

GLUTEN FREE MENU

ANTIPASTI

GARLIC BREAD 9.00

(WITH CHEESE \$1 EXTRA)

BRUSCHETTA 10.00

CRISPY SEASONED BREAD TOPPED WITH DICED TOMATO, GARLIC AND BASIL

BRUSCHETTA CAPRESE 13.00

CRISPY SEASONED BREAD TOPPED WITH PESTO, FRESH MOZZARELLA, ROASTED PEPPER AND PROSCIUTTO

SPECIALTY WINGS 15.00

(10) TO AN ORDER, CHOICES OF: BBQ, SPICEY BBQ, HONEY MUSTARD, SPICEY HONEY MUSTARD, ITALIAN PARMESAN, VODKA, ALFREDO **OR** GINGER TERIYAKI

BUFFALO WINGS 14.00

(10) TO AND ORDER, CHOICES OF: PLAIN, MEDIUM OR HOT

ANTIPASTO DI CASA 21.00

CLAMS OREGANATO, MUSSELS MARINARA, FRIED CALAMARI, FRESH MOZZARELLA, PROSCIUTTO AND ROASTED PEPPERS DRIZZLED WITH BALSAMIC GLAZE

ITALIAN NACHO 14.00

(CHOICE OF: GRILLED CHICKEN, BEEF OR GROUND SAUSAGE) HOMEMADE POTATO CHIPS TOPPED WITH LETTUCE, CHEDDAR CHEESE, DICED TOMATO, ONION, JALAPENO PEPPERS AND OLIVES SERVED WITH A SIDE OF GUACAMOLE AND SOUR CREAM

SAMPLER PLATTER 18.00

BRUSCHETTA, HOMEMADE CHIPS, FRENCH FRIES, GARLIC BREAD AND WINGS SERVED WITH SAUCE FOR DIPPING

SALSICCIA CON RABE 14.00

SAUTEED BROCCOLI RABE, ITALIAN SAUSAGE AND GRILLED PORTOBELLO IN A EXTRA VIRGIN OLIVE OIL AND GARLIC

FRIED CALAMARI 18.00

MIXED WITH HOT CHERRY PEPPERS AND SERVED WITH A SIDE OF HOMEMADE MARINARA AND LEMON WEDGES

SPECIALTY FRIED CALAMARI 20.00

ITALIAN PARMESAN- FRESH HERBS AND PARMESAN **ASIAN TERIYAKI-** ASIAN GINGER SAUCE, TOPPED WITH SCALLIONS AND DICED TOMATO

DI ROSA- BRUSCHETTA, FRESH MOZZARELLA AND BALSAMIC GLAZE

BUFFALO- TOSSED IN HOT SAUCE SERVED WITH A SIDE OF BLEU CHEESE

PUTTANESCA- KALAMATA OLIVES, CAPERS, MARINARA SAUCE AND FRESH MOZZARELLA

EGGPLANT ROLLATINI 15.00

EGG BATTERED, ROLLED WITH HAM AND RICOTTA TOPPED WITH MELTED MOZZARELLA IN A HOMEMADE TOMATO SAUCE

HOT ANTIPASTO 20.00

CLAMS AND MUSSELS OREGANATO, STUFFED MUSHROOM, EGGPLANT ROLLATINI AND STUFFED SHRIMP

MUSSELS 12.00

RED- HOMEMADE MARINARA SAUCE **SPICY OR SWEET WHITE-** GARLIC WHITE WINE SAUCE **SPICY OR SWEET OREGANATO-** ITALIAN SEASONED BREADCRUMBS (\$4 EXTRA)

LITTLE NECK CLAMS 13.00

Red- Homemade marinara sauce **spicy or sweet** White- Garlic white wine sauce **spicy or sweet Oreganato-** Italian seasoned breadcrumbs (\$4 extra)

