



**EN  
ZO  
OSTERIA**

## STARTERS/ANTIPASTA

---

### **\*DAILY ANTIPASTO**

Selection of imported meats, cheeses, olives, and crostini MP

### **ITALIAN SHRIMP AND GRITS**

Sauteed shrimp, pancetta, onions, and roasted red peppers over white cheddar polenta cake 14

### **\*FRIED CALAMARI**

With marinara 14

### **\*BRUSCHETTA OF THE DAY**

Changes daily! MP

### **FRIED CHEESE**

With marinara 10

### **TOASTED RAVIOLI**

With marinara and roasted garlic aioli 13

### **ITALIAN NACHOS**

Italian sausage, gorgonzola cream sauce, mozzarella, tomatoes, basil, house-fried potato chips 14

### **FRIED ZUCCHINI AND BANANA PEPPERS**

with horseradish cream sauce 9

## PIZZAS

---

Classic Tuscan-style thin-crust pizza with a San Marzano tomato sauce

### **\*MARGHERITA**

Bufala, mozzarella, basil 15

### **\*PEPPERONI**

Spicy salami, mozzarella 16

### **FOUR CHEESE**

Mozzarella, bufala, pecorino, parmesan 15

### **BUTCHER'S**

Salami, sausage, beef, mozzarella 18

### **VEGGIE**

Spinach, onions, peppers, mushrooms 14

## SIDES

---

### **GREEN BEANS ENZO POTATOES**

### **CREAMED SPINACH AGLIO OLIO**

### **\*TUSCAN WHITE BEANS \*ONIONS AND PEPPERS**

## SOUPS & SALADS

---

### **HOUSE SALAD**

mixed greens, shaved parmesan, tomato, croutons, house dressing small 6, large 10

### **CAESAR SALAD**

Romaine, shaved parmesan, croutons, Caesar dressing small 7 large 11

### **HARVEST SALAD**

mixed greens, candied pecans, dried cranberries, feta, toasted pumpkin seeds and fig vinaigrette small 9 large 15

### **SALAD ADD-ONS**

grilled chicken 6, sauteed shrimp 8, grilled salmon MP

### **MINISTRONE**

Classic Italian vegetable soup 8

### **ROASTED TOMATO SOUP**

Oven-roasted San Marzano tomatoes, stock, a touch of cream 8

**\*AUTHENTIC ITALIAN RECIPES**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

# PASTA/PRIMI

---

## **\*SIX-P PASTA**

pecorino, parmesan, pesto, panna, pomodoro, penne 15  
add chicken 6, add shrimp 8

## **\*TAGLIATELLE BOLOGNESE**

ground beef, pork, and veal, light tomato 17

## **FETTUCCINE ALFREDO**

13, add chicken 6, add shrimp 8

## **FETTUCCINE ANNAGLORIA**

Gulf shrimp, mushrooms, pesto, red bell peppers and alfredo sauteed with fettuccine 21

## **\*STRACCIACATTA**

Bolognese, double cream, penne 18

## **\*PENNE ALA VODKA**

with vodka-cream sauce and San Marzano tomatoes 13  
add chicken 6, add shrimp 8

## **SPAGHETTI AND MEATBALLS**

the classic American version 17

## **\*SPINACH AND RICOTTA RAVIOLI**

Served with a choice of butter and sage pan sauce, pesto alfredo or marinara 15

## **SCAMPI**

Gulf shrimp sauteed and tossed in garlic-butter with angel hair 19

## **PASTA ROBERTO**

Italian sausage, spinach, mushrooms, roasted red peppers, penne 18

## **LASAGNA**

Italian sausage, beef, ricotta, marinara, mozzarella, parmesan 17

## **BAKED ZITI**

Gulf shrimp and crabmeat with alfredo and mozzarella 28

## **\*PASTA ALL' AMATRICIANA**

spaghetti with guanciale, pecorino, chili pepper and tomato 16

# ENTRÉES

---

## **CHICKEN PICATTA**

pan-fried chicken breast, lemon-caper garlic butter pan sauce and served with a choice of two sides 17

## **VEAL PICATTA**

pan-fried top round of veal topped with lemon-caper garlic butter pan sauce and served with a choice of two sides 24

## **EGGPLANT PARMESAN**

fried eggplant, marinara, mozzarella with choice of spaghetti marinara or fettuccini alfredo and served with choice of one side 19

## **CHICKEN PARMESAN**

fried chicken breast, marinara, mozzarella with choice of spaghetti marinara or fettuccini alfredo and served with choice of one side 21

## **SALMON**

fresh salmon, grilled, served on aglio olio and served with a choice of one side MP

## **FONTINA CHICKEN**

fontina cheese, spinach, mushrooms, prosciutto; served with two sides 17

## **CHICKEN MARSALA**

pan-fried chicken breast topped with marsala and mushroom demi; served with two sides 17

## **VEAL MARSALA**

pan-fried top round of veal topped with marsala and mushroom demi; served with two sides 25

