

## ANTIPASTA

**whipped ricotta** \$10 ●  
honey citrus olive oil, toasted sourdough

**herbed fried mozzarella** \$10 ●  
house marinara

**zucchini frites** \$10 ●  
mint aioli

**chicken meatballs** \$12  
tomato, fresh basil, garlic bread

**beef meatballs** \$12  
house marinara, garlic bread

**seared mini crab cakes** \$18  
jumbo lump crab meat, kale & brussels slaw, dijonaise

**chicken wings** \$10  
bbq, buffalo, chipotle lime

**cheesesteak egg rolls** \$12  
ketchup

**meat & cheese board** \$20  
prosciutto di parma, salami, chef's selection of 2 cheeses

## ENZA PIES

12" pies - \$15 // 16" pies - \$19  
12" Gluten free crust + \$3

**the pistache** ●●  
pistachio pesto, fresh mozzarella, parmesan, fresh arugula, pistachio crumbs

**diavolo**  
tomato, fresh mozzarella, spicy salami, oregano, fresno peppers, parmesan

**tony roni**  
pepperoni, olives, red peppers, tomato, mozzarella

**bbq chicken**  
marinated chicken breast, red onions, habanero cheddar, mozzarella, house bbq sauce

**buffalo cauliflower** ●  
roasted cauliflower, mozzarella, cheddar, ranch

**paesan**  
tomato, parmesan, sausage, garlic, red onions, breadcrumbs

## SIDES \$10

**roasted brussels** ●●●  
maple glaze

**roasted cauliflower** ●●  
sherry/fig glaze, lemon yogurt, herbed gremolata

**crispy potatoes** ●●●  
shishito peppers, shallots

**roasted spicy carrots** ●●●  
harissa, pistachio & mint

## KIDS MENU

**french fries** \$5  
**kid's classic pizza** \$8  
**kid's noodles** \$6  
red or butter sauce  
**kid's classic pizza** \$8

**fried mozzarella** \$6  
**kid's mac & cheese** \$6  
**chicken tenders** \$8  
french fries

**SALADS** add chicken \$6 / salmon \$6 / steak \$8  
**classic caesar** \$12 ●  
garlic bread crumb, grated parmesan

**broccoli & avocado** \$13 ●  
toasted sesame seeds, pickled red onions, dijon vinaigrette

**enza salad** \$13 ●●  
baby gem lettuce, radicchio, red onions, farro, chickpeas, feta, olives, peppers, mediterranean vinaigrette

**marinated beets** \$12 ●●●  
assortment of beets, pistachio, goat cheese spread, garlicky crackers

**verde salad** \$13 ●●●  
baby kale, spinach, frisee, green olives, fried shishitos, champagne vinaigrette

## PASTA

**bolognese** \$16  
radiatore, parmesan

**crab pasta** \$20  
red crab, fresno peppers, cherry tomatoes, creme fraiche

**oxtail cavatelli** \$18  
mustard, brandy, creme fraiche, breadcrumbs, pickle mustard seeds

**campanelle** \$18 ●  
wild mushrooms, bechamel, swiss chard, pearl onions, marsala

## PLATES

**chicken parmesan** \$20  
side of pasta marinara

**meat and potatoes** \$23  
flank steak, marble potatoes, salsa verde

**eggplant parmesan** \$14 ●  
burrata cheese, tomato vodka sauce, parmesan

**fish of the day** MP  
ask your server

**mussels** \$16  
red/white/green - parsley, basil, shallots, garlic

## CLASSIC PIES

12" pie - \$12 // 16" pie - \$15

**classic** ●  
tomato, mozzarella

**margherita** ●  
tomato, fresh mozzarella, basil

**the field** ●●  
tomato, red peppers, broccoli, zucchini, roasted wild mushrooms, shaved brussels sprouts

**white pie** ●  
mozzarella, ricotta, garlic, oregano

## TOPPINGS

**veggies**  
12" pie - \$1 ea  
16" pie - \$2 ea

**proteins**  
12" pie - \$3 ea  
16" pie - \$4 ea

**cheeses**  
12" pie - \$2 ea  
16" pie - \$3 ea

roasted red peppers  
mushrooms  
spinach  
eggplant  
arugula  
red onion  
olives

sausage  
pepperoni  
prosciutto  
chicken  
meatballs  
anchovies

fresh mozzarella  
ricotta  
parmesan  
provolone

## WHITE

<b>pinot grigio</b> lucchiola, Italy, organic	\$8
<b>sauvignon blanc</b> rata, new zealand	\$8
<b>verdejo</b> gulp hablo, spain, organic	\$7
<b>riesling</b> teutonic, washington	\$9
<b>alvarinho</b> regueiro, portugal	\$10
<b>muscudet</b> cochonnet, france, organic	\$10
<b>chardonnay</b> washington, riesling	\$10

## SPARKLING

<b>prosecco</b> I castelli, Italy	\$8
<b>cava</b> albet I noya, spain, organic	\$10
<b>rose cava</b> albet I noya, spain, organic	\$10

## ROSE

<b>domaine guillaman</b> france, cabernet sauvignon & merlot	\$9
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## BEER

### bottles/cans:

<b>miller lite</b> pilsner	\$4
<b>yuengling</b> lager	\$5
<b>elysian space dust</b> IPA	\$6
<b>evil genius</b> stacy's mom IPA	\$6
<b>heineken</b> lager	\$5
<b>twenty first amendment</b> blood orange IPA	\$6
<b>blue moon</b> belgian white	\$5
<b>dock street</b> espresso stout	\$6
<b>jack's hard</b> cider	\$5

### draft:

<b>stoudt's gearshifter</b> IPA	\$7
<b>slyfox helles</b> golden lager	\$6
<b>fkying fish</b> hazy bones IPA	\$7
<b>yards</b> pale ale	\$5
<b>allagash white</b> belgian witbier	\$6
<b>dogfish head</b> pumkin brown ale	\$7

## RED

<b>pinot noir</b> capitelles des fermes, france	\$8
<b>garnacha</b> gulp hablo, spain, organic	\$7
<b>barbera</b> ottosoldi, italy	\$11
<b>montepulciano</b> la valentian, italy	\$10
<b>sangiovese</b> terra viva, italy	\$9
<b>malbec</b> lionel osmin, france	\$8
<b>cabernet sauvignon</b> stellar vineyard's, south africa, organic	\$10
<b>cabernet sauvignon</b> grayson cellars, california	\$10

## COCKTAILS

<b>enza mule</b> vodka, amaro, lime, ginger beer	\$10
<b>lavender gin &amp; tonic</b> lavender gin, crème de violette, tonic	\$10
<b>strawberry margarita</b> tequila, strawberry, lime	\$10
<b>black manhattan</b> bourbon, amaro, averna, orange bitters	\$10
<b>hole in the cup</b> tequila, absinthe, cucumber, pineapple, lime	\$10
<b>sangria</b> red wine, brandy, fruit	\$10
<b>blackberry bourbon smash</b> bourbon, mint, blackberry	\$10

### Coffee \$3 regular and decaf

OPEN FOR DELIVERY & TAKE  
OUT ORDER ONLINE: TOAST,  
DOORDASH, GRUBHUB & SLICE  
KITCHEN HOURS MONDAY -  
THURS 4PM - 9PM FRIDAY 4PM  
-10PM SAT 12PM - 10PM SUN  
12PM - 9PM 909 E WILLOW  
GROVE AVE, WYNDMOOR, PA  
19038 (215) 575-2915

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