ZUCCHINI CAPRESE 17.00

BREADED ZUCCHINI TOPPED WITH FRESH MOZZARELLA, ROASTED PEPPERS AND BALSAMIC GLAZE

Tomato caprese 10.00

FRESH MOZZARELLA SERVED OVER TOMATO SLICES AND ROASTED PEPPER, DRIZZLED WITH PESTO AND BALSAMIC GLAZE

LATI

BROCCOLI 7.00 BROCCOLI RABE 9.00 SPINACH 7.00 ASPARAGUS 8.00 SAUTEED MUSHROOMS 7.00 CHEF'S MIXED VEGGIES 7.00 CHISPY FRIED POTATO 6.00 MASHED POTATO 6.00 GLUTEN FREE BREAD 5.00 STEAK FRIES 6.00 SWEET POTATO FRIES 6.00 MEATBALLS (2) 8.00 WITH OR WITHOUT SAUCE SAUSAGE 5.00 WITH OR WITHOUT SAUCE HOMEMADE CHIPS 6.00 GARDEN SALAD 4.00 CAESAR SALAD 4.00

EVERYTHING IS MADE FRESH TO ORDER AND SOME ITEMS MAY TAKE LONGER TO PREPARE

INSALATE

GARDEN SALAD 8.00

FRESH MIXED GREENS, RED CABBAGE, CARROTS, RED ONION, CUCUMBER, MIXED OLIVES, TOMATOES AND ROASTED PEPPERS

INSALATA MISTA 8.00 LETTUCE LEAF MIX, RED ONION AND TOMATO

ITALIANO ANTIPASTO10.00FRESH GARDEN SALAD TOPPED WITH HAM, SALAMI,
CAPICOLA AND PROVOLONE

ANTIPASTO FREDDO 12.00 FRESH GARDEN SALAD TOPPED WITH FRESH MOZZARELLA, PROSCIUTTO, SALAMI, PROVOLONE, ROASTED PEPPERS, TOMATOES, ARTICHOKE HEARTS AND MIXED OLIVES

CAESAR SALAD 8.00

FRESH ROMAINE LETTUCE TOSSED WITH HOMEMADE CAESAR DRESSING TOPPED WITH PARMESAN CHEESE

GORGONZOLA SALAD 11.00

LETTUCE LEAF MIX TOPPED WITH CRAISINS, WALNUTS AND GORGONZOLA CHEESE

ASPARAGUS SALAD 11.00

ASPARAGUS SERVED OVER MIXED GREENS, ROASTED PEPPERS, FRESH MOZZARELLA AND SUNDRIED TOMATO

ROASTED EGGPLANT 11.00

ROASTED EEGPLANT SERVED OVER FRESH MIXED GREENS TOPPED WITH FRESH MOZZARELLA AND ROASTED PEPPERS

INSALATA DI GRIGLIA 9.00

ROMAINE LETTUCE TOPPED WITH BRUSCHETTA AND FRESH MOZZARELLA

SEAFOOD SALAD 17.00

FRESH CALAMARI, CLAMS, MUSSELS AND SHRIMP SERVED CHILLED OVER A BED OF MIXED GREEN LETTUCE WITH A LEMON, GARLIC OLIVE OIL DRESSING

GREEK SALAD 10.00

FETA CHEESE, KALAMATA OLIVES, TOMATO, ONIONS AND CUCUMBER SERVED OVER ROMAINE LETTUCE SERVED WITH A RED WINE VINAIGRETTE

ADD PROTEIN

GRILLED CHICKEN\$6, BREADED CHICKEN\$10, SAUSAGE\$6 TUNA\$6, SHRIMP\$9, STEAK\$10, SALMON\$10,ANCHOVIES\$3

DRESSINGS

BALSAMIC VINAIGRETTE, ITALIAN, CREAMY ITALIAN, THOUSAND ISLAND, CAESAR, FRENCH, BLUE CHEESE, RANCH, HONEY MUSTARD, RASPBERRY VINAIGRETTE, OLIVE OIL & LEMON, OIL AND VINEGAR

