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

## Zuppa del giorno

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(SOUP SPECIAL OF THE DAY)

## Antipasta

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### 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

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### 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

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

## PIZZA

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(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

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### **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

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### **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

