



ENZO'S | CUCINA ITALIANA

Rustic Traditional Fused w/ Modern Flare!

Enzo's menu features are a celebration of flavors that have been around for centuries. A large part of the menu has been styled around flavors found within the small Italian regions of Calabria, Puglia, & Tuscany. At Enzo's, we prepare all facets of our menu with the finest ingredients from the most reputable sources, ensuring you receive the highest possible quality. We hope you take pleasure in dining with us as much as we enjoy creating it for you.

Buon Appetito!

WINE | VINO

See Your Wine List For Wines By The Bottle
Ask About Our Featured Wines

House Wine Glass

- Pinot Grigio Italy 7
- Sauvignon Blanc California 7
- Chardonnay California 7
- Cabernet California 7
- Merlot California 7
- Shiraz Australia 7
- White Zinfandel California 7
- Barberone California 7
- Chablis California 7

Red Fine Wine Glass

- Super Tuscan Dogajolo 12
- Valpolicella Ripasso Mara 13
- Primitivo Puglia 11
- Chianti Imported 9
- Old Vine Zinfandel Napa Valley 12
- Lambrusco Imported 7

White Fine Wines Glass

- Arneis Piemonte Damilano Lemon & Mineral Hints 11
- Chardonnay Toscana Nozzole 11
- Sauvignon Blanc Charles Krug 10
- Pinot Gris Kings Estate 12
- Gewurztraminer Colombia Valley 7
- Proseco Brut Split 187 ml. 10
- Sparkling Rose Split 187 ml. 10

Carafe HALF | FULL CARAFE

- | | | |
|--------------------|----|----|
| Barberone Burgundy | 19 | 26 |
| Chablis | 19 | 26 |
| White Zinfandel | 19 | 26 |



BEVERAGES

- Panna Water 500ml 4
- San Pellegrino 500ml 4
- Soft Drinks Pepsi Products 3.5
- Hot Tea Assorted 4
- Cappuccino 6
- Espresso 4
- Decaf Espresso 4
- Double Espresso 6
- Coffee 3



CRAFT COCKTAILS

Craft Mojito 12 (new)

Kitchen crafted simple syrup of the day, muddled w/ mint leaves, fresh limes, finished w/ rum & club soda

Barreled Bourbon 14 (new)

House Barreled Woodford Bourbon infused w/ orange bitters, spiced cherry & vermouth amarena (black cherry) garnish

Giardiniera Martini #solongdirty 11

Chilled thyme infused vodka, dry vermouth, pickled giardiniera brine, olive, pearl onion, & peperoncini sword

Chocolate Espresso 12

Shaken espresso macchiato & vodka, garnished w/ cherry & cinnamon stick

Key Lime Pie 11

Shaken citrus vodka, Key West key lime syrup, heavy cream, lime graham cracker crumble rim, lime wheel garnish

Limoncello Drop 11

Chilled Premium vodka, limoncello, a dash of lime juice, sugar, sweet & sour rim & lemon wheel

Gin Martini 11

Chilled premium gin, dry vermouth, olive juice, olive garnish

Take Me Under Tiramisu 12

Shaken van gogh double espresso vodka, spiced rum, crème de cacao, & Bailey's Irish cream dusted w/ cocoa powder, marshmallow fluff rim

Italian Job 11

Chilled Campari, premium vodka, cranberry, lemon Soda, & splash of triple sec, lemon wheel Garnish

Melon Cosmo 11

Shaken Midori liqueur, citrus vodka, & lime juice, cherry garnish

BEER | BIRRA

- Moretti or Peroni 5
- Stella Artois 5
- Heineken 5
- Guinness Draught 5
- Yuengling Amber 5
- Corona 5
- Mich Ultra 4
- Miller Light 4
- Coors Light 4
- Budweiser 4
- Bud Light 4
- Buckler N.A. 4

HOT APPETIZER

Mussels Vino Bianco | Fradiavolo 12

Steamed in white wine, garlic, lemon, & herbs | Sautéed in a house spicy stewed plum tomato