RISOTTO

SEAFOOD RISOTTO 26.00

CLAMS, SHRIMP AND CALAMARI SAUTEED IN A LIGHT MARINARA CREAM SAUCE

ROYAL RISOTTO 28.00

JUMBO CRAB LUMPS, SHRIMP AND SEA SCALLOPS IN A DICED CHERRY TOMATO SAUCE

RISOTTO PRIMAVERA 18.00

ASPARAGUS, MUSHROOMS, ZUCCHINI, ROASTED PEPPERS AND DICED TOMATO IN A LIGHT SAUCE

RISOTTO DI FUNGHI 20.00

WILD MUSHROOM IN A LIGHT BROWN MUSHROOM SAUCE WITH A TOUCH OF CREAM

RISOTTO ALLA VODKA 18.00

PEAS AND MUSHROOM IN A VODKA SAUCE

ADD PROTEIN

GRILLED CHICKEN\$6, BREADED CHICKEN\$10, SAUSAGE\$6, SHRIMP\$9, STEAK\$10, SALMON\$10,ANCHOVIES\$3

ZUPPA

YOUR CHOICE 9.00 CHICKEN SOUP, PASTA E FAGIOLI, MINESTRONE, STRACCIATELLA OR ITALIAN WEDDING *ASK ABOUT OUR SPECIALTY SOUPS*

PANINI FREDDI E CALDI

SUB OR PANINI 16.00 Served with homemade chips

ITALIAN

HAM, SALAMI, SPICEY SOPPRESSATA AND PROVOLONE WITH LETTUCE, TOMATO, ONION, OIL AND VINEGAR

ROAST BEEF

LETTUCE, TOMATO, ONION, MAYO, OIL AND VINEGAR (OPTION TO ADD CHEESE)

TURKEY

LETTUCE, TOMATO, ONION, MAYO, OIL AND VINEGAR (OPTION TO ADD CHEESE)

ENZO'S SPECIAL

HAM, SALAMI, SPICEY SOPPRESSATA, ROAST BEEF, TURKEY, PEPPERONI AND PROVOLONE WITH LETTUCE, TOMATO, ONION, MAYO, OIL AND VINEGAR

TUNA

LETTUCE, TOMATO, ONION, MAYO, OIL AND VINEGAR (OPTION TO ADD CHEESE)

CAPRI

FRESH MOZZARELLA, BASIL, TOMATO, OLIVE OIL AND PESTO (ADD PROSCIUTTO \$2)

CALIFORNIA CHICKEN

GRILLED OR BREADED CHICKEN, AMERICAN CHEESE, LETTUCE, TOMATO, ONION AND MAYO

CHICKEN ON THE RANCH

GRILLED OR BREADED CHICKEN, CRISPY BACON, LETTUCE, PROVOLONE AND RANCH

TUSCANY CHICKEN

GRILLED OR BREADED CHICKEN, ROASTED PEPPERS, FRESH MOZZARELLA, BABY GREENS AND BALSAMIC

CHICKEN CAESAR GRILLED OR BREADED CHICKEN WITH ROMAINE LETTUCE MEATBALL, SAUSAGE, CHICKEN, VEAL, SHRIMP OR EGGPLANT PARMIGIANA HOMEMADE TOMATO SAUCE TOPPED WITH MELTED MOZZARELLA (VEAL ADDITIONAL \$4)

SAUSAGE, PEPPERS AND ONION (OPTION OF WITH OR WITHOUT SAUCE) EGG, POTATO, PEPPER AND ONION

(OPTION TO ADD CHEESE)

STEAK AND CHEESE (OPTION TO ADD MUSHROOM, PEPPERS, ONION)

