

Enzo's

RISTORANTE

ENTRÉE

Antipasto a modo nostro	18.5
Italian and local delicacies, grilled, pickled and preserved	
Funghi alla griglia con taleggio e pesto di rucola	18.0
Grilled Portobello mushrooms on ciabatta bread with taleggio and rocket pesto	
Melanzane alla parmigiana	18.0
Oven baked eggplant with parmesan, mozzarella, Napoletana sauce and basil	
Gnocchi alla Napoletana	18.0
Hand made potato dumplings served with a Napoletana sauce	

MAIN COURSE

Petto di pollo al gorgonzola con spinaci	32.5
Organic chicken breast filled with spinach wrapped in prosciutto with royal blue potato bake, broccolini, gorgonzola sauce	
Tagliata di manzo	34.5
Char-grilled 300gr porterhouse steak, carved and dressed with rocket, parmigiano and aged balsamic	
Costolette d'agnello a scottadito	35.5
Limestone Coast lamb cutlets char-grilled served with spinach	
Calamari infarinati e fritti	26.5
South Australian calamari dusted in flour,salt and pepper deep fried	
Linguine con polpa di granchio	29.0
With blue swimmer crab meat, chilli and fresh tomato	
Risotto ai funghi	24.5
Arborio rice with fresh local and imported mushrooms	

No separate accounts please

Small function menu for parties of 15 to 25 persons, pre-theatre option