## **FILET GORGONZOLA**

8oz certified Black Angus filet mignon with gorgonzola cream and served with a choice of two sides MP

### **\*AUTHENTIC ITALIAN RECIPES**

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

# BY THE GLASS

---

## RED WINE

**Pinot Noir**, Les Volets,  
Cote D'or, France 11  
**Merlot**, William Hill, California 11  
**Malbec**, Gascon, Mendoza, 11  
**Sangiovese**, Zingarelli,  
Chianti Classico 11  
**Sangiovese**, Cultusboni, Chianti 12  
**Nebbiolo**, Ratti, Langhe 14  
**Cabernet Sauvignon**, Alverdi, Friuli 11  
**Cabernet Sauvignon**, Tommasi  
Rompicollo, Italy 15  
**Tuscan Red**, Antinori, Tuscany 15

## ROSÉ

Frico by Scarpetta, Rosato, Toscana 11

# BY THE BOTTLE

---

## WHITE WINE

**Pinot Grigio**, Jermann, Friuli-Venezia 65  
**Pinot Grigio**, Scarpetta, Friuli 45  
**Pinot Grigio**, Terra Alpina by Lageder, Alto Adige 45  
**Pinot Gris**, Anne Amie, Willamette Valley 45  
**Pinot Gris**, King Estate, Willamette Valley 50  
**Chardonnay**, Crossbarn, Sonoma 70  
**Chardonnay**, Stag's Leap Karia, Napa 70  
**Chardonnay**, Talley, Arroyo Grande 68

## RED WINE

**Pinot Noir**, Ardeche, Buis d'Aps, France 32  
**Pinot Noir**, Anne Amie, Willamette 60  
**Pinot Noir**, Ken Wright, Willamette 70  
**Pinot Noir**, Loring Cooper Jaxon, Santa Barbara 70  
**Pinot Noir**, Roessler, Black Pine, Sonoma 65  
**Red Blend**, Ridge Lytton Springs, Sonoma 100  
**Sangiovese**, Broc Cellars, Amore Rosso, Mendocino, CA 75  
**Cabernet Sauvignon**, Ridge Estate, Santa Cruz 160  
**Cabernet Sauvignon**, Crossbarn, Sonoma 135  
**Cabernet Sauvignon**, Freakshow, LODI 55  
**Cabernet Sauvignon**, Robert Hall, Paso Robles 55  
**Cabernet Sauvignon**, Pedroncelli, Dry Creek Valley 50  
**Cabernet Sauvignon**, Flora Springs, Napa 90  
**Cabernet Sauvignon**, Justin, Paso Robles 75  
**Cabernet Sauvignon**, Stag's Leap, Napa 120

## WHITE WINE

**Pinot Grigio**, Stemmari, Sicilia 11  
**Pinot Gris**, J Vineyard, California 12  
**Sauvignon Blanc**, Nobilo,  
Marlborough, NZ 13  
**Riesling**, Guntrum, Mosel 12  
**Chardonnay**, Red Tree, California 10  
**Chardonnay**, Novellum, France 14  
**Moscato D'Asti**, Tintero, Piedmont 14

## SPARKLING

Prosecco, Lamarca 13  
Prosecco Rose, La Marca 13

**Chardonnay**, Louis Latour, Bourgogne 60  
**Sparkling**, King Estate, Willamette Valley, Brut 75  
**Sparkling**, Domaine Carneros, Sonoma, Brut 70  
**Sparkling**, Chandon, California Brut 55  
**Prosecco**, La Montecchia Brut 45  
**Champagne**, Phillippe Fontaine Brut 90  
**Champagne**, Taittinger Brut NV 130  
**Dessert Wine**, Vin Santo, Felsina (375ml) 60  
**Dessert Wine**, Coquerel, La Douce Revanche, Late Harvest  
Sauvignon Blanc, Napa Valley (375ml) 90

**Chianti Colli Senesi**, Castello Farnetella 50  
**Chianti Classico**, Antinori Riserva 85  
**Chianti Classico**, Felsina Riserva 92  
**Red Blend**, Paolo Scavino, Vino Rosso, Piedmont 40  
**Sangiovese**, Frico by Scarpetta, Toscana 40  
**Super Tuscan**, Antinori Tignanello 300  
**Super Tuscan**, Antinori IL Bruciato, Bolgheri 70  
**Super Tuscan**, Montellori Moro 50  
**Barolo**, Damiano "Le Cinquevine" 90  
**Barolo**, Franco Serra 90  
**Barolo**, Prunotto 120  
**Barolo**, Sandrone, Cannubi Boschis 260  
**Brunello di Montalcino**, Banfi (375ml) 78  
**Brunello di Montalcino**, Poggio Antica 105  
**Brunello di Montalcino**, Caparzo 2016 110  
**Brunello di Montalcino**, Camigliano 130  
**Valpolicella**, Zeni Ripasso 60  
**Amarone**, Zeni 100