BROCCOLI RABE

GRILLED CHICKEN, BREADED CHICKEN, SAUSAGE, RIBEYE STEAK OR VEAL WITH BROCCOLI RABE, OLIVE OIL AND GARLIC (VEAL ADDITIONAL \$4- ADD MOZZARELLA \$1)

VEGETARIAN DELIGHT

GRILLED EGGPLANT, PORTOBELLO MUSHROOM, RED ONION, ROASTED PEPPER AND ZUCCHINI (ADD MOZZARELLA \$1)

ITALIAN HOTDOG

GREEN PEPPERS, ONION AND POTATO WITH THE OPTION OF MARINARA SAUCE OR MUSTARD

BUFFALO CHICKEN

GRILLED OR BREADED CHICKEN IN A SPICEY SAUCE WITH LETTUCE, TOMATO AND PROVOLONE

CHICKEN CAMPAGOLE

GRILLED OR BREADED CHICKEN WITH BROCCOLI RABE, MELTED MOZZARELLA AND PESTO

CHICKEN OR VEAL MILANESE

BREADED WITH SPRING MIX, RED ONION, TOMATO AND BALSAMIC GLAZE (VEAL ADDITIONAL \$4)

BURGER

100% 60Z. ANGUS BEEF BURGERS SERVED ON A GLUTEN FREE BUN WITH A SIDE OF FRENCH FRIES OR SWEET POTATO FRIES **\$18**

CLASSIC BURGER

American cheese, lettuce, tomato, onion and mayo **Blackened burger**

SWISS CHEESE, LETTUCE, TOMATO, CARAMELIZED ONION AND CAJUN MAYO

PEPPER JACK BURGER

PEPPER JACK CHEESE, ARUGULA, RED ONION, JALAPENO, BACON AND A SPICY **BBQ** SAUCE

CAPRESE BURGER

FRESH MOZZARELLA, BRUSCHETTA TOMATO, ROMAINE LETTUCE AND BALSAMIC

GREEK BURGER

FETA CHEESE, LETTUCE, TOMATO, RED ONION, BANANA PEPPERS AND A TZATZIKI SAUCE

MENU PER BAMBINI

MEATBALL OR SAUSAGE 11.00

PENNE OR SPAGHETTI IN OUR HOMEMADE TOMATO SAUCE MAC & CHEESE 11.00 PENNE IN A RICH CREAMY CHEESE SAUCE BAKED ZITI 11.00

PENNE IN A TOMATO SAUCE WITH RICOTTA TOPPED WITH MELTED MOZZARELLA

PENNE OR SPAGHETTI 11.00

CHOICE OF: VODKA, ALFREDO, TOMATO, MARINARA, BUTTER, BOLOGNESE OR MEAT SAUCE

BAKED RAVIOLI 12.00 CHEESE RAVIOLI IN A TOMATO SAUCE TOPPED WITH MELTED MOZZARELLA

PIATTA

TOMATO SAUCE 19.00

HOMEMADE FAMILY TRADITIONAL SAUCE

MARINARA SAUCE 19.00

HOMEMADE SAN MARZANO TOMATO SAUCE WITH BASIL, GARLIC AND ONION

OLIVE OIL & GARLIC 19.00 SAUTEED EXTRA VIRGIN OLIVE OIL AND GARLIC

Pesto 21.00

BLEND OF BASIL LEAVES, EXTRA VIRGIN OLIVE OIL, GARLIC AND PECORINO WITH A TOUCH OF CREAM

BOLOGNESE 21.00

FRESH GROUND BEEF, SAUTEED PEAS, CARROTS AND ONION IN OUR HOMEMADE TOMATO SAUCE

VODKA SAUCE 21.00 SAUTEED ITALIAN PANCETTA AND SHALLOTS IN A HEAVY

cream, vodka and tomato sauce **Alfredo 21.00**

PARMESAN CHEESE, BUTTER AND LITE CREAM SAUCE

PUTTANESCA 21.00 OUR MARINARA SAUCE WITH SAUTEED GARLIC, KALAMATA OLIVES AND CAPERS

ARRABIATA 21.00 Our marinara sauce with sauteed onions, Italian pancetta, hot cherry peppers and prosciutto

