

ANTIPASTA

WHIPPED RICOTTA • honey citrus olive oil, toasted sourdough bread	10
BACON WRAPPED DATES blue cheese, applewood smoked bacon, paprika aioli	12
HERBED FRIED MOZZARELLA • served with our house marinara	10
SITHO'S HUMMUS BOARD • ♦ red cerignola olives, vegetable crudite, flatbread, marinated red peppers	17
MEAT & CHEESE BOARD prosciutto di parma, salami, chef's selection of 2 cheeses	21
ZUCCHINI FRITES • served with lemon-basil aioli	10

ENZA PIES

12" PIES - \$15 / 16" PIES - \$19 | 12" | GLUTEN FREE CRUST + \$3

THE PISTACHE

pistachio pesto, fresh mozzarella, parmesan, fresh arugula, pistachio crumbs

DIABOLO

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

TONY RONI

pepperoni, olives, red peppers, tomato, mozzarella

BBQ CHICKEN

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

BUFFALO CAULIFLOWER

roasted cauliflower, mozzarella, cheddar, ranch

PAESAN

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

MELANZANA

smoked paprika eggplant, tomato sauce, garlic, fresh oregano, sweet cherry peppers

CLASSIC PIES

12" PIE - \$12 / 16" PIE - \$15 | GLUTEN FREE CRUST + \$3

CLASSIC

mozzarella, tomato

MARGHERITA

tomato, fresh mozzarella, basil

WHITE PIE

mozzarella, garlic, ricotta, oregano

TOPPINGS

PROTEINS | 12" PIE - \$3 | 16" PIE - \$4 VEGGIES | 12" PIE - \$1 | 16" PIE - \$2

CHEESES | 12" PIE - \$2 | 16" PIE - \$3

anchovies, sausage, pepperoni, prosciutto, chicken, meatballs, red onion, olives, broccoli, roasted red peppers, mushrooms, spinach, eggplant, arugula, fresh mozzarella, provolone, parmesan, ricotta, cheddar

KIDS MENU

FRENCH FRIES 5	KIDS NOODLES 6
FRIED MOZZARELLA 6	red or butter sauce
KIDS CLASSIC PIZZA 8	CHICKEN TENDERS 8
KIDS MAC & CHEESE 6	french fries

BUTTERFLY BREADED SHRIMP spicy cocktail sauce	19
CHICKEN MEATBALLS tomato, parmesan, garlic bread	12
BEEF MEATBALLS parmesan, garlic bread, house marinara	12
MUSHROOM TOAST • multigrain, parsley truffle aioli, roasted mushrooms, fontina	16
CHEESESTEAK EGGROLLS served with ketchup	12

SALADS

+CHICKEN \$6 +SALMON \$7 +STEAK \$8

CLASSIC CAESAR sun dried tomatoes, garlic croutons, parmesan cheese	12
BROCCOLI & AVOCADO • • toasted sesame seeds, pickled red onions, dijon vinaigrette	13
ENZA SALAD • • arcadian mix greens, radishes, red onions, cucumbers, chickpeas, feta, olives, peppers, mediterranean vinaigrette	13
MOROCCAN BEET SALAD • • • baby kale, fennel, goat cheese, candied pecans, cumin dressing	13
ISRAELI COUSCOUS SALAD • • ♦ cherry tomatoes, peppadew peppers, marcona almonds, lime dressing, avocado	13

PASTA & PLATES

BOLOGNESE rigatoni, pork ragu, parmesan	16
ROCK SHRIMP SCAMPI saffron bucatini pasta, cherry tomatoes, cream sauce, garlic	22
VEGETABLE LASAGNA • spicy eggplant, spinach, tomato, three cheeses	20
SHORT RIB AGNOLOTTI mustard brandy cream sauce, crispy shallots, pickled mustard seeds	22
CHICKEN PARMESAN baby arugula salad, cherry tomatoes	20
EGGPLANT PARMESAN • burrata cheese, tomato vodka sauce, parmesan	16
SPAGHETTI SQUASH • • ♦ mushroom bolognese	17
BRAISED SHORT RIBS • caccio e pepe risotto, caramelized cipollini onions, natural beef jus	28
FISH OF THE DAY ask your server	MP

SIDES

HALF ROASTED CAULIFLOWER • • • harissa-tahini spread, lemon cream fraiche, dukka dust	11
ROASTED BRUSSELS SPROUTS • • ♦ maple-mustard vinaigrette, crispy shallots, pickled mustard seeds	11
ROASTED BABY CARROTS • • • bourbon brown butter, spicy candied pecans	10

DESSERT

CHOCOLATE MOUSSE 10
WARM "GLUTEN FREE" CHOCOLATE COOKIE 10
CINNAMON CANNOLI 3.50

ENZA

COCKTAILS

AUTUMN MULE vodka, lairds apple brandy, lime, ginger beer	10
CREAMSICLE vanilla vodka, orange vodka, lemon, club soda	10
BERRY MARGARITA tequila, fresh berries, lime	10
BLACK MANHATTAN bourbon, amaro, averna, orange bitters	10
CORPSE REVIVER #909 rosemary gin, green chartreuse, lemon, lillet blanc	12
SANGRIA red wine, brandy, fruit	10
POM PEAR SMASH bourbon, pomegranate, maple pear syrup, lemon	10

BEER

BOTTLES/CANS

MILLER LITE pilsner	4
PERONI lager	5
FAT TIRE amber ale	6
EVIL GENIUS IPA	6
ROGUE dead guy ale	7
YUENGLING lager	6
TROEGS dream weaver wheat	6
DOWN EAST CIDER	7

DRAFTS

VOODOO RANGER haze IPA	7
DOGFISH HEAD punkin ale	6
FLYING FISH go birds pale ale	7
PAULANER oktoberfest	7
ALLAGASH belgian style wheat	6
YARDS pale ale	6

WINE

WHITE

PINOT GRIGIO lucchiola, italy, organic	8
SAUVIGNON BLANC mureda, new zealand	8
VERDEJO gulp hablo, spain, organic	7
RIESLING washington hills, washington	9
MUSCUDET domaine du moulin camus, france, organic	10
CHARDONNAY cardiff, california	10

SPARKLING

PROSECCO cielo, italy	8
CAVA cune, spain, organic	10
ROSE CAVA conde de subirats, spain, organic	10

RED

PINOT NOIR lenvolee, france	8
GARNACHA gulp hablo, spain, organic	7
BARBERA ottosoldi, italy	11
MONTEPULCIANO la valentina, italy	10
SANGIOVESE garofoli, italy, organic	9
MALBEC lionel osmin, france	8
CABERNET SAUVIGNON stellar vineyards, south africa, organic	10
CABERNET SAUVIGNON grayson cellars, california	10
ROSÉ	
BAUER austria	9

WINE BY THE BOTTLE

WHITE

PINO GRIGIO alious lageder, italy	52
SAUVIGNON BLANC st. supery, napa valley, california	49
CHARDONNAY decoy, sonoma, california	46

RED

PINOT NOIR iris vineyards, willamette valley, washington	52
TEMPRANILLO vina real, rioja, spain	50
CABERNET SAUVIGNON cult, lodi,california	52

COFFEE \$3 regular and decaf

Please inform your server of any food allergies or dietary restrictions

MON - THURS 4PM-9PM | FRI 4PM-10PM | SAT 12PM-10PM | SUN Brunch 10AM-2:30PM | SUN Dinner 12PM-9PM

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