Enzo's

Fine Italian Ristorante

APPETIZERS

Fried Mozzarella *$8*
with Arrabbiata dipping sauce

Fried Zucchini *$8*
with Arrabbiata dipping sauce

Fried Brussels Sprouts *$8*
with capers & lemon aioli dipping sauce

Bruschetta *$7*
Grilled baguette with diced tomatoes, basil, garlic, parsley, & extra virgin olive oil

Calamari *Small -$9 Large-$12*
with spicy aioli & Arrabbiata dipping sauce

Cheese Plate *$12 -add cured meats $4*
Chef's selection of cheeses with nuts, fresh & dried fruits

SALADS

Asparagus & Prosciutto *$8*
Lightly grilled prosciutto wrapped asparagus with baby green salad drizzled with balsamic reduction

Caprese *$8*
Mozzarella, sliced tomatoes, & fresh basil drizzled with extra virgin olive oil, & pesto

Cesare *$8 -add anchovies $2*
with classic Caesar dressing, Parmesan &croutons

Mista *$8*
Baby greens, dried cranberries, pecans, gorgonzola & onions, tossed with balsamic vinaigrette

Verde $4
Baby greens with house Italian vinaigrette

ENTREES

Eggplant Parmigiano *$15*
with tomato sauce, ziti, Ricotta, Mozzarella, Parmesan, & basil

Chicken Picatta *$16*
with lemon, white wine reduction & capers

Chicken Marsala *$19*
with Marsala wine & mushrooms over linguine

Veal Marsala *$19*
with mushrooms in Marsala wine reduction

Angus NY Steak 12oz *$22*
with rosemary, olive oil, & lemon; or with gorgonzola sauce

Surf & Turf 8oz *$26*
Beef Tenderloin with jumbo shrimp & balsamic reduction

Osso Buco *$32*
Braised veal shank served over Risotto Milanese

PASTA

Fettuccine Alfredo *$12*
Egg noodles in a cream sauce with butter & Parmesan.
-add chicken $4

Spaghetti Aglio e Olio *$11*
with garlic, olive oil, parsley, hot pepper & toasted breadcrumbs
–add shrimp $6

Lasagna *$18*
Baked pasta with Ragu Bolognese, Béchamel sauce & Parmesan

Penne Puttanesca *$12*
Penne pasta with tomatoes, garlic, Kalamata olives, capers, anchovies, oregano & hot pepper

Spaghetti & Meatballs *$16*
with house made meatballs & marinara

Linguine with Clams *$18*
with garlic, white wine, olive oil & herbs

Proudly Serving Laird's Butcher Shop Steaks & Beef, Sourced from Harris Ranch, Central California

PIZZA

Margarita *$11*
Crushed tomatoes, mozzarella, fresh basil & extra virgin olive oil

Pesto *$13*
Fresh basil pesto, sliced tomato, olives, & fresh Mozzarella

Lombardia *$15*
Fontina, tomato, prosciutto, arugula, Parmesan & truffle oil

Sausage *$14*
with sliced mushrooms & Mozzarella

Pepperoni *$11*
Crushed tomato, Mozzarella, pepperoni & extra virgin olive oil

Cheese *$10*
Crushed tomato & Mozzarella

CALZONE

Spinach *$12*
with Mozzarella, Ricotta & Romano cheese & Arrabiata dipping sauce

Sausage *$12*
with sun-dried tomato, Ricotta, Mozzarella & Parmesan with Arrabiatta dipping sauce

PANINI

Mamma Mia Burger *$12*
House-made meatball burger with smoked Mozzarella and peppers on a Brioche bun served with side of house-made pasta salad

Salami *$12*
with Provolone, tomato & arugula with a side of house-made pasta salad

Enzo's Signature Cocktails

Gentleman's Agreement *$10*
Gentleman's Jack Whiskey, Solerno Blood Orange Liqueur, shaken with a proper dash of Sweet Vermouth

Twiggy Margarita *$8*
Fine tequila, Cointreau, & fresh squeezed lime juice, low in calories!

