

# 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 6
- Sauvignon Blanc California 6
- Chardonnay California 6
- Cabernet California 6
- Merlot California 6
- Shiraz Australia 6
- White Zinfandel California 6
- Barberone California 6
- Chablis California 6

### *Red* Fine Wine Glass

- Super Tuscan Dogajolo 11
- Valpolicella Ripasso La Colombaia 12
- Primitivo San Marzano 9
- Chianti Imported 8
- Zinfandel Napa Valley 11
- Lambrusco Imported 7

### *White* Fine Wines Glass

- Arneis Piemonte Damilano Lemon & mineral hints 11
- White Tuscan Blend Dogajolo 9
- Sauvignon Blanc Charles Krug 9
- Pinot Gris Kings Estate 9
- Gewurztraminer Colombia Valley 7
- Proseco 187 ml. Split 9

### *Carafe* HALF | FULL CARAFE

- Barberone Burgundy 18 25
- Chablis 18 25
- White Zinfandel 18 25



## BEVERAGES

- Panna Water 500ml 4
- San Pellegrino 500ml 4
- Flavored San Pellegrino 3
- Soft Drinks Pepsi Products 3
- Hot Tea Assorted 3
- Cappuccino 5
- Espresso 3
- Decaf Espresso 3
- Double Espresso 6
- Coffee 3



## MARTINIS

**Giardiniera Martini #solongdirty 11 (new)**  
Chilled thyme infused vodka, dry vermouth, pickled giardiniera brine, olive, pearl onion, & peperoncini sword

**Chocolate Espresso 11**  
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 10**  
Chilled Premium vodka, limoncello, a dash of limejuice, sugar, sweet & sour rim & lemon wheel

**Gin Martini 10**  
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 10**  
Chilled Campari, premium vodka, cranberry, lemon Soda, & splash of triple sec, lemon wheel Garnish

**Melon Cosmo 10**  
Shaken Midori liqueur, citrus vodka, & limejuice, cherry garnish

**Pom Apple 10**  
Chilled Van Gogh pomegranate vodka splashed Apple Pucker, dash sugar, & lemon wheel garnish

## BEER | BIRRA

- Moretti or Peroni 4.25
- Heineken 4.25
- Guinness Draught 4.25
- Corona 4.25
- Mich Ultra 3.5
- Miller Light 3.5
- Coors Light 3.5
- Budweiser 3.5
- Bud Light 3.5
- Buckler N.A. 3.5

