



# 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 9
- Sauvignon Blanc California 9
- Chardonnay California 9
- Cabernet California 9
- Merlot California 9
- Shiraz Australia 9
- White Zinfandel California 9
- Barberone California 9
- Chablis California 9

### *Red* Fine Wine Glass

- Super Tuscan Dogajolo 14
- Valpolicella Ripasso Mara 15
- Pinot Noir '18 Cordant Central Coast, CA 20
- Primitivo Puglia 13
- Chianti Imported 11
- Old Vine Zinfandel Napa Valley 13
- Lambrusco Imported 9

### *White* Fine Wines Glass

- Arneis Piemonte Damilano Lemon & Mineral Hints 12
- Chardonnay Toscana Nozzole 12
- Sauvignon Blanc Charles Krug 12
- Pinot Gris Kings Estate 13
- Gewurztraminer Colombia Valley 9
- Proseco Brut Split 187 ml. 12
- Sparkling Rose Split 187 ml. 12
- Moscato Split 187 ml. 10

### *Carafe* HALF | FULL CARAFE

- |                    |    |    |
|--------------------|----|----|
| Barberone Burgundy | 21 | 28 |
| Chablis            | 21 | 28 |
| White Zinfandel    | 21 | 28 |



## BEVERAGES

- Panna Water 500ml 6
- San Pellegrino 500ml 6
- Soft Drinks Pepsi Products 5
- Hot Tea Assorted 6
- Cappuccino 7
- Espresso 6
- Decaf Espresso 6
- Double Espresso 7
- Coffee 5



## CRAFT COCKTAILS

### Aperol Spritz 13

Herbal rhubarb bitter, prosecco, & club soda poured over ice  
~orange garnish

### Moscow Mule 14

Kitchen crafted simple syrup of the day, stirred w/ premium Fever Tree ginger beer, vodka & splash of lime ~ fresh mint & lime garnish

### Craft Mojito 13

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

### Barreled Bourbon 15

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

### Giardiniera Martini 12

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

### Chocolate Espresso 13

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

### Key Lime Pie Martini 12

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

### Limoncello Drop 12

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

### Take Me Under Tiramisu 13

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

### Melon Cosmo 13

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

## BEER | BIRRA

- Moretti or Peroni 7
- Stella Artois 7
- Heineken 7
- Guinness Draught 7
- Yuengling Lager 6
- Corona 7
- Mich Ultra 6
- Miller Light 6
- Coors Light 6
- Budweiser 6
- Bud Light 6
- Buckler N.A. 6

# HOT APPETIZER

## **Mussels Vino Bianco | Fradiavolo 13**

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

## **Calamari Fritti 16**

Flour dusted deep fried squid served with marinara

## **Stuffed Mushrooms 16**

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

## **Baked Clams 14**

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

## **Arancini Toscana 14**

Panko breaded risotto balls blended w/ romano & peas

## **Escarole White Tuscan Bean 13**

Blanched escarole pan roasted garlic & evoo

## **Fried Zucchini 13**

Breaded seasoned deep-fried sliced zucchini tomato dipping sauce

## **Fried Mozzarella 10**

Homemade seasoned, breaded, & deep fried mozzarella

## **Sautéed Spinach or Broccoli 11**

Sautéed in garlic, oil, & seasoning

## **Escargot Bourgogne 17**

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

## **Pizzetta Gorgonzola 17**

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

## **Garlic Knots 7**

6 knotted dough w/ garlic & herbs tomato dipping sauce

## **House Meatball or Sausage 9 | 13**

Side of house meatballs or sausages 2 per order

## **Pane Al Forno Mozzarella 8**

Homemade garlic bread baked w/ melted mozzarella cheese

## **Zuppa Del Giorno Cup 10**

Ask server for soup of day



# COLD APPETIZER

## **Tuna Carpaccio Lemon Evoo 16**

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

## **Beet Ricotta 13**

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

## **Beef Carpaccio 16**

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

## **Burrata Mozzarella Fresca 16**

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

## **Mozzarella Fresca 15**

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

## **Antipasto Italiano Sm 17 Lg 24**

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

# SALADS

## **Arugula 10**

Grana Padano, kalamatas, Balsamic Vinaigrette

## **Caesar Classico 9**

Romaine Hearts, Caesar dressing, house croutons  
\*anchovies per request

## **House Salad 9**

Kalamata olive, tomato, perconicini & cucumbers  
choice of Creamy Italian or Balsamic Vinaigrette

## **Gorgonzola Salad 11**

Garden salad, Gorgonzola, Creamy Italian

# Add to Salad

Chicken Breast (8oz.) 7

Fresh Gulf Shrimp (3) 9

Jumbo Diver Scallops (2) 13



# PASTA

*(No Substitutions Please)*

## **Osso Bucco Agnolotti 26**

Pasta purses filled w/ braised Osso Bucco & herbs, plated with a mushroom espagnole consommé

## **Veal Cannelloni 28**

Pasta tubes filled w/ oven roasted ground veal, roasted garlic, spinach, imported pecorino Romano  
Finished with truffle oil ~ plated w/ a stewed tomato cream