Calamari Fritti 14

Flour dusted deep fried squid w/ marinara dipping sauce

Stuffed Mushrooms 14

Mushrooms stuffed w/ lump crab & seasoned panko crumbs charbroiled to crisp

Baked Clams 12

6 Clams on a half shell stuffed with herbed bread crumbs charbroiled to crisp

Arancini Toscana 13

Panko breaded risotto balls blended w/ romano & peas

Escarole White Tuscan Bean 10

Blanched escarole pan roasted garlic & evoo

Fried Zucchini 12

Breaded seasoned deep-fried sliced zucchini tomato dipping sauce

Fried Mozzarella 8

Homemade seasoned, breaded, & deep fried mozzarella

Roasted Peppers 10

Fire roasted peppers, garlic, evoo, & herbs

Sautéed Spinach or Broccoli 10

Sautéed in garlic, oil, & seasoning

Escargot Bourgogne 14

Sautéed snails in a garlic, lemon, butter, & herb sauce ~ plated w/ toasted Italian bread

Pizzetta Gorgonzola 14

Flat bread w/ kalamata olives, gorgonzola, sun dried tomato oil, & mozzarella

Garlic Knots 6

6 knotted dough w/ garlic & herbs tomato dipping sauce

House Meatball or Sausage 7

Side of house meatballs or sausages 2 per order

Pane Al Forno w/ Mozzarella 6

Homemade garlic bread baked w/ melted mozzarella cheese

Zuppa Del Giorno Cup 8

Ask server for soup of day



COLD APPETIZER SALAD | SOUP

Tuna Carpaccio Lemon Evoo 14

Thinly sliced sashimi grade premium tuna, accented w/ fresh lemon basil oil, sea salt, minced red onion, & toasted semolina bread

Beet Ricotta 12

Soprafina fine ricotta, poached red beets, honey beet vinaigrette, & arugula

Beef Carpaccio 14

Thinly sliced cured beef tenderloin topped w/ shaved grana padano, fresh lemon evoo, & arugula

Burrata Mozzarella Fresca 13

Fresh mozzarella w/ delicate creamed center, grilled tomato, basil oil, & balsamic glaze

Mozzarella Fresca 12

Fresh mozzarella, ripe red tomatoes slices, fresh basil, oil, & herbs

Antipasto Italiano Sm 15 Lg 22

Calabrese sopressata, prosciutto San Daniele, Grana Padano, Sharp provolone, cerignola olives, & roasted peppers

Arugula 9

Shaved grana padano, kalamata olives, & balsamic vinaigrette

Caesar Classico 8

Caesar dressing, tomato, & house crouton

House Salad 7

Kalamata olive, tomato, perconicini, cucumbers, & choice creamy Italian or balsamic vinaigrette

Gorgonzola Salad 8

Garden salad topped w/ gorgonzola cheese & choice dressing



PASTA

(No Substitutions Please)

Osso Buco Agnolotti 23

Pasta purses filled w/ braised osso buco & herbs plated w/ a mushroom espagnole consommé

Veal Cannelloni 25

Pasta tubes filled w/ oven roasted veal, butternut squash, imported pecorino romano, & spinach
~ plated w/ butternut squash tomato ragu & blanched escarole

Porcini Tortelloni Truffle Cream 25

Stuffed pasta w/ porcini mushrooms & ricotta plated w/ truffle cream sauce of prosciutto, mushrooms, & garlic

Orecchiette Boscaiola 25

Ear-shaped pasta, mushrooms, fennel sausage, Tuscan white beans, garlic, onions, tomatoes, & white truffle oil

Orecchiette Caprese 20

Ear-shaped pasta tossed w/ sautéed garlic, lightly cooked ripe tomatoes, mozzarella, & fresh basil

Penne Arrabbiata 20

Spicy marinara sauce w/ caramelized onions, bacon, & balsamic

Lasagna Besciamella & Bolognese 21

Layered pasta sheets w/ homemade bolognese & four cheese besciamella

Butternut Squash Ravioli Salted Sage 21

Ravioli filled w/ roasted butternut squash & ricotta plated w/ a delicate butter sage sauce

Cannelloni Fiorentina 24

Homemade pasta tubes filled w/ chicken, spinach, & ricotta cheese topped w/ besciamella & tomato sauce

Lobster Ravioli 25

Maine lobster ricotta filling plated w/ a plum tomato cream sauce

Cheese Ravioli Al Forno 20

Baked cheese & ricotta durum wheat ravioli plated w/ stewed tomato sauce & mozzarella

