

## ANTIPASTA

WHIPPED RICOTTA • honey citrus olive oil, toasted sourdough bread	11
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

### POPEYE

berkshire porksausage, spinach provolone, garlic, mozzarella, chili flakes

### 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
FRIED MOZZARELLA 6
KIDS CLASSIC PIZZA 8
KIDS MAC & CHEESE 6

KIDS NOODLES 6 red or butter sauce
CHICKEN TENDERS 8.50 french fries

CALAMARI banana peppers, marinara	16
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
CRAB PASTA saffron bucatini pasta, cherry tomatoes, cream sauce, garlic	27
CHICKEN ALFREDO broccoli, spaghetti	18
STUFFED SHELLS • ricotta, spinach, marinara, parmesan	20
SHORT RIB AGNOLOTTI mustard brandy cream sauce, crispy shallots	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 RIB • creamy polenta, caramelized baby carrots, cippolini onions, demi glaze	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

ENZA MULE coconut tequila, pineapple, lime, ginger beer	10
CREAMSICLE vanilla vodka, orange vodka, lemon, club soda	10
GUAVA MARGARITA tequila, guava, lime	10
BLACK MANHATTAN bourbon, amaro, averna, orange bitters	10
THE LAST WORD gin, green chartreuse, luxardo, lime, cherry	12
SANGRIA seasonal	10
PEACH SMASH bourbon, peach, lemon, mint	10

## BEER

### BOTTLES/CANS

MILLER LITE pilsner	4
PERONI lager	5
FAT TIRE amber ale	6
ELYSIAN space dust IPA	7
VICTORY summer love	7
TROEGS dream weaver wheat	6
DOWN EAST cider	7
GUINNESS stout	7

### DRAFTS

GOOSE ISLAND hazy IPA	7
RIVER HORSE belgian triple ale 10% abv	6
SEASONAL IPA	7
KONA BREWING golden ale	6
OMMEGANG witte wheat	7
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 donna laura, italy, organic	9
MALBEC lionel osmin, france	8
CABERNET SAUVIGNON stellar vineyards, south africa, organic	10

### ROSÉ

BAUER austria	9
KARAMOOR pennsylvania	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