

ANTIPASTA

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

herbed fried mozzarella \$10 ●
house marinara

zucchini frites \$10 ● ●
lemon basil aioli

crispy calamari \$14
pepperoncini, marinara

chicken meatballs \$12
tomato, provolone, garlic bread

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

mini crab cakes \$18
corn and red quinoa succotash, calabrian dijonaise

chicken wings \$10
bbq, buffalo, basil parmesan

cheesesteak egg rolls \$12
ketchup

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

sitho's hummus board \$16 ● ●
red cerignola olives, vegetable crudite, marinated red peppers, flatbread

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 cauliflower ● ● ●
sundried tomato panzanella, currants, pine nuts

truffle cheese asparagus ●
citrus breadcrumbs, truffle oil, parmesan

roasted baby carrots ● ●
caraway and coriander, lemon yogurt

KIDS MENU

french fries \$5

kid's classic pizza \$8

kid's noodles \$6
red or butter sauce

fried mozzarella \$6

kid's mac & cheese \$6

chicken tenders \$8
french fries

SALADS add chicken \$6 / salmon \$6 / steak \$8

classic caesar \$12
sundried tomatoes, focaccia croutons, parmesan cheese

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

enza salad \$13 ● ●
baby red romaine lettuce, radishes, red onions, cucumbers, chickpeas, feta, olives, peppers, mediterranean vinaigrette

marinated beets \$13 ● ● ●
field greens, goat cheese crumble, pistachio vinaigrette

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

PASTA

bolognese \$16
rigatoni, pork ragu, parmesan

rock shrimp scampi \$22
saffron bucatini pasta, garlic, cherry tomatoes, white wine cream sauce

spinach gnocchi \$18
spicy sausage, broccoli rabe, roasted peppers

pasta primavera \$18 ●
cherry tomato sauce, zucchini, green beans, peas, basil ricotta

PLATES

chicken parmesan \$20
baby arugula salad, cherry tomatoes

petite filet \$26 ●
two 3 oz filets, red wine reduction, yukon gold potato puree, haricot vert

eggplant parmesan \$15 ●
burrata cheese, tomato vodka sauce, parmesan

spaghetti squash \$16 ● ●
pea shoot and goat cheese pesto, pine nuts

fish of the day MP
ask your server

CLASSIC PIES

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

classic ●
tomato, mozzarella

margherita ●
tomato, fresh mozzarella, basil

the field ● ●
tomato, sweet peppers, broccoli, zucchini, mushrooms, garlic

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
broccoli

WHITE

pinot grigio lucchiola, italy, organic	\$8
sauvignon blanc rata, new zealand	\$8
verdejo gulp hablo, spain, organic	\$7
riesling washington hills, washington	\$9
muscudet cochonnet, france, organic	\$10
chardonnay cardiff, california	\$10

SPARKLING

prosecco I castelli, italy	\$8
cava albet i noya, spain, organic	\$10
rose cava albet i noya, spain, organic	\$10

ROSE

bauer austria	\$9
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BEER

bottles/cans:

miller lite pilsner	\$4
estella jalisco lager	\$5
fat tire amber ale	\$6
evil genius stacy's mom IPA	\$6
elysian space dust IPA	\$7
victory summer love pilsner	\$6
hell or high watermelon wheat	\$6
down east cider	\$7

draft:

two roads two juicy hazy IPA	\$7
yuengling lager	\$5
founders all day IPA	\$7
new amsterdam house golden pilsner	\$6
troegs dream weaver wheat	\$6
yards pale ale	\$6

RED

pinot noir capitelles des fermes, france	\$8
garnacha gulp hablo, spain, organic	\$7
barbera ottosoldi, italy	\$11
montepulciano la valentina, italy	\$10
sangiovese terra viva, italy, organic	\$9
malbec lionel osmin, france	\$8
cabernet sauvignon stellar vineyards, south africa, organic	\$10
cabernet sauvignon grayson cellars, california	\$10

COCKTAILS

enza mule vodka, amaro, lime, ginger beer	\$10
enzoni gin, campari, lemon, white grape, orange biters	\$10
guava margarita tequila, guava, lime	\$10
black manhattan bourbon, amaro, averna, orange bitters	\$10
hole in the cup tequila, absinthe, cucumber, pineapple, lime	\$10
sangria white wine, brandy, fruit	\$10
blackberry bourbon smash bourbon, mint, blackberry	\$10

Coffee \$3 regular and decaf

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