



ENZO'S

Italian Restaurant

Reservations, To-go and In-room delivery please call 805-933-3444

Appetizers

Artichoke Hearts \$13

Battered, fried and served in a garlic white wine sauce

Calamari Fritti \$13

Fried calamari with marinara sauce

Garlic Truffle Fries \$12

Fresh Hand-Cut French fries tossed with garlic, Italian parsley, freshly grated parmesan and truffle oil.

Caprese \$14

Heirloom tomatoes, burrata mozzarella, fresh basil, olive oil, drizzled with fig balsamic reduction

Portobello Mushroom \$13

Stuffed with gorgonzola and parmesan served on a bed of marinara sauce with melted mozzarella

Beef Carpaccio \$16

Thinly sliced cured filet, served on a bed of baby wild arugula topped with a Dijon aioli with capers, parmesan and truffle oil.

Soups & Salads

Lobster Bisque \$9

Thick and creamy made with fresh lobster and sherry wine.

Clam Chowder \$7

Thick and creamy made with fresh clams, bacon and white wine.

Minestrone \$6

Hearty Italian vegetables and pasta.

Side Dinner Salad \$9

Artisan baby greens tossed in house made Italian dressing.

Caesar \$10

Traditional house made Caesar dressing, shaved parmesan, and house made croutons

BLTA \$13

Baby spinach and chopped romaine with applewood smoked bacon, tomatoes and avocado with a house-made bleu cheese dressing.

Enzo's Artisan Salad \$12

Artisan baby greens tossed in house made Italian dressing with raspberries, sliced red onion, gorgonzola, and pecorino romano.

Venezia Salad \$13

Baby greens and wild arugula, sliced pears, gorgonzola, caramelized walnuts with a pomegranate vinaigrette dressing.

Carne e Pollo

Veal Parmigiana \$25

Medallion of Veal pounded and lightly breaded with marinara and melted mozzarella cheese.

Veal Picatta \$25

Veal cutlet with capers, lemon, white wine and parsley

Veal Marsala \$27

Veal cutlet with wild mushrooms, sautéed with marsala wine and demi glaze

Veal Rosanna \$27

Veal cutlet with shallots, garlic, fresh rosemary, a touch of Dijon, white wine, smoked paprika, cream and two jumbo prawn

Chicken Picatta \$22

Chicken cutlet with lemon, white wine reduction and capers

Chicken Gorgonzola \$23

Chicken cutlet with gorgonzola, garlic, marsala wine and cream

Chicken Parmesan \$22

Lightly breaded chicken cutlet with marinara sauce and mozzarella

Chicken Marsala \$23

Chicken cutlet with wild mushrooms, marsala wine and demi glaze

Filet Di Pepe \$45

10oz filet grilled and topped with a three peppercorn sauce

Pasta

Fettuccine Alfredo \$19

Egg noodles in a cream sauce with butter and Parmesan

Spaghetti al Tommaso \$18

Diced heirloom tomato, fresh basil and garlic over spaghetti pasta

Spaghetti Bolognese \$20

Traditional Bolognese meat sauce with spaghetti
Add Meatballs \$4

Fettuccini Lobster \$26

Lobster chunks sautéed with garlic, basil, white wine, smoked paprika and a touch of cream

Penne Vodka \$22

Sundried tomato, parmesan, fresh basil, garlic and caramelized onion and a touch of cream over rigatoni

Linguine Veneziana \$27

Mussels, clams, salmon, prawns, calamari sautéed with garlic, fresh basil, white wine, a touch of curry, cream and marinara sauce

Spaghetti Carbonara \$23

Spaghetti with caramelized applewood bacon, garlic, green peas, chopped tomato, in a marsala cream sauce

Quattro Formaggio Pasta \$24

Penne pasta served in a four cheese creamy gorgonzola, parmesan, pecorino, mozzarella oven baked and served with chopped tomatoes.

Frutti di Mari

Cioppino \$38

Traditional Italian red seafood broth with mussels, clams, prawns, fish of the day, calamari, sautéed with garlic, basil, white wine, and marinara

Fish of the Day

Chef's choice of fish, ask server for selection

Scampi Vesuvio \$28

4 Jumbo prawns sauteed with butter, white wine and garlic served on a bed of angel hair pasta.

Dal Forno

Lasagne \$23

Baked pasta with ragu Bolognese, ricotta and parmesan

Eggplant Parmesan \$22

Lightly breaded eggplant stuffed with sautéed mushrooms on a bed of marinara sauce with melted mozzarella

Margarita Pizza \$18

Marinara, crushed tomatoes, mozzarella, fresh basil and extra virgin olive oil

Pepperoni Pizza \$20

Marinara, crushed tomatoes, Mozzarella and Pepperoni

Toscana Pizza \$22

Marinara, crushed tomatoes, hot Italian sausage, applewood smoked bacon, wild mushrooms and a cracked egg on top.

**Full bar available.
Ask your Server about Daily Specials.**