

## 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

## 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

## 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, fry shishitos, champagne vinaigrette

## PASTA

**bolognese** \$16

rigatoni, 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 & 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

## ENZA PIES

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

### 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

## KIDS MENU

french fries \$5

fried mozzarella \$6

chicken tenders \$8

french fries

kid's classic pizza \$8

kid's mac & cheese \$6

kid's noodles \$6

red or butter sauce

- vegetarian
- contains nuts
- gluten-free
- vegan

## 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

\$1 per topping for 12" // \$2 per topping for 16"

roasted red peppers • mushrooms  
spinach • eggplant • arugula  
red onion • olives

### cheeses

\$2 per topping for 12" // \$3 per topping for 16"

fresh mozzarella • ricotta • parmesan  
provolone

### proteins

\$3 per topping for 12" // \$4 per topping for 16"

sausage • pepperoni • prosciutto  
chicken • meatballs • anchovies



### KITCHEN HOURS

MONDAY - THURS 4PM - 9PM

FRIDAY 4PM - 10PM

SAT 12PM - 10PM SUN 12PM - 9PM