Spinach Ravioli 20

Ricotta & spinach filled durum wheat ravioli plated w/ stewed tomato sauce

Ziti Al Forno Bolognese 20

Ziti pasta baked w/ ricotta cheese, mozzarella, & traditional meat sauce

Manicotti al Forno 19

Baked pasta tubes filled w/ ricotta, topped w/ stewed tomato sauce, & mozzarella

Penne alla Vodka w/ Peas 20

Creamy tomato Alfredo sauce w/ green peas & flambéed vodka

Orecchiette Con Broccoli 21

Chopped broccoli in roasted garlic, oil, & romano cheese ~ tossed w/ ear shaped pasta

Gnocchi or Pappardella Bolognese 21

Choice pasta tossed w/ traditional meat sauce & romano cheese

Gnocchi Or Pappardella Al Pesto 21

Creamy homemade basil pesto w/ blended pine nuts choice pasta

Spaghettini Meatball Or Sausage 19

House meatball or fennel sausage plated over house stewed tomato sauce

Spaghettini Al Brendy 21

Tomato alfredo cream sauce w/ caramelized onions, prosciutto, mushrooms, peas, & romano cheese

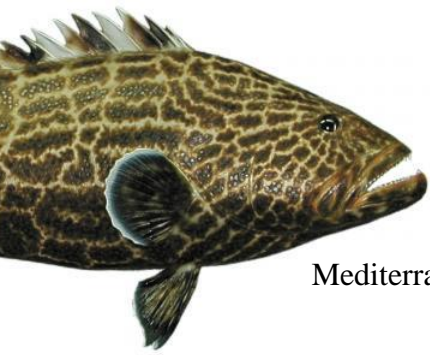
Pappardella Chicken Al Fredo 25

Sautéed chicken strips in a creamy alfredo sauce tossed w/ pasta & romano cheese

Spaghettini Aglio & Olio 16

Spaghettini w/ roasted garlic, olive oil, crush red pepper flakes, herbs, & romano cheese





SEAFOOD | PESCE

(No Substitutions Please)

Gulf Grouper Pan Roasted 31

Mediterranean chili charred grouper plated over seafood quinotto (super grain)

Scallops Quinotto 30

Pan seared honey glazed scallop served over a butternut squash tomato quinoa (super grain)

Snapper Provincale House Risotto 31

Baked fresh snapper crusted with thinly sliced zucchini plated w/ a citrus caper chablis sauce ~house lemon risotto

Grouper or Snapper Livornese Spaghettini 31

Filet sautéed in garlic, onions, capers, kalamata olives, & stewed plum tomatoes plated w/ spaghettini

Fresh Catch Francese Spaghettini mkt price

Egg wash crusted filet of fish in a caper, garlic, lemon, & white wine butter sauce plated over sphagettini

Grilled Catch of The Day mkt price

Salmoriglio grilled w/ lemon, garlic, evoo, & herbs plated w/ house risotto & grilled zucchini

Orecchiette Allo Scoglio 31

Fresh clams, mussels, scallops, shrimps in a zesty arugula & cioppino tossed w/ ear shaped pasta

Risotto alla Pescatore 33

Scallops, shrimp, clams, mussels, & lump crabmeat in a medium grain romano risotto

Florida Lobster Risotto 36

Florida lobster tail (8oz) poached in a delicate tomato nage plated w/ sun dried tomato romano risotto

Lobster Al Vino Bianco Spaghettini 36

Florida Lobster tail (8oz) in a zesty garlic, white wine, & butter sauce plated over spaghettini pasta

Chilean Champagne Seabass 38

Seared (8oz) & braised in a zesty champagne caper sauce plated over roast zucchini & romano risotto

Grill Shrimp Roasted Pepper 26

Grilled marinated shrimp in zesty Italian herbs, fire roasted peppers, & garlic plated w/ house risotto

Shrimp Alla Primavera 28

Shrimp & assorted seasonal vegetables cooked in a delicate vegetable stock tossed w/ spaghettini pasta

Mussels Vino Bianco | Fradiavolo | Marinara Linguini 23

Choice: Garlic, white wine, & lemon prepared | Marinara | Spicy Marinara | plated over linguini

Soft Shell Crab Francese Spaghettini 28

2 egg wash crusted soft shell crabs in garlic, caper, lemon, & white wine sauce served over spaghettini

Shrimp or Crabmeat Pappardella 26

Flambéed tomato brandy cream sauce tossed w/ egg pappardella pasta & romano

Choice: Shrimp | Scallop | Scungili w/ Fradiavolo or Marinara Linguini 27 | 29 | 27

Choice shrimp, scallop, or scungili in a house marinara or spicy fradiavolo plated over linguine pasta

