

## ANTIPASTA

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

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

**zucchini frites** \$10 ● ●  
lemon basil aioli

**chicken meatballs** \$12  
tomato, provolone, garlic bread

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

**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

## PLATES

**chicken parmesan** \$20  
baby arugula salad, cherry tomatoes

**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

<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> washington hills, washington	\$9
<b>muscudet</b> cochonnet, france, organic	\$10
<b>chardonnay</b> cardiff, california	\$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>bauer</b> austria	\$9
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## BEER

### bottles/cans:

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

### draft:

<b>two roads</b> two juicy hazy IPA	\$7
<b>victory</b> classic lager	\$5
<b>bear republic</b> racer 5 IPA	\$7
<b>troegs</b> sunshine pilsner	\$6
<b>ommegang</b> witte wheat ale	\$6
<b>yards</b> pale ale	\$6

## 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 valentina, italy	\$10
<b>sangiovese</b> terra viva, italy, organic	\$9
<b>malbec</b> lionel osmin, france	\$8
<b>cabernet sauvignon</b> stellar vineyards, south africa, organic	\$10
<b>cabernet sauvignon</b> grayson cellars, california	\$10

## COCKTAILS

<b>enza mule</b> vodka, amaro, lime, ginger beer	\$10
<b>enzoni</b> gin, campari, lemon, white grape, orange biters	\$10
<b>guava margarita</b> tequila, guava, 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> white 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  
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