

# Enzo

EST 2008

pizzeria

"Always tasty, always fresh. The menu of our pizzeria is made with love, good cooking & the pleasure of having your company!"









# MENU

## STARTERS

### BLACK MUSHROOM GORGONZOLA (V)

Black Mushrooms, served with a creamy garlic & gorgonzola sauce with ciabbata on the side

**R 85.00**

### MELANZANE AL FORNO (V)

Brinjal layered with white sauce, garlic, egg & parmesan

**R 85,00**

### CORNICIONE (V)

Pizza dough spirals with garlic, organum & olive oil, served with cheesy tomato sauce

**R 65.00**

### BRUSCHETTA (V)

Balsamic marinated cherry tomatoes on toasted ciabatta bread, topped with fresh basil

**R 65.00**

## SALADS

### GREEK SALAD (V)

Cucumber, tomato, onion, feta & olives

**R 70.00**

### GORGONZOLA (BLUE CHEESE) (V)

Cucumber, tomato, mushroom, onion, Gorgonzola

**R 80.00**

### ITALIAN SALAD (V)

Cucumber, tomato, green pepper, olives, mozzarella & organum

**R 70.00**

**Enzo**  
pizzeria

*"Delicious hand-made  
Italian food"*

012 654 7888

[www.enzopizzeria.co.za](http://www.enzopizzeria.co.za)

@enzo\_pizzeria

MON - SAT  
10:00 - 22:00



\*All dishes have been faithfully prepared according to Enzo's original recipes. No changes have been made to ensure that the timeless quality of Enzo's classic food endures, preserving the legacy of this Italian pizzeria.

\*(V) - VEGETARIAN  
\*(VG) - VEGAN



## PASTA

Pasta options include:

Spaghetti, Fettuccine or Penne

All Pastas are served with Parmesan  
Gluten free option available at additional charge (allow for extra cooking time for Gluten Free Pasta)

### RAVIOLI AFORGATTI

Finely ground pork enveloped in thin pasta dough with bacon bits, blue cheese and mushrooms. Cooked in a creamy garlic and red wine sauce

**R 138.00**

### ARRABBIATA (VG)

Pureed Tomato, with chill, garlic and origanum

**R 100.00**

### CARBONARA

Bacon bits, egg, and parmesan served with a creamy sauce

**R 115,90**

### CANNELLONI MAMA

Tubes of pasta, stuffed with ground beef, topped with a creamy tomato sauce and sprinkled with mozzarella. Baked in the wood-fired oven to pure perfection.

**R 130.00**

### CANNELLONI GIARDINO (V)

Tubes of pasta, stuffed with spinach and ricotta, topped with a creamy tomato sauce and sprinkled with mozzarella. Baked in the wood-fired oven to perfection

**R 130.00**

### ALFREDO

Ham, mushroom, parmesan, cooked in a creamy sauce with a touch of white wine

**R 120.00**



### LA LUCIA (VG)

Mushrooms and spinach, cooked with garlic and a touch of chilli, topped off with black pepper and olive oil

**R 108,00**

### BOLOGNESE

Ground beef, cooked in a Napolitana sauce with a dash of red wine and spices

**R 125.00**

### MARINARA

Seafood Mix (based on seasonality), with added mussels cooked in Neapolitan sauce, with added white wine and garlic

**R 140.00**

### LASAGNE AL FORNO

Homemade traditional lasagne, layered with ground beef, bechamel sauce, parmesan and mozzarella

**R 135.00**

### CHICKEN LASAGNE

Homemade traditional lasagne, layered with chicken, bechamel sauce, parmesan and mozzarella

**R 130.00**

### PANZEROTTI MARSALA

Finely ground spinach and ricotta enveloped in thin pasta dough, with bacon bits, mushrooms, chopped onion cooked in a creamy tomato sauce.

**R 130.00**





## PIZZA

All pizzas are made in a wood fire oven and come in a **standard size** (Large), on a **thin base** with mozzarella and tomato.

All pizzas available as a **Calzone** for an additional **R10.00**.