Frutti Di Mare Linguine 33

Fresh fish of the day, clams, mussels, scallops, calamari, & shrimp in a savory marinara sauce plated over linguini

Shrimp Scampi Spaghettini 27

Shrimp sautéed in garlic, lemon, white wine, & herbs plated over spaghettini

Seafood Pappardella 33

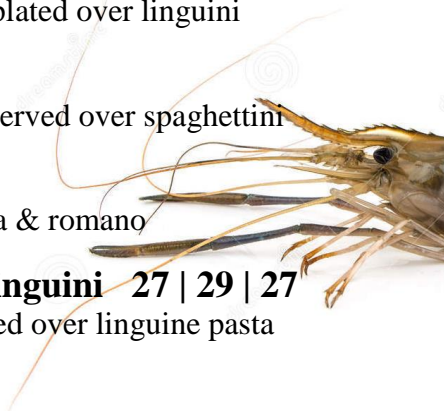
Scallops, shrimp, clams, mussels, & lump crabmeat in a flambéed tomato cream sauce

Clams Posillipo Linguini or 26

Garlic steamed whole clams blended w/ plum tomatoes & herbs plated over w/ linguini pasta

Red or White Clam Sauce w/ Linguine 20

Linguini pasta tossed w/ baby canned clams & choice sauce





LAND | TERRA

Veal | Beef | Poultry | Vegetable
(No Substitutions Please)

Colorado Lamb Rack 36

Pan roasted lamb rack (10 oz), butternut squash polenta, & fried onion strings accented w/ rosemary vincotto

Beef Tenderloin 8 oz | or | Strip Steak 12 oz Mushroom Agro Dolce 36 | 29

Your choice of beef plated w/ mushroom demi, fried onion strings, agro dolce glaze & romano risotto

Strip Steak Alla Pizzaiola Spaghettini 29

Seared strip steak (12 oz) in a caper, olive, & savory oregano red plum tomato sauce w/ spaghettini

Veal Saltimbocca Risotto Romano 29

Veal scaloppini in classic savory marsala demi topped w/ prosciutto, spinach, & provolone

Veal Rollatini Mushroom Demi Risotto Romano 29

Scaloppini veal stuffed w/ eggplant, prosciutto, & provolone classic savory mushroom marsala demi ~ house risotto

Veal Artichoke Risotto Romano 29

Veal scaloppini in an artichoke heart, caper, & white wine sauce ~ house risotto

Veal Auricchio Risotto Romano 29

Veal scaloppini topped w/ prosciutto & sharp piquant provolone cheese ~ house risotto

Veal Marsala Risotto Romano 29

Veal scaloppini in a classic savory mushroom marsala demi plated ~ house risotto

Veal Pizzaiola Spaghettini 29

Veal scaloppini in a caper, kalamata olive, & savory oregano plum tomato ~ plated over spaghettini

Veal Picatta Risotto Romano 29

Veal scaloppini in a lemon, caper, & white wine butter sauce ~ house risotto

Eggplant Parmigiana Spaghettini 26

Baked layers of floured eggplant, stewed tomato sauce, & mozzarella plated w/ spaghettini

Chicken Gorgonzola Risotto Romano 28

Stuffed chicken breast w/ gorgonzola & prosciutto topped w/ a marsala demi ~ house risotto

Chicken Burrata Grill Tomato Arugula 28

Panko crusted chicken scaloppini served w/ grilled tomato, fresh burrata mozzarella, & arugula salad

Chicken Marsala Risotto Romano 26

Chicken scaloppini in a classic savory mushroom marsala demi ~ house risotto

Chicken Francese Spaghettini 26

Egg wash crusted chicken scaloppini sautéed in garlic, caper, lemon, & white wine sauce over spaghettini

Chicken Picatta Risotto Romano 26

Chicken scaloppini in a lemon, caper, & white wine butter sauce ~ house risotto

Chicken Scarpariello Risotto Romano 26

Chicken strips sautéed in fennel sausage, bell peppers, onions, & mushrooms balsamic demi finish

Chicken or Veal Parmigiana Spaghettini 26

Baked breaded scaloppini chicken or veal topped w/ house tomato sauce & mozzarella ~ spaghettini pasta

Sausage & Meatball Parmigiana Spaghettini 24

Baked house meatballs & sausage topped w/ stewed tomato sauce & mozzarella cheese ~ plated over spaghettini



