

Enzo's

RISTORANTE

STUZZICHINI

Pane alla griglia

| 4.5

Char-grilled wood oven bread with garlic and local extra virgin olive oil

Bruschetta al pomodoro

| 7.5

Toasted continental bread topped with fresh tomato, extra virgin olive oil, garlic and basil

Bruschetta alla Trota affumicata

| 9.5

Toasted continental bread, Huon valley smoked ocean trout, dill, mascarpone and rocket.

Oliva mista

| 8.5

Marinated mixed olives

Olive Ascolane

| 10.5

Large green olives filled with pork, veal and chicken mince, crumbed and deep fried

Schiacciata al rosmarino

Pizza bread, rosemary, extra virgin olive oil, sea salt.

| 12.5

ANTIPASTI FREDDI

Affettato misto

| 16.5

Sliced local and imported cured meats and grilled bread

Antipasto a modo nostro

| 20.5

Italian and local delicacies, grilled, pickled and preserved

Carpaccio di pesce Re`

| 18.5

King fish carpaccio, with local olive oil, celery heart, cherry tomato and citrus dressing

Fiore di burrata

| 18.5

Fresh mozzarella balls filled with its own curd, cherry tomatoes
& local extra virgin olive oil

ANTIPASTI CALDI

Melanzane alla Parmigiana

| 18.5

Oven baked eggplant with parmesan, mozzarella, Neapolitan sauce, basil

Funghi alla griglia con Taleggio e pesto di rucola

| 18.5

Grilled Portobello mushrooms on ciabatta bread with taleggio cheese and rocket pesto

Cappesante al lardo

| 21.0

Pancetta wrapped scallops, pan seared, wilted rocket and radicchio, and goats curd

Sautee` di vongole

| 22.5

Fresh Coffin Bay cockles sautéed in white wine, garlic and parsley

Formaggio al forno

| 24.5

Oven baked caprino cheese with thyme, garlic and white wine with grilled bread (serves 2)

Arancini con polpa di granchio

| 18.5

Saffron risotto balls filled with blue swimmer crab meat, served with Neapolitan sauce

PASTA E RISOTTO

Rigatoni alla Siciliana

19.5 | 23.5

Enzo's fresh made rigatoni pasta with eggplant pieces, eggplant balls, tomato, basil with grated smoked mozzarella

Gnocchi alla Napoletana

18.5 | 22.5

Potato dumplings hand made from Mondello farm's royal blue potato with Neapolitan sauce

Ravioli alla Bolognese

18.5 | 22.5

Enzo's own meat filled ravioli with Bolognese sauce

Fettuccine alla moda dell'Umbria

22.0 | 26.0

Enzo's fresh fettuccine, soppressa (Italian sausage), local and imported mushrooms, Italian truffle and cream

Penne della casa

20.0 | 24.0

Chicken breast pieces, Neapolitan sauce, avocado, pesto and cream

Spaghetti al sapore di mare

25.5 | 29.5

With fresh local seafood, light tomato, olive oil and garlic

Spaghetti con vongole

25.5 | 29.5

With fresh vongole (clams), olive oil, garlic and fresh parsley

Linguine con polpa di granchio

25.5 | 29.5

Blue swimmer crab meat, chilli and fresh tomato

Risotto ai funghi

21.5 | 25.5

Arborio rice with fresh local and imported mushrooms

SECONDI

Galantina di pollo al gorgonzola con spinaci

| 32.5

Fully de-boned organic chicken filled with spinach and parmesan wrapped in prosciutto royal blue potato bake, broccolini, gorgonzola sauce

Saltimbocca

| 29.5

Veal scaloppine pan cooked with white wine, finished with champagne ham and cheese, braised silverbeet and potato

Filetto di Bue ai funghi e Tartufo

| 38.5

Black Angus beef fillet, pan cooked with mixed mushrooms, Italian truffle and touch of cream with potato bake and green beans

Coniglio alla cacciatora

| 36.5

Farmed rabbit slow cooked with mushrooms, onions, carrots and tomato, in traditional game hunter style

Petto d'anatra arrosto

| 32.5

Roasted duck breast, with braised cannellini beans, baby spinach and smoked pancetta

DALLA GRIGLIA

Braciolette di vitello alla Bocelli

| 35.5

Char-grilled veal escalopes, rolled and filled with pecorino and parsley, on a warm salad of grilled witlof, broad beans, baby spinach and cherry tomatoes
(Andrea Bocelli's favourite dish when dining here in September '04)

Costolette d'agnello a Scottadito

| 36.5

Limestone Coast lamb cutlets char grilled, served with braised silverbeet and potato

Quaglie alla brace

| 26.5

Char-grilled marinated quails, served with a tomato, red onion, cucumber, olive and basil salad

Controfiletto alla griglia

| 39.5

400gr char-grilled scotch fillet, with royal blue potato mash, green beans and red wine jus

Tagliata di manzo

| 35.5

Char-grilled Porterhouse steak, carved and dressed with rocket, parmigiano and aged balsamic

Bistecca alla Fiorentina

| 49.5

800 gram char-grilled T-bone steak, with grilled mushrooms and hand cut chips

PESCE

Calamari infarinati e fritti

24.0 | 29.0

South Australian calamari dusted with flour, salt and pepper, deep fried and served with salad

Granchi alla Diavola

20.5 | 28.5

Blue swimmer crab meat combined with dash of cream, fish stock, parmesan and seasoned with hot chilli and parsley, baked and served on a bed of seafood rice

Grigliata di pesce

| 49.5

Char-grilled Morton Bay bugs, S.A. gulf prawns, S.A. calamari, crab diavola and fresh local fish fillet served with mixed leaf salad

CONTORNI

Insalata alla Calabrese | 9.5

Tomato, cucumber, red onion olives, basil, red wine vinaigrette, biscuit bread

Insalata mista | 8.5

Mixed leaf salad, tomato, cucumber red onion, olives white wine vinegar and olive oil

Patatine | 7.5

Hand cut chips with rosemary salt

Spinaci | 9.5

Spinach sautéed with olive oil and garlic

FOR THE KIDS

Patatine fritte | 6.5

Hot chips

Cotoletta Milanese | 16.5

Schnitzel and chips

Filetto di pesce | 18.5

Fish and chips

Pizza | 10.0

Cheese and tomato or ham and pineapple

***GLUTEN FREE**

Gluten free pasta, gnocchi and breads available. Please check with your waiter.

*Pasta and Gnocchi extra | 1.5

*Bread | 3.5

*Our cooking philosophy is using the freshest of ingredients and cooked at the time of order and this may take a little longer.
So please let us know if you are pressed for time.*

No separate accounts.