Marilyn Monroe *$9*
Fun and bubbly Prosecco, peach schnapps, a dash of grenadine, garnished with a cherry

Prince Otis Mai Tai *$11*
Blue Chair Bay premium coconut rum, pineapple juice & a splash of grenadine with floated Myer's dark rum

Santa Paula-tini *$11*
Grey Goose vodka, shaken with Solerno Blood Orange Liqueur & a fresh squeeze of lemon

Lola Cola *$7*
Lola Belle cherry rum with Coca Cola, a splash of grenadine & a fresh squeeze of lime

Azul Margarita *$9*
1800 Tequila, agave, blue Curacao orange liquor & lime

Beer

Rotating IPA on Draft
Budweiser
Bud Light
Coors Banquet
Coors Light
Corona
Modelo
Modelo Negra
Blue Moon
Michelob Ultra
Coors (Non-Alcoholic)
Stella Artois
Lagunitas IPA
805
DBA
Peroni

DESSERTS

Tiramisu *$7*

Panna Cotta *$6*

Crème Brulée *$6*

Limoncello Cake *$7*

Ice Cream *$4*

ESPRESSO

Latte *$6*

Cappuccino *$6*

Espresso Shot Single *$3*

Espresso Shot Double *$4*

AFTER DINNER DRINKS

Founders Reserve Porto *$10*
A full and rich Porto, goes perfectly with Tiramisu

B & B *$9*
Fine blend of French brandy & Bénédictine

Espresso Martini *$12*
Freshly brewed shot of espresso with vanilla vodka, Crème de Cacao and cream

GLEN TAVERN HISTORY

Santa Paula's Glen Tavern Inn is a landmark listed on the National Register of Historic Places, and quite a history it has! In the early 1900s Santa Paula grew and prospered as an oil town and was headquarters to Union Oil. Designed by famed architects Burns and Hunt in the Craftsman "Swiss chalet" style, the Inn was built in 1911 directly opposite the train depot to provide posh lodging to the many newcomers drawn to Santa Paula mainly in connection with the oil business.

During Prohibition, the Inn continued to hold something of its wild West spirit as the third floor was converted to a speakeasy, brothel and gambling parlor. Many legends stem from this era, including tales of murdered prostitutes and shootouts among unruly gamblers. These stories, though scantly confirmed, persist with a life of their own as part of the hotel's rich lore.

In the 1930s, Hollywood discovered the valley hamlet of Santa Paula. Its ruggedly picturesque vistas and hills – located improbably near to the Los Angeles metropolis - made an irresistible setting for many a Western film. During this time, the Glen Tavern Inn hosted such notables as Carol Lombard, John Wayne, Houdini and canine thespian, Rin Tin Tin, who boasted his own suite long before "pet-friendly" entered the hospitality lexicon.

As oil money and old Hollywood moved on, and perhaps even the last unlucky gambler took the last train out of the depot, Santa Paula traded fortune, glamour and vice for the quieter constancy of agriculture and small town Americana. The Inn remains, as ever, an oasis of comfort, class and charm, seemingly immune to time.

Perhaps consistent with the hotel's motto "Where the Past Comes to Life," even the dead reportedly maintain a vivid presence at the Inn. The hotel is a favorite of paranormal aficionados who site it as one of the region's most haunted venues. It has even been selected to host the Ventura Paranormal Society's annual convention. Erie anecdotes abound as believers in the uncanny report encounters with long expired guests who for reasons unknown have opted to extend their stays, well, indefinitely.

In 2005-2007, the Glen Tavern Inn was extensively renovated by the current owners, and reopened as a full service hotel, restaurant and saloon. The renovation preserved the Inn's historical attributes alongside more modern amenities (upon opening in 1911 it boasted state of the art indoor plumbing with communal bathroom facilities – a feature that even historical purist are happy to part with). It also revived its fabled glamour, and offers visitors a chance to relive the gilded days of excess and adventure at a place where spirited revelers and restless spirits seem to comingle quite amicably. And now, as ever we invite both locals and travelers to make the Glen Tavern Inn their haunt.

On February 24, 2008, the Glen Tavern Inn was awarded Certificates of Special Congressional Recognition from the United States Senate and Congress and the California State Assembly for the successful restoration project.