

Enzo's

RISTORANTE

Summer Menu 2018/2019

STUZZICHINI: starters

(Our starters and antipasti are great sharing options)

Pane alla griglia VN | 3

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

Schiacciata al rosamarino 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 Ortiz GF | 16

Hand filleted artisan anchovies from the Cantabrian Sea

ANTIPASTI

Antipasto a modo nostro | 39 for 2 | 17 per additional person

Chef's selection: Prosciutto San Daniele, roasted and pickled vegetables, fresh bocconcini cheese, arancini, marinated olives, and house made grissini (vegetarian option available)

Prosciutto e burrata | 16pp | 25 for 2

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

Affettato Misto | 19

A selection of South Australian produced cured meats

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

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

Cappesante al lardo GF | 24

Large scallops wrapped in pancetta with a zucchini and leek puree and micro herbs

Arancini con zucca e taleggio V GF | 16

Pumpkin risotto balls filled with taleggio cheese, on a bed of rocket and pickled red onion

Pancetta di maiale arrosto GF | 19

Slow roasted, then grilled pork belly, with pickled vegetables and dark balsamic glaze

Sardine all Calabrese | 16

Port Lincoln sardine fillets pan cooked, chilli, semi dried tomatoes, black olives, capers, garlic & olive oil

PASTA: pasta

Spaghetti al sapore di mare | 34

Spaghettoni, local prawns, mussels, calamari, whiting, crab meat in bianco

Linguine con polpa di granchio | 33

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 funghi GF | 29

Carnaroli rice with local button mushroom, local porcini and parmigiano Reggiano

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

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

Rigatoni con pomodoro e basilico | 25

Enzo's fresh pasta tubes with fresh tomato sauce and fresh basil

Ravioli alla Bolognese | 26

Enzo's own meat filled ravioli with Bolognese sauce

SECONDI: mains

Saltimbocca | 36

Veal scaloppine pan cooked with white wine, topped with San Jose` Kassler ham, Provoletta cheese and sage, served with roasted rosemary potatoes and green beans

Filetto di Bue ai porcini e tartufo | 45

Pure Angus grass fed beef fillet, pan cooked with porcini, local mushrooms, truffle, brandy and a touch of cream, served with roasted rosemary potatoes and green beans (*National Winner of the Pepperjack battle of the steaks Australia*)

Quaglie in pancetta GF | 39

Fully deboned quail, wrapped in pancetta, oven roasted and served with braised baby blue lentils, baby spinach and quail Jus

Gamberi alla Calabrese | 42

South Australian Gulf king prawns pan cooked in garlic and chilli, flamed with brandy served with a side of mixed leaf salad

Calamari infarinati e fritti | 32

South Australian calamari dusted in flour, salt and pepper, deep fried, with lemon aioli and a mixed leaf side salad

Controfiletto alla griglia GF | 42

Chargrilled Riverine premium scotch fillet, served with roasted baby royal blue potatoes and spinach

Pollo alla Diavola GF | 33

Chargrilled semi deboned spatchcock with a Sicilian caponata

Misto di mare a modo nostro GF | 80pp | 150 for 2

Chargrilled local fresh seafood platter; King George whiting, SA Gulf prawns, Calamari, Moreton Bay bug, and large scampi, served with a side of mixed leaf salad (*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, walnut, sea salt, lemon and extra virgin olive oil

Caponata alla Siciliana V GF | 10

Sautee` of eggplant, capsicum, red onion, tomato, green olives

Insalata Calabrese al pomodoro VN | 12

Seasonal tomatoes, cucumber, black olives, red onion, basil, oregano and extra virgin olive oil

Spinaci VN GF | 12

Spinach, garlic and olive oil

Patate al Rosamarino VN GF | 9

Royal baby blue potatoes roasted 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 | 15

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 spaghetti, penne, gnocchi and breads available
(Spaghetti and penne are also egg free)

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