

Est



1994

Authentic Italian BYOB | Fine Dining In a Casual Atmosphere | Take Out | Catering

Zuppa del giorno

(SOUP SPECIAL OF THE DAY)

Antipasta

ANTIPASTO DI ENZZO

Imported cheeses, select meats, fresh mozzarella, olives, roasted peppers, artichoke hearts & sun-dried tomatoes

GAMBRETTO CON AGLIO

Chef Enzo sautees shrimp in garlic sauce served on focaccia

IMPORTED PROVOLONE & OLIVES

LA BRUSCHETTA

Focaccia smothered w/ mozzarella & Enzo's homemade tomato bruschetta

MELANZANE DI ENZZO

Roasted eggplant w/ fire-roasted peppers baked w/ fresh mozzarella cheese

NONNA'S MEATBALLS

Homemade beef meatballs in our marinara sauce w/ a dollop of ricotta cheese

TRATTORIA'S PORTABELLOS

Delicately sauteed portabello mushrooms in a balsamic sherry sauce w/ gorgonzola cheese

Insalata

CAESAR SALAD

Romaine tossed in a homemade creamy dressing made w/ an anchovy paste

INSALATA DEL GIORNO

Mescalini salad topped with seasonal fixings

SAUTEED SEASONAL GREENS

A choice of Broccoli Rabe, Escarole, Spinach or American Broccoli

Calzone

Pizza dough stuffed w/ ricotta & mozzarella served w/ marinara sauce

PIZZA

(8in) | (16in) | (Toppings):

Anchovies, Artichokes, Basil, Broccoli, Grilled or Fried Eggplant, Fresh Tomato, Fresh Garlic, Ham, Meatball, Mushroom, Pepperoni, Peppers, Olives, Onions, Sausage, Spinach



PASTA DI CASA

Cappellini Freschi

Cappellini, marinated fresh plum tomato, basil, garlic & oil tossed w/ mozzarella cheese

Farfalle Capone

Bowties, chicken tenderloins & Italian sweet sausage sauteed in Enzo's house marinara sauce

Pasta Melanzane

Penne, roasted eggplant sauteed in a tomato basil sauce tossed w/ mozzarella cheese

Pasta Dora

Bowties, greens, beans, artichokes, roasted peppers & olives in Enzo's house marinara

Pasta Vincenzo

Cappellini, garlic & olive oil, shrimp, artichokes, sun-dried tomato & arugula

Penne alla Vodka

Pink cream sauce with shallots, prosciutto, peas w/ a splash of vodka

Perri Enzo Pasta

Fettuchhini, Shrimp, caramelized onions sauteed in a plum tomato sauce w/ arugula

Tortellini alla Panna

Cheese-filled pasta in a rich cream sauce w/ prosciuttini, peas & melted mozzarella cheese

Gnocchi Funghi

Potato dumplings, shallots, parmesan, white truffle oil, mushrooms & broth

Ravioli del Giorno | Lasagna del Giorno

Gluten-free or Whole Wheat Pasta available

ENTRATA

EGGPLANT PARMIGIANA OR ROLLATINI

Breaded eggplant cutlets, stuffed with or without ricotta cheese, baked in a tomato sauce w/ mozzarella

POLLO ALLA ENZZO

Chicken breast w/ roasted peppers, artichokes & mozzarella in a lemon white wine sauce w/ capers

POLLO FRESCI

Chicken breast w/ roasted eggplant in a light tomato, garlic & basil sauce baked w/ mozzarella cheese

POLLO PERRINA

Chicken breast in a balsamic marsala sauce w/ sausage, artichokes, portabello mushrooms & sun-dried tomato

ELLIE DI VITELLO

Veal medallions, in a lemon white wine sauce w/ artichokes, capers & sun-dried tomatoes

VITELLO MILANO

Veal medallions w/ roasted eggplant, prosciutto & mozzarella sauteed in a brown mushroom sauce

FRUITTI DI MARE

Clams, mussels, calamari, shrimp & bay scallops sauteed in a zesty marinara sauce

GAMBRETTO BELLISSIMO

Jumbo shrimp sauteed to your liking; Scampi, Oreganate, Fra Diavlo, Parmigiana or Fileto Pomodoro

LINGUINI CON VONGOLE

Clams sauteed in a garlic white wine sauce or marinara

Salmon Napoli SALMON NAPOLI

Salmon filet in a sherry sauce w/ mushrooms, roasted tomatoes & spinach

(Chef Enzo serves entrees over chef's choice pasta, there is a up charge to substitute for vegetables)

Add to any Pasta or Entree: Chicken, Sausage, or Meatballs | Shrimp



DESSERT MENU

DRINKS

American Coffee
Cappucino
Espresso
Select Tea



DESSERT

Affogato; Italian gelato topped w/ espresso & cafe liqueur
Cannoli
Cheesecake
Lemoncello Mascarpone Cake
Tartufo
Tiramisu
Warm Chocolate Fudge Cake w/ vanilla ice cream