## **Porcini Sacchetti Truffle Cream 28**

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

## **Orecchiette Boscaiola 28**

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

## **Orecchiette Caprese 24**

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

## **Penne Arrabbiata 24**

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

## **Lasagna Besciamella & Bolognese 25**

Layered pasta sheets w/ homemade bolognese & four cheese besciamella

## **Butternut Squash Torteloni Sage Cream 25**

Shells Filled with roasted butternut squash, plated w/ a Sage Butter Cream Sauce

## **Cannelloni Fiorentina 28**

Homemade pasta tubes filled with chicken, spinach and ricotta cheese. Topped w/ besciamella & tomato sauce

## **Lobster Ravioli 28**

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

## **Cheese Ravioli Al Forno 23**

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

## **Spinach Ravioli 23**

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

## **Ziti Al Forno Bolognese 23**

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

## **Manicotti al Forno 22**

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

## **Penne alla Vodka w/ Peas 23**

Creamy tomato Alfredo sauce w/ green peas & flambéed vodka

## **Orecchiette Con Broccoli 24**

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

## **Gnocchi or Pappardella Bolognese 24**

Choice pasta tossed w/ traditional meat sauce & romano cheese

## **Gnocchi Or Pappardella Al Pesto 24**

Creamy homemade basil pesto w/ blended pine nuts choice pasta

## **Spaghettini Meatball Or Sausage 24**

House meatball or fennel sausage plated over house stewed tomato sauce

## **Spaghettini Al Brendy 24**

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

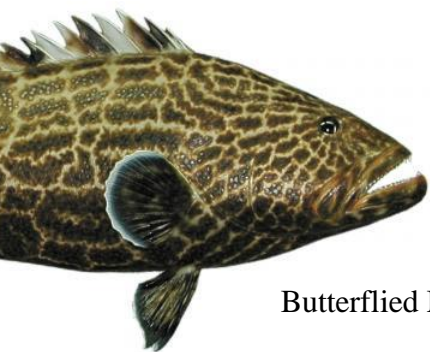
## **Pappardella Chicken Alfredo 29**

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

## **Spaghettini Aglio & Olio 20**

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





# SEAFOOD | PESCE

(No Substitutions Please)

## **Bronzino Pan Roasted 31**

Butterflied Mediterranean seabass pan roasted skin down ~ plated w/ a lemon caper  
White wine sauce, blanched arugula & house risotto

## **Scallops Porcini 36**

Pan seared porcini dusted scallops plated over a mushroom truffle risotto  
Finished with Kalamata balsamic reduction and Basil Oil

## **Fresh Fish (Mkt. Price)**

Hawaiian Mahi, Alaskan Halibut, Atlantic King Salmon, Local Snapper, Local Grouper

## **Choose your Fresh Fish preparation**

**Char Grilled** Lemon, Herb & Olive Oil Blend, Served with House Risotto and Grilled Zucchini

**Franchese** Light Batter, Pan Fried, Spaghettini, Caper, Garlic, Lemon White Wine Butter Sauce

**Livornese** Garlic, Onion, Capers, Kalamata Olive, Stewed Plum Tomato, plated over Spaghettini

## **Orecchiette Allo Scoglio 35**

Fresh clams, mussels, scallops, and shrimp in a zesty cioppino sauce tossed w/ arugula and ear shaped pasta

## **Risotto alla Pescatore 38**

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

## **Florida Lobster Risotto 41**

Florida lobster (8oz) poached in a delicate tomato nage chopped & plated w/ a sun dried tomato Romano risotto

## **Lobster Pappardella 41**

Florida Lobster (8oz) chopped in a flambéed tomato brandy cream sauce tossed w/ egg pappardella pasta & Romano

## **Grill Shrimp Roasted Pepper 31**

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

## **Shrimp Alla Primavera 32**

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

## **Mussels Vino Bianco | Fradiavolo | Marinara Linguini 27**

Choice of: Garlic, white wine, & lemon | Marinara | Spicy Marinara

## **Soft Shell Crab Francese Spaghettini 33**

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

## **Shrimp or Crabmeat Pappardella 32**

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

## **Choice: Shrimp | Scallop | Scungili w/ Fradiavolo or Marinara Linguini 31 | 36 | 31**

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

## **Frutti Di Mare Linguine 38**

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

## **Shrimp Scampi Spaghettini 31**

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

## **Seafood Pappardella 38**

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

## **Fresh Steamed Clam Linguini 29**

Garlic steamed whole clams tossed in choice of white or red sauce. Plated over linguini pasta

**White Sauce:** Garlic, White Wine, Lemon **Red Sauce:** Garlic, Plum Tomatoes, Herbs





# LAND | TERRA

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

## Colorado Lamb Rack 41

Pan roasted lamb rack (10 oz), creamy stewed tomato polenta, & fried onion strings accented w/ rosemary vincotto