# HOT APPETIZER

## **Mussels Vino Bianco | Fradiavolo 12**

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

## **Calamari Fritti 13**

Flour dusted deep fried squid w/ marinara dipping sauce

## **Stuffed Mushrooms 12**

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

## **Baked Clams 11**

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

## **Arancini Toscana 11**

Panko breaded risotto balls blended w/ romano & peas

## **Escarole White Tuscan Bean 7**

Blanched escarole pan roasted garlic & evoo

## **Fried Zucchini 10**

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 8**

Sautéed in garlic, oil, & seasoning

## **Escargot Bourgogne 11**

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 5**

6 knotted dough w/ garlic & herbs tomato dipping sauce

## **House Meatball or Sausage 5**

Side of house meatballs or sausages 2 per order

## **Pane Al Forno w/ Mozzarella 5**

Homemade garlic bread baked w/ melted mozzarella cheese

## **Zuppa Del Giorno Cup 6**

Ask server for soup of day



# COLD APPETIZER SALAD | SOUP

## **Tuna Carpaccio Lemon Evoo 12 (new)**

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

## **Beet Ricotta 12 (new)**

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

## **Beef Carpaccio 12**

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

## **Burrata Mozzarella Fresca 12 (new)**

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

## **Mozzarella Fresca 11**

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

## **Antipasto Italiano Sm 12 Lg 18**

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

## **Arugula 7**

Shaved grana padano, kalamata olives, & balsamic vinaigrette

## **Caesar Classico 7**

Caesar dressing, tomato, & house crouton

## **House Salad 5**

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

## **Gorgonzola Salad 6**

Garden salad topped w/ gorgonzola cheese & choice dressing



# PASTA

*(No Substitutions Please)*

## **Veal Cannelloni 23** *(new)*

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 22**

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

## **Orecchiette Boscaiola 22**

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

## **Orecchiette Caprese 18**

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

## **Cannelloni Fiorentina 20**

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



## **Penne Arrabbiata 19**

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

## **Lasagna Besciamella & Bolognese 19**

Layered pasta sheets w/ homemade bolognese & four cheese besciamella

## **Butternut Squash Ravioli Salted Sage 18**

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

## **Lobster Ravioli 22**

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

## **Cheese Ravioli Al Forno 18**

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

## **Spinach Ravioli 18**

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

## **Ziti Al Forno Bolognese 18**

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

## **Manicotti al Forno 17**

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

## **Penne alla Vodka w/ Peas 19**

Creamy tomato Alfredo sauce w/ green peas & flambéed vodka

## **Orecchiette Con Broccoli 20**

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

## **Gnocchi or Pappardella Bolognese 20**

Choice pasta tossed w/ traditional meat sauce & romano cheese

## **Gnocchi Or Pappardella Al Pesto 20**

Creamy homemade basil pesto w/ blended pine nuts choice pasta

## **Spaghettini Meatball Or Sausage 18**

House meatball or fennel sausage plated over house stewed tomato sauce

## **Spaghettini Al Brendy 20**

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

## **Spaghettini Alla Carbonara 20**

Caramelized bacon & minced onions in a white cream sauce

## **Pappardella Chicken Al Fredo 20**

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

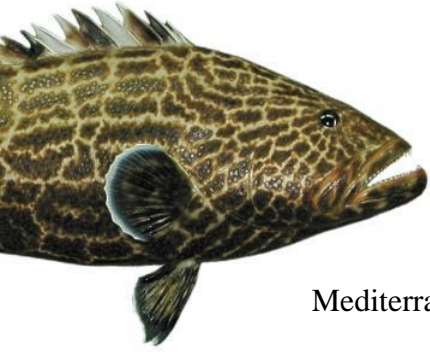


## **Spaghettini Aglio & Olio 15**

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







# SEAFOOD | PESCE

*(No Substitutions Please)*

## **Gulf Grouper Pan Roasted 27 (new)**

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

## **Scallops Quinotto 27 (new)**

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

## **Snapper Provinciale Lemon Risotto 26**

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

## **Grouper or Snapper Livornese Spaghettini 26**

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

## **Fresh Catch Francese Spaghettini mkt price**

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

## **Grilled Catch of The Day mkt price**

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

## **Orecchiette Allo Scoglio 27**

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

## **Risotto alla Pescatore 29**

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

## **Florida Lobster Risotto 32**

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

## **Lobster Al Vino Bianco Spaghettini 32**

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

## **Chilean Champagne Seabass 32**

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

## **Dover Sole Al Forno 38**

Holland Dover sole baked in a citrus white wine & caper sauce plated w/ house risotto & roast zucchini

## **Grill Shrimp Roasted Pepper 25**

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

## **Shrimp Alla Primavera 25**

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

## **Mussels Vino Bianco | Fradiavolo | Marinara Linguini 22**

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

## **Soft Shell Crab Francese Spaghettini 25**

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

## **Shrimp or Crabmeat Pappardella 24**

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

## **Choice: Shrimp | Scallop | Scungili w/ Fradiavolo or Marinara Linguini 25 | 27 | 25**

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

## **Frutti Di Mare Linguine 29**

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

## **Shrimp Scampi Spaghettini 24**

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

## **Seafood Pappardella 29**

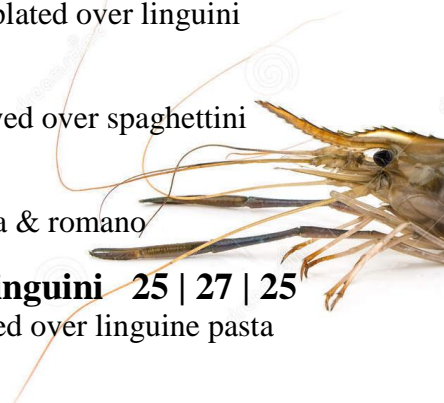
Scallops, shrimp, clams, mussels, & lump crabmeat in a flambéed tomato cream sauce

## **Clams Posillipo Linguini or 22**

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

## **Red or White Clam Sauce w/ Linguine 18**

Linguini pasta tossed w/ baby canned clams & choice sauce





# LAND | TERRA

Veal | Beef | Poultry | Vegetable

*(No Substitutions Please)*

## **Colorado Lamb Rack 27 (new)**

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

## **Beef Tenderloin Mushroom Agro Dolce 32 (new)**

Pan seared filet mignon (8oz), mushroom demi, fried sweet potato strings, agro dolce glaze & butternut polenta

## **Grilled Strip Steak Balsamico Dolce 27**

Grilled strip steak (12oz) plated sautéed mushrooms, fried sweet potato strings, balsamic honey glaze, & romano risotto