CARBONARA 21.00 SAUTEED ONIONS AND PANCETTA IN A CREAM SAUCE SERVED WITH PARMESAN CHEESE AND FRESH GROUND PEPPER CACIO E PEPE 21.00 PECORINO, FRESH GROUND PEPPER AND EXTRA VIRGIN OLIVE OIL

QUATTRO FORMAGGIO 21.00 RICH CREAMY CHEDDAR, PARMESAN, MOZZARELLA AND PROVOLONE CHEESE SAUCE

PRIMAVERA 21.00 SAUTEED VEGETABLES IN YOUR CHOICE OF OIL AND GARLIC OR A LIGHT CREAM SAUCE

HOMEMADE MEATBALL OR

MEAT SAUCE 21.00 SERVED IN OUR HOMEMADE TOMATO SAUCE

SAUSAGE MURPHY 24.00

SAUTEED SAUSAGE, MUSHROOMS, PEPPERS, ONION AND POTATOES IN A MARINARA BROWN SHERRY WINE SAUCE (OPTION OF SPICY OR SWEET)

SAUSAGE, PEPPERS AND ONION 23.00 SAUTEED SAUSAGE, PEPPERS AND ONIONS SERVED IN OUR

SAUTEED SAUSAGE, PEPPERS AND ONIONS SERVED IN OUR HOMEMADE MARINARA SAUCE

BROCCOLI RABE OR BROCCOLI 21.00 SAUTEED WITH EXTRA VIRGIN OLIVE OIL AND GARLIC

PASTA CHOICES

PENNE, SPAGHETTI OR RICE

ADD PROTEIN

GRILLED CHICKEN\$6, BREADED CHICKEN\$10, SAUSAGE\$6 (2)MEATBALLS\$8, SHRIMP\$9, STEAK\$10, SALMON\$10,ANCHOVIES\$3

IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY PLEASE NOTIFY US PRIOR TO ORDERING

PIATTA AL FORNO

BAKED RAVIOLI 19.00

CHEESE RAVIOLI SERVED IN OUR HOMEMADE TOMATO SAUCE TOPPED WITH MELTED MOZZARELLA

BAKED ZITI 19.00

PENNE IN OUR TOMATO SAUCE WITH RICOTTA TOPPED WITH MELTED MOZZARELLA

BAKED DELLA NONNA 21.00

PENNE PASTA IN OUR TOMATO SAUCE WITH PEAS, GROUND BEEF, RICOTTA CHEESE AND MUSHROOMS TOPPED WITH MELTED MOZZARELLA

MAC & CHEESE 21.00

PENNE IN A RICH CREAMY CHEESE SAUCE

EGGPLANT PARMIGIANA 21.00

EGG BATTERED, IN OUR TOMATO SAUCE TOPPED WITH MELTED FRESH MOZZARELLA

EGGPLANT ROLLATINI 22.00

EGG BATTERED, STUFFED WITH HAM, PROVOLONE AND RICOTTA CHEESE. SERVED IN OUR TOMATO SAUCE TOPPED WITH MELTED MOZZARELLA

POLLO O VITELLO

VEAL OPTIONS ADDITIONAL \$4

CHICKEN OR VEAL PICCATA 24.00 PAN SEARED AND SERVED IN A LEMON, CAPER AND

BUTTER WHITE WINE SAUCE

CHICKEN OR VEAL SALTIMBOCCA 27.00 TOPPED WITH PROSCIUTTO, FRESH MOZZARELLA AND SPINACH IN A BROWN MUSHROOM MADEIRA WINE SAUCE