100 % All
Natural Organic
Chicken



BRICK OVEN PIZZA

Pizza Pricing Below

14 inch 8 slices thin crust

Cheese pizza \$19 & 1 topping starts at \$22 each add. \$2.5

16 inch 8 slices thin crust

Cheese pizza \$21 & 1 topping starts at \$24 each add. \$3

Sicilian 12 slices deep dish

Cheese pizza \$22 & 1 topping starts at \$25 each add. \$3

Gluten Free Cauliflower Crust 10 inch 4 slices

Cheese pizza \$13 & 1 topping starts at \$15.50 each add. \$2.5

Pizza Toppings

Cheese, Extra Cheese, *Roasted Peppers, Sausage, Pepperoni, Meatball, Sliced Jalapenos, Sliced Banana Peppers, Ham, Fresh Mushrooms, Anchovies, Spinach, Bell Peppers, Pineapple, Onions, Eggplant, Fresh Garlic, Sliced Black Olives, Diced Tomatoes, Artichokes, Canadian Bacon, *Roasted Chicken * Premium Toppings are up charged

SPECIALTY PIZZA

(No Substitutions Please)

Size Pricing 14 | 16 | SICILIAN

Navona

White pizza w/ mozzarella, garlic, thinly sliced zucchini, & artichoke hearts
25 | 27 | 30

Spinach & Besciamella

White four cheese sauce, mozzarella cheese, & spinach
23 | 25 | 26

Alla Margherita

Fresh-diced tomato, mozzarella, & fresh basil
23 | 25 | 26

Quattro Stagioni

Ham, artichokes, mushrooms, olives
26 | 28 | 29

Vegetarian

Peppers, onions, spinach, mushrooms, olives, diced tomatoes
26 | 28 | 29

Supreme

Pepperoni, sausage, onions, peppers, olives, mushrooms
27 | 29 | 30

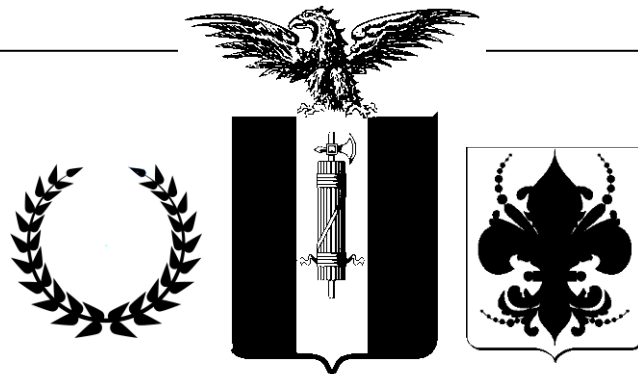


CORDIALS | DIGESTIVI

- Limoncello** Imported lemon liqueur 7
Grappa Grape pomace spirit 10
Amaro Lorenzo Inga Herbal liqueur 7
Pink Limoncello LiDestri Pink lemon flavored liqueur 7
Amaretto Classic almond vanilla liqueur 6
Fernet Branca Relished flavors of herbs, remedial plants, & roots 6
Sambuca Anise liqueur 5
Vin Santo Campobello Tuscan dessert wine w/ hints of honey & nuts 5
Verduzzo Sgubin Dry late harvest white wine 5
Cognac Remy VSOP Premier French cognac 11
Patron Xo Café Silver coffee Patron tequila 100% agave 8

DESSERTS | DOLCI

- Tiramisu Classico** 8
Layered espresso mascarpone ladyfinger cake
- Cannoli Classico** 7
Cannoli filled w/ sweet ricotta dusted w/ confection sugar
- New York Cheese Cake** 8
Classic New York cheese cake raspberry coulis
- Chocolate Kahlua Mousse Cake** 8
Golden toffee crunches float among creamy rich Kahlua chocolate mousse
- Florida Key Lime Pie** 7
Classic Florida key-lime pie graham cracker crust
- Limoncello Sorbetto** 9
Champagne flutes filled w/ limoncello flavored sorbet
- Gelato Tartufo** 8
Italian gelato covered in a chocolate bombshell



****CONSUMER ADVISORY****

CONSUMPTION OF ANIMAL FOODS THAT ARE RAW, UNDERCOOKED, OR OTHERWISE PROCESSED TO ELIMINATE PATHOGENS IS OFFERED IN A READY-TO-EAT FORM...
OR AS A RAW INGREDIENT IN ANOTHER READY-TO-EAT FOOD
***PLEASE ALERT YOUR SERVER WITH FOOD ALLERGIES