## **Strip Steak Alla Pizzaiola Spaghetini 25**

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

## **Veal Saltimbocca Risotto Romano 25**

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

## **Veal Rollatini Mushroom Demi Risotto Romano 26**

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

## **Veal Artichoke Risotto Romano 25**

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

## **Veal Auricchio Risotto Romano 25**

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

## **Veal Marsala Risotto Romano 25**

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

## **Veal Pizzaiola Spaghetini 25**

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

## **Veal Picatta Risotto Romano 25**

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

## **Eggplant Parmigiana Spaghetini 22**

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

## **Chicken Gorgonzola Risotto Romano 25**

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

## **Chicken Burrata Grill Tomato Arugula 25 (new)**

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

## **Chicken Marsala Risotto Romano 22**

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

## **Chicken Francese Spaghetini 22**

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

## **Chicken Picatta Risotto Romano 22**

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

## **Chicken Cacciatore Spaghetini 22**

Chicken strips sautéed w/ fresh vegetables in a savory rosemary stewed plum tomato over spaghetini

## **Chicken Scarpariello Risotto Romano 22**

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

## **Chicken or Veal Parmigiana Spaghetini 21**

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

## **Sausage & Meatball Parmigiana Spaghetini 20**

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





# BRICK OVEN PIZZA

## Pizza Pricing Below

**14** inch 8 slices thin crust

Cheese pizza \$18 & 1 topping starts at \$21 each add. \$2.5

**16** inch 8 slices thin crust

Cheese pizza \$20 & 1 topping starts at \$23 each add. \$3

**Sicilian** 12 slices deep dish

Cheese pizza \$22 & 1 topping starts at \$24 each add. \$3

**Gluten Free** 10 inch 4 slices

Cheese pizza \$14 & 1 topping starts at \$16 each add. \$2

## 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  
**22 | 24 | 25**

### Quattro Stagioni

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

### Vegetarian

Peppers, onions, spinach, mushrooms, & olives  
**26 | 28 | 29**

### Supreme

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



# CORDIALS | DIGESTIVI

- Limoncello Villa Marzia** Imported lemon liqueur 7  
**Grappa Lorenzo Inga** Grape pomace spirit 10  
**Amaro Lorenzo Inga** Herbal liqueur 7  
**Pink Limoncello LiDestri** Pink lemon flavored liquer 7  
**Amaretto Luxardo** Classic almond vanilla liqueur 6  
**Fernet Branca** Relished flavors of herbs, remedial plants, & roots 6  
**Sambuca Borghetti** Anise liqueur 5  
**Vin Santo Campobello** Tuscan dessert wine w/ hints of honey & nuts 5  
**Verduzzo Sgubin** Dry late harvest white wine 5  
**Cognac Frapin Luxe V.S** Premier French cognac 20  
**Patron Xo Café** Silver coffee Patron tequila 100% agave 8

## DESSERTS | DOLCI

### **Tiramisu Classico 7**

Traditional style espresso flavored ladyfinger cake

### **Cannoli Classico 7**

Cannoli filled w/ sweet ricotta dusted w/ confection sugar

### **New York Cheese Cake 7**

Classic New York cheese cake raspberry coulis

### **Crème Brulee Mochi Gelato 8 (new)**

Custard caramel gelato enclosed in a sweeten rice dough

### **Chocolate Kahlua Mousse Cake 7**

Golden toffee crunches float among creamy rich Kahlua chocolate mousse

### **Florida Key Lime Pie 6**

Classic Florida key-lime pie graham cracker crust

### **Limoncello Sorbetto 8**

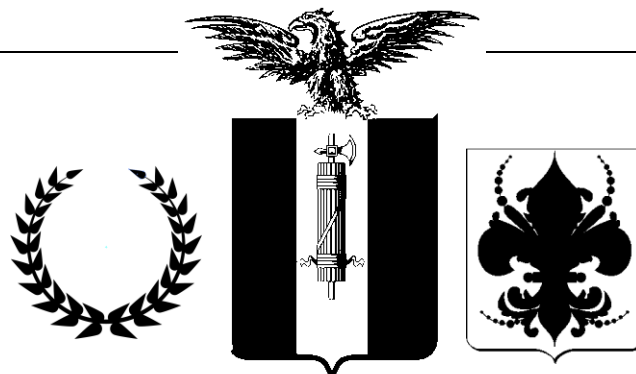
Champagne flutes filled limoncello-flavored sorbet

### **Pistachio Gelato 7**

Creamy Italian gelato savoradi biscotto

### **Cappuccino Tartufo 6**

Cappuccino flavored gelato in 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