CHICKEN OR VEAL MARSALA 24.00 SAUTEED MUSHROOMS SERVED IN A RICH MARSALA BROWN SAUCE

CHICKEN OR VEAL CACCIATORE 24.00 SAUTEED ONIONS AND FRESH MUSHROOMS IN A MARINARA SAUCE

CHICKEN OR VEAL VALENTINO 26.00 LAYERED WITH EGGPLANT AND PROVOLONE SERVED IN A MARINARA SAUCE

CHICKEN OR VEAL FRANCHESE 24.00 EGG BATTERED AND SERVED IN A WHITE WINE LEMON SAUCE

CHICKEN OR VEAL SCARPARELLO 25.00 SAUTEED WITH ARTICHOKES AND ROASTED PEPPERS SERVED IN A WHITE WINE SAUCE TOPPED WITH MELTED MOZZARELLA

CHICKEN OR VEAL PRINCIPESSA 29.00 SERVED IN A BRANDY BROWN MUSHROOM SAUCE TOPPED WITH EGGPLANT, PROSCIUTTO, SLICED TOMATO AND FRESH MOZZARELLA

CHICKEN OR VEAL MILANESE 25.00 LIGHTLY BREADED AND SERVED OVER A BED OF BABY GREENS AND LEMON WEDGES, DRIZZLED WITH BALSAMIC GLAZE CHICKEN OR VEAL PARMIGIANA 24.00

LIGHTLY BREADED AND TOPPED WITH MELTED MOZZARELLA SERVED IN OUR TOMATO SAUCE

WINE SAUCE WITH A TOUCH OF MARINARA

CHICKEN OR VEAL CARDINAL 28.00 LAYERED WITH ROASTED PEPPERS, ASPARAGUS, PROSCIUTTO AND FRESH MOZZARELLA IN A LIGHT WHITE

CHICKEN OR VEAL VESUVIO 30.00 Rolled up with spinach, cranberries and gorgonzola cheese in a madeira wine brown sauce with a touch of cream

CHICKEN OR VEAL TUSCANY 27.00 LIGHTLY BREADED TOPPED WITH SAUTEED WILD MUSHROOMS IN A BALSAMIC REDUCTION SAUCE

CHICKEN OR VEAL ALLA BUONA 25.00 SAUTEED WITH ARTICHOKE AND SUNDRIED TOMATO IN A SHERRY WINE SAUCE

CHICKEN OR VEAL PIZZAIOLI 24.00 SAUTEED WITH GARLIC, FRESH OREGANO AND BASIL IN OUR MARINARA SAUCE

CHICKEN OR VEAL MURPHY 28.00 SAUTEED MUSHROOMS, PEPPERS, ONION AND POTATOES IN A MARINARA BROWN SHERRY WINE SAUCE (OPTION OF SPICY OR SWEET)

CHICKEN OR VEAL BALSAMICO 25.00 REDUCED BALSAMIC VINEGAR SAUTEED WITH SHALLOTS AND TOPPED WITH PECORINO ROMANO

PASTA CHOICES PENNE, SPAGHETTI OR RICE

WE ARE NOT A 100% GLUTEN FREE FACILITY BUT WE GUARANTEE NO CROSS CONTAMINATION

PESCE

MUSSELS 25.00

Red- Homemade marinara sauce **spicy or sweet White-** Garlic white wine sauce **spicy or sweet**

SHRIMP SCAMPI 29.00 SAUTEED SHRIMP IN A GARLIC WHITE WINE SAUCE

SHRIMP FRANCHESE 29.00 EGG BATTERED SERVED IN A WHITE WINE LEMON SAUCE

CALAMARI OR SCUNGILI 28.00 SERVED IN OUR MARINARA SAUCE (SCUNGILI ADDITIONAL \$5)

