

## 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

### DIAVOLO

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
WINGS buffalo or bbq sauce	12
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
CHICKEN ALFREDO broccoli, spaghetti	18
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

ROASTED CAULIFLOWER • • garlic, parmesan, harissa yogurt	11
ROASTED BRUSSELS SPROUTS • • ◊ maple-mustard vinaigrette, crispy shallots, pickled mustard seeds	11

## DESSERT

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

# ENZA

## COCKTAILS

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

## BEER

### BOTTLES/CANS

MILLER LITE pilsner	4
PERONI lager	5
FAT TIRE amber ale	6
ELYSIAN space dust IPA	7
ROGUE dead guy ale	7
TROEGS dream weaver wheat	6
DOWN EAST CIDER	7
OHARA'S NITRO - STOUT	8

### DRAFTS

VOODOO RANGER double IPA	7
FOUNDERS robust porter	7
SIERRA NEVADA celebration IPA	7
LEVANTE pilsner	6
FAT HEAD goggle fogger wheat	6
YARDS pale ale	6

## WINE

### WHITE

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

### SPARKLING

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

### RED

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

## WINE BY THE BOTTLE

### WHITE

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

### RED

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

## 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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