

Enzzo's Valentine's Day Menu

ZUPPA:

Tomato Basil w/ a potato dumpling
Italian Wedding Soup: spinach, meatball, egg & cheese in a vegetable stock

ANTIPASTI:

ANTIPASTO MISTO:

Assorted meats and cheese served w/ olives, roasted peppers & artichokes

GAMBRETO con AGLIO:

Rock shrimp sauteed in a garlic white wine sauce served on house focaccia

NONNA'S MEATBALLS:

Perfectly seasoned beef meatballs in Enzo's house marinara w/ ricotta cheese

INSALDA:

ENZZO'S CAESAR SALAD:

BURRATA:

arugula, cherry vine tomatoes laced w/ a balsamic glaze

FOCACCIA SALAD:

Mesclun, roasted peppers, olives, artichokes & cheese laced w/ a creamy balsamic o/ focaccia

ENTRATA:

EGGPLANT LASAGNA:

Breaded eggplant cutlets layered w/ homemade pasta, ricotta sauce & tomato sauce melted mozzarella cheese

FUSSILI con BROCCOLETTI:

Broccoli rabe, sausage, white tuscan beans, sun-dried tomatoes, garlic & oil sauce / w pecorino romano cheese

PAPARELLE con RAGU:

Slow cooked beef short-ribs stewed in a vegetable & tomato chianti sauce tossed w/ a homemade ribbon pasta

PASTA GOUDA:

Pancetta, caramelized onions, chicken tenderloins, mushrooms, spinach, gouda & marinara tossed w/ linguini

POLLO con FUNGI:

Chicken breast; garlic & oil, caramelized onions, select mushrooms in natural juices o/ garlic mashed potatoes

POLLO TUSCANO:

Breaded chicken cutlet o/ house marinara sauce w/ mozzarella cheese & sautéed tomatoes & basil

GAMBRETO con GRANCHIO:

Shrimp stuffed w/ lump crabmeat stuffing served in a garlic champagne sauce

LOBSTER RAVIOLI:

Pink Vodka Sauce / w shrimp

SALMON NAPOLI:

Salmon sautéed in a sherry sauce, select mushrooms, caramelized onions & stewed tomatoes