BROILED SCALLOPS 30.00 SERVED IN A WHITE WINE LEMON AND BUTTER SAUCE

SHRIMP FRA DIAVLO 29.00 SAUTEED IN A SPICY MARINARA SAUCE

MARECHIARO 32.00 SHRIMP AND SCALLOPS SERVED IN A MARINARA SAUCE WITH A TOUCH OF CREAM

FRIED SHRIMP 29.00 LIGHTLY BREADED AND FRIED SERVED OVER A BED OF LETTUCE WITH LEMON WEDGES

GRILLED SALMON 31.00

SERVED IN A CAPER WHITE WINE LEMON SAUCE WITH CHEF'S CHOICE MIXED VEGETABLES

LITTLE NECK CLAMS 27.00 RED- HOMEMADE MARINARA SAUCE SPICY OR SWEET WHITE- GARLIC WHITE WINE SAUCE SPICY OR SWEET

SHRIMP PARMIGIANA 29.00 LIGHTLY BREADED AND FRIED SERVED IN OUR TOMATO SAUCE TOPPED WITH MELTED MOZZARELLA

LOBSTER MAC & CHEESE 32.00 PENNE PASTA WITH FRESH LOBSTER MEAT IN A RICH CREAMY CHEESE SAUCE TOPPED WITH CRISPY BREAD CRUMBS

IL MARE D'ORO 32.00 SAUTEED SHRIMP, CRABMEAT, SHITAKE MUSHROOM AND ASPARAGUS IN A VODKA SAUCE

ZUPPA DI PESCE 37.00 Clams, shrimp, calamari, scungili, scallops and mussels served in a marinara sauce

PASTA CHOICES PENNE, SPAGHETTI OR RICE

PIZZA

CHEESE15.00DAIRY FREE19.00WHITE17.00NO SAUCE WITH RICOTTA AND MOZZARELLANEAPOLITAN24.00

MARINARA SAUCE TOPPED WITH BASIL, ARUGULA AND BURRATA

TOSCANA 24.00

MARINARA SAUCE TOPPED WITH PROSCIUTTO, SPICEY SAUSAGE, SOPPRESSATA, CAPICOLA AND SHAVED AURICCHIO CHEESE

ABRUZZO 24.00

MARINARA SAUCE TOPPED WITH ARUGULA, SLICED GRAPE TOMATO, PROSCIUTTO AND FRESH MOZZARELLA WITH BALSAMIC GLAZE

Roma 24.00 Marinara sauce topped with fresh mozzarella

Amalfi 24.00 Shrimp and calamari in a scampi sauce topped with bruschetta tomato

CAPRI24.00MARINARASAUCE TOPPED WITH FRESH MOZZARELLA,ROASTEDPEPPERS,PROSCIUTTOANDBASIL

MARGHERITA 22.00 MARINARA SAUCE TOPPED WITH MOZZARELLA AND BASIL BUFFALO CHICKEN 22.00 BRUSCHETTA BALSAMIC 22.00 BALSAMIC CRUST TOPPED WITH BRUSCHETTA TOMATO AND FRESH MOZZARELLA

PASTA PIZZA 22.00 Choice of sauce- Vodka, alfredo, pesto, baked OR Quattro formaggio Add penne additional \$4

CHICKEN 22.00 GRILLED OR BREADED WITH OPTION OF PARMIGIANA, HONEY MUSTARD, BBQ OR MARSALA

FOUR CHEESE 22.00 NO SAUCE WITH RICOTTA, MOZZARELLA, PARMESAN AND CHEDDAR

SALAD OR CAESAR 22.00 -SAUCE OR BALSAMIC CRUST TOPPED WITH GARDEN SALAD WITH A SIDE OF DRESSING -CAESAR CRUST TOPPED WITH CAESAR SALAD

MEAT LOVERS 22.00 Pepperoni, sausage, meatball, ham and bacon VEGGIE SUPREME 22.00

TOMATO, BROCCOLI, MUSHROOM, ONION, BLACK OLIVES AND GARLIC

ENZOS SPECIAL 22.00 PEPPERONI, SAUSAGE, MEATBALL, MUSHROOM, PEPPERS AND ONION

TACO 22.00