## Beef Tenderloin 8 oz | or | Strip Steak 12 oz Mushroom Agro Dolce 40 | 35

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

## Strip Steak Alla Pizzaiola Spaghettini 35

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

## Veal Saltimbocca Risotto Romano 33

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

## Veal Rollatini Mushroom Demi Risotto Romano 33

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

## Veal Artichoke Risotto Romano 33

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

## Veal Marsala Risotto Romano 33

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

## Veal Pizzaiola Spaghettini 33

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

## Veal Picatta Risotto Romano 33

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

## Eggplant Parmigiana Spaghettini 29

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

## Chicken Gorgonzola Risotto Romano 31

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

## Chicken Burrata Grill Tomato Arugula 31

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

## Chicken Marsala Risotto Romano 31

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

## Chicken Francese Spaghettini 31

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

## Chicken Picatta Risotto Romano 31

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

## Chicken Scarpariello Risotto Romano 31

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

## Chicken or Veal Parmigiana Spaghettini 31

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

## Sausage & Meatball Parmigiana Spaghettini 28

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



100 % All  
Natural  
Hormone free  
Chicken



# BRICK OVEN PIZZA

## Pizza Pricing Below

**14** inch 8 slices thin crust

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

**16** inch 8 slices thin crust

Cheese pizza \$24 & 1 topping starts at \$27 each add. \$4

**Sicilian** 12 slices deep dish

Cheese pizza \$25 & 1 topping starts at \$28 each add. \$4

**Gluten Free Cauliflower Crust** **10** inch 4 slices

Cheese pizza \$15 & 1 topping starts at \$17 each add. \$3

## Pizza Toppings

Sausage, Pepperoni, Meatball, Sliced Jalapenos, Sliced Banana Peppers, Ham, Fresh Mushrooms, Anchovies, Spinach, Bell Peppers, Pineapple, Onions, Eggplant, Fresh Garlic, Sliced Black Olives, Sliced Green Olives, Diced Tomatoes, Artichokes, Canadian Bacon, Roasted Red Peppers, Extra Cheese, Roasted Chicken

## SPECIALTY PIZZA

*(No Substitutions Please)*

Size Pricing **14 inch** | **16 inch** | **SICILIAN**

### Navona

White pizza w/ mozzarella, garlic, thinly sliced zucchini, & artichoke hearts

**28 | 30 | 32**

### Spinach & Besciamella

White four cheese sauce, mozzarella cheese, & spinach

**26 | 28 | 29**

### Alla Margherita

Fresh-diced tomato, mozzarella, & fresh basil

**26 | 28 | 29**

### Quattro Stagioni

Ham, artichokes, mushrooms, olives

**29 | 31 | 32**

### Vegetarian

Peppers, onions, spinach, mushrooms, olives, diced tomatoes

**29 | 31 | 32**

### Supreme

Pepperoni, sausage, onions, peppers, olives, mushrooms

**29 | 31 | 32**

### Meat Lovers

Pepperoni, sausage, meatball, ham, bacon

**29 | 31 | 32**

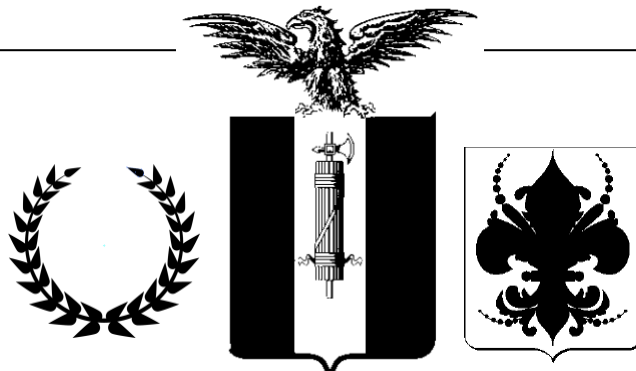


# CORDIALS | DIGESTIVI

- Limoncello** Imported lemon liqueur 8  
**Grappa** Grape pomace spirit 11  
**Amaro Lorenzo Inga** Herbal liqueur 8  
**Amaretto** Classic almond vanilla liqueur 7  
**Fernet Branca** Relished flavors of herbs, remedial plants, & roots 7  
**Sambuca** Anise liqueur 6  
**Vin Santo Campobello** Tuscan dessert wine w/ hints of honey & nuts 6  
**Verduzzo Sgubin** Dry late harvest white wine 6  
**Cognac Remy VSOP** Premier French cognac 12

## DESSERTS | DOLCI

- Tiramisu Classico** 9  
Layered espresso mascarpone ladyfinger cake
- Cannoli Classico** 8  
Cannoli filled w/ sweet ricotta dusted w/ confection sugar
- New York Cheesecake** 9  
Classic New York cheesecake with raspberry coulis
- Chocolate Kahlua Mousse Cake** 9  
Golden toffee crunches float among creamy rich Kahlua chocolate mousse
- Florida Key Lime Pie** 8  
Classic Florida key-lime pie graham cracker crust
- Limoncello Sorbetto** 10  
Champagne flutes filled w/ limoncello flavored sorbet
- Gelato Tartufo** 9  
Italian gelato covered in a chocolate bombshell
- Crème Brulee** 12  
House Made Custard Dessert. Hard Sugar Top – Seasonal Selection (ask server)



**\*\*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