

Enzo's

MENU 2017

RISTORANTE

STUZZICHINI: starters

(All appetisers and entree's are great sharing options)

Pane alla griglia VN | 3

Chargrilled wood oven bread with garlic and local extra virgin olive oil

Schiacciata al rosmarino VN | 12

Thin pizza bread with rosemary, sea salt and olive oil

Cacciatore alla griglia GF | 8

Chargrilled continental sausage

Olive Miste VN | 9

Warm marinated mixed olives with ciabatta bread

Olive Ascolane | 13

Large green olives filled with veal, chicken mince and parmesan cheese, crumbed and deep fried with a tomato and roast capsicum salsa

Acciughe Catalina GF | 16

Hand filleted anchovies produced in Santona in Northern Spain from the Cantabrian sea (Awarded the best Cantabrian anchovy of 2014 and 2015)

Gamberetti fritti | 14

Mildly spiced panko crumbed school prawns with lemon aioli

ANTIPASTI FREDDI: cold appetisers

Antipasto a modo nostro | 24

Chef's assortment of smallgoods, cheese, roasted vegetables, preserves and house made grissini (vegetarian option available)

Prosciutto e burrata V | 22

San Danielle Prosciutto, fresh mozzarella cheese parcel with cherry tomatoes, extra virgin olive oil and toasted ciabatta bread

Carpaccio di pesce del giorno GF | 19

Fresh fish of the day, with fresh lemon, olive oil and Italian pickled red onion

ANTIPASTI CALDI: hot appetisers

Funghi alla griglia con taleggio e pesto di rucola V | 18

Grilled portbello mushroom on ciabatta bread with taleggio cheese and rocket pesto (*contains nuts*)

Cappesante al lardo GF | 24

Large scallops wrapped with pancetta, served with zucchini and leek fondue, with a chilli vinaigrette

Arancini con zucca e taleggio V GF | 16

Risotto balls filled with pumpkin, taleggio cheese on wilted cos

Pancetta di maiale arrosto GF | 19

Twice cooked pork belly, slow roasted and grilled, served with a rocket salad and aged balsamic

PASTA: pasta

Spaghetti al sapore di mare | 34

Cav. Giuseppe Cocco spaghetti, fresh local seafood, cherry tomato, olive oil and garlic

Linguine con polpa di granchio | 33

Benedetto Cavalieri linguine with blue swimmer crab meat, fresh tomato and chilli

Penne della casa | 27

Penne pasta, chicken breast pieces, Napoletana sauce, avocado, pesto and cream

Risotto ai spinaci e funghi GF | 28

Carnaroli superfino rice with a mushroom and chicken stock, spinach, fresh local and imported porcini mushrooms *(vegetarian option available)*

G/Free options available with above pasta dishes

PASTA FRESCA: fresh pasta options

Fettuccine alla moda dell'Umbria | 29

Enzo's fresh made fettuccine with porcini and swiss brown mushrooms, Italian sausage, black truffle paste and a touch of cream *(available in vegetarian)*

Gnocchi alla Sorrentina V | 27

Home made Royal blue potato dumplings, oven baked with Napoletana sauce, buffalo mozzarella and basil *(gluten free option available)*

Rigatoni alla Norma V | 26

Enzo's fresh made pasta tubes with eggplant balls, in a fresh tomato and eggplant sauce with grated salted ricotta *(available in Gluten free penne or vegan option – please ask your waiter)*

Ravioli alla Bolognese | 26

Enzo's own meat filled ravioli with Bolognese ragu

SECONDI: mains

Pollo Farcito GF | 33

Half free range chicken deboned, filled with spinach, prosciutto and Parmigiano Reggiano cheese, oven baked and served with braised savoy cabbage

Saltimbocca | 36

Veal scaloppine pan cooked with white wine, topped with smoked ham (SA produced by San Jose), provoletta and sage, served with chat potatoes and green beans

Filetto di Bue ai porcini e tartufo | 44

Grass fed MSA beef fillet, pan cooked with porcini, local mushrooms, truffle, brandy and a touch of cream, served with potatoes and green beans
(National Winner of the Pepperjack battle of the steaks Australia 2015)

Quaglie in pancetta GF | 39

Deboned quail wrapped in pancetta, oven roasted and served with braised cannellini bean and baby spinach *(entrée available)*

Gamberi alla Calabrese | 42

Local king prawns pan cooked in garlic and chilli, flamed with brandy served with mixed green leaf salad

Calamari infarinati e fritti | 32

South Australian calamari dusted with flour, salt and pepper, deep fried, with a lemon aioli

Granchi alla Diavola | 31

Blue swimmer crab meat combined with a dash of cream, fish stock, parmesan cheese, seasoned with hot chilli, garlic and parsley, oven baked in a crab shell and served on a bed of seafood rice (*available as entrée*)

(Please ask your waiter for gluten free options for above dishes)

DALLA GRIGLIA: from the chargrill

Controfiletto alla griglia GF | 42

Chargrilled grain fed premium scotch fillet, served with potato mash and spinach

Costolette d'agnello GF | 43

Chargrilled lamb cutlets, served with spinach and polenta

Calamari alla Griglia GF | 34

South Australian deep sea calamari char grilled, served with a green bean, tomato, olive and red onion salad

Misto di mare a modo nostro GF | 55pp

Local fresh seafood platter of fresh fish of the day, prawn, squid, bug and scampi, pancooked and chargrilled (*optional: diavola shell add \$12*)

(please allow up to 40 min. cooking time)

SALSE: sauces for meats

Funghi e tartufo | 5

Local and imported mushrooms, truffle paste, brandy with a touch of cream

Al vino rosso GF | 5

Red wine jus

Pepe verde GF | 4

Green peppercorn sauce

CONTORNI: sides

Insalata mista VN | 10

Mixed leaf salad, dressed with chardonnay vinegar and extra virgin olive oil

Insalata di arugula V GF | 12

Fresh rocket, pear, shaved parmesan, sea salt, lemon and extra virgin olive oil

Panzanella VN | 10

Tomato, cucumber, olives, crusty bread, basil and extra virgin olive oil

Spinaci VN GF | 12

Spinach, garlic and extra virgin olive oil

Fagiolini VN GF | 12

Sautéed green beans with extra virgin olive oil

Patate al Rosamarino VN GF | 9

Hand cut chips with rosemary and sea salt

BAMBINI: kids

Penne or Spaghetti | 12

Napoletana (VN) or Bolognese sauce
(gluten free available)

Patatine fritte VN | 7

Hot chips

Cotoletta di pollo | 16

Chicken schnitzel and chips

Filetto di pesce | 18

Crumbed fish and chips

Pizza | 12

Cheese and tomato or ham and pineapple
(gluten free available)

SENZA GLUTINE: gluten free

Gluten free pasta, gnocchi and breads available

Please check with your waiter for other gluten free options on our menu

Charges for Gluten free pasta's, breads and pizza

Pasta \$2

Pizza \$3

Bread \$4