spinach</i>	23
Orecchiette <i>w. Cauliflower, Peas, Onions, Capicola, Red Pepper Flakes G & O</i>	23

Old Favorites

Fettuccini Alfredo with Sausage	22
Penne or Rigatoni Alla Vodka with Prosciutto	22
Capellini Pesto	21
Cheese Lasagna	22
Eggplant Parmigiana	22
Baked Penne	21
Spaghetti & Meatballs or Sausage	22
Gluten Free Pasta	+3

***"Amicizia e Pasta sono meglio caldi."
"Friendship and Pasta are best served warm."***

Alla Griglia

**Grilled Items w. Herb Olive Oil Butter Served on Sizzling Plate
with Grilled Tomatoes & Zucchini**

Pork Chop	25
10oz. Filet Mignon	28
Veal Chop	(M/P)
Chicken Breast	22

Side Orders 6.

*** Broccoli * Spinach * Broccoli Rabe * Escarole & Beans* Peppers/ Onions & Potatoes
Gorgonzola Mashed Potatoes * Homemade Meatballs or Sausage *
• Roasted Potatoes • Zucchini & Tomatoes Sauté • Cauliflower Parmigiana
All Entrée's served with complimentary House Salad (+ \$3. Caesar)**

Our Original Creations

Free Range Chicken Breast (24) • Milk Fed Veal (26) • 14 oz. Pork Chop (26)
16 oz. Center Cut Veal Chop (42)

Fra Diavalo *Marinara Sauce with Hot Peppers Topped W. Provolone*

Nicolo *Vermouth Cream Sauce w. Spinach & Jersey Dried Tomatoes*

Wild Mushrooms *Garlic Cream Sauce w. Portobello & Shitake Mushrooms*

Saltimbocca *Layered w. Spinach, Prosciutto, Provolone*

Alla ENZO *Light Garlic Sauce w. Peppers, Onions & Tomatoes*

Traditional Styles *Parmigiana, Francaise, Picatta & Marsala over Penne*

"The Skinny" *Grilled & Served over Roasted Vegetables w. Touch of Balsamic*

Giambotta *Topped w. Pan Fried Peppers, Onions and Potatoes*

"The Green Choice" *Kale, Spinach, Broccoli, Escarole & Cannellini Beans w. Lemon Infused EVOO*
Make the above Vegetarian with a Grilled Portobello \$23.!

Specialità della Casa

Rita's Chicken Cacciatore *½ Chicken White Wine Onions, Mushrooms Capers* 26

Salmon Filet over Fettuccini *w. Fresh Spinach & Tomatoes in Garlic White Wine Sauce* 27

Shrimp & Scallops Marinara, Fra Diavalo or Scampi over Linguini 29

Zuppa De Pesce over Linguini *Clams, Mussels, Shrimp, Scallops, Calamari in Marinara* 32
+ 8 for 6 oz. Lobster Tail

Calamari Livornaise over Linguini *w. Capers/Mushrooms/Onions/ Light Tomato Sauce* 26

Anna's Favorite *Fresh Mussels over Linguini w. Marinara, Fra Diavalo or Garlic & EVOO* 26

Trippa in Red Sauce 24

Pork Cutlet Milanese *w. Baby Greens, Mozzarella, Tomatoes & Balsamic* 27

Our Homemade Sausage Giambotta *w. Peppers, Onions & Potatoes* 27

Served w. Penne & Red Sauce & Complementary House Salad (+ \$3. Caesar)

Half order of any pasta dish available with dinner entrée for 8.

We proudly prepare each dish to order with the freshest local ingredients available in a very small kitchen. Do to that fact we must upcharge for some special requests.

Please let your server know of any allergies.

Most dishes can be prepared Gluten Free, Vegetarian, or Vegan.

All of our Homemade Sauces may be purchased by the Quart to take home.

5.00 plate charge may be added when sharing one dinner entrée

18 % Gratuity May be Added to Parties of 5 or More

All menu and specials available for take-out or we can deliver to your office from our Corporate Catering Menu!

"Chi Mangia bene Vive bene."

"He who eats well lives well."

Enzo's Pizza Menu

Pizza Not Served in Dining Room on Saturday

Thin Crust Pizza	Individual (10)	Medium (14)	Large (16)
Traditional Toppings	(1.50)	(2)	(2)
<i>Homemade Sausage, Pepperoni, Sweet Green Peppers, Fresh Mushrooms, Onions, Extra Cheese, Hot Peppers, Black Olives</i>			
Specialty Toppings	(2)	(3)	(3)
<i>Anchovies, Fresh Garlic, Capicola, Salami, Spinach, Broccoli, Zucchini, Eggplant, Meatballs, Sliced Tomatoes, Ricotta Cheese</i>			
Gourmet Toppings	(3)	(4)	(4)
<i>Roasted Red Peppers, Artichokes, Prosciutto, Shrimp, Clams, Grilled Chicken</i>			

Gourmet White Pizza

	Individual	Medium	Large
Pesto	12	18	20
Clam (Red or White) <i>Chopped Clams, Parsley & Fresh Garlic</i>	12	18	20
Barbara Special <i>Ricotta Cheese & Spices</i>	12	16	18
Garden <i>Broccoli, Spinach, Black Olives & Mushrooms</i>	12	18	20
Shrimp Scampi <i>Baby Shrimp, Garlic and Parsley</i>	12	18	20
Sausage Giambotta <i>Sausage, Peppers, Onions & Potatoes</i>	12	17	19
Margherita <i>Plum Tomatoes, Fresh Mozzarella, Basil, Garlic & EVOO</i>	12	16	18
Meat Lovers <i>Meatballs, Sausage, Pepperoni & Pizza Sauce</i>	12	18	20
Melanzana <i>Roasted Eggplant, Ricotta & Mozzarella Cheese</i>	12	17	19
The Works w. <i>Sausage, Pepperoni, Mushrooms, Onions & Peppers</i>	12	17	19
Pesto, Tomato & Sausage	12	18	20

Beverage

Soda	2.50
Fresh Brewed Iced Tea	2.50
San Pellegrino/Panna Water	17oz (6) • 32oz (8)
Flavored Pellegrino / Juice	4
Coffee	2.50
Espresso	3.25
Cappuccino	3.75
Hot Tea	2.75
Herbal Tea	2.75