### FOCACCIA (v)

Garlic, olive oil & origanum  
**R 35.00**

### MIAMI

Mozzarella, bacon, avocado & Danish feta  
**R 140.00**

### ARRABBIATA (v)

Mozzarella, tomato, chilli, garlic & spices  
**R 100.00**

### HAWAIIAN

Mozzarella, bacon, pineapple & banana  
**R 110.00**

### MARGARITA (v)

Tomato, mozzarella & origanum  
**R 85.00**

### CARNE SECCA

Balsamic tossed biltong, with added jalapeño & mozzarella  
**R 150.00**



### NAPOLI

Mozzarella, anchovy, capers & olives  
**R 140.00**

### REGINA

Traditional Mozzarella, ham & mushrooms  
**R 110.00**

### LA GRANDE PIZZA

For the meat lovers, ham, salami, minced beef, Danish Feta, onion and peppadew  
**R 150.00**

### BARI & PUGLIA

Onion, avocado, chicken, olive oil, topped with mozzarella & origanum  
**R 140.00**

### QUATTRO STAGIONI

Ham, mozzarella, asparagus, artichokes & mushrooms  
**R 135.00**

### MEATY PIZZA

Ham, mozzarella, Bacon & salami  
**R 150.00**

*"Wonderful pizza,  
great flavours"*



## AL POLLO

Marinated chicken, peppadew, green pepper, mozzarella and parmesan

**R 135.00**

## MARINARA

Tomato & mozzarella base, topped with seafood mix (based on seasonality)

**R 150.00**

## SALAMI

Mozzarella, salami & chilli

**R 115.00**

## LA BELLA (v)

Vegetable medley baked in a wood-fired oven with rosemary, mayonnaise, mozzarella & avocado

**R 120.00**

## ENZO

Ham, mushroom, olives, artichokes, sundried tomato, celery & mozzarella

**R 145.00**

## TIROLESE

Ham mozzarella & tomato slices

**R 110.00**

## MEXICANA

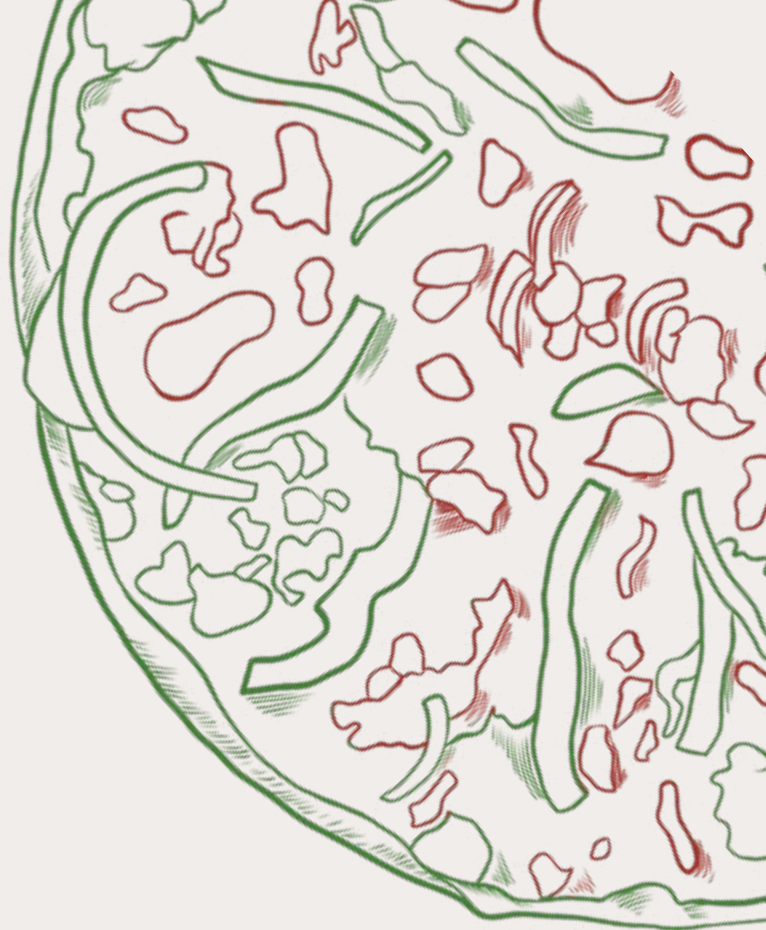
Ground beef, chilli, peppers & onion

**R 130.00**

## TRADITIONAL

Ham, salami, mushroom, green pepper, garlic & mozzarella

**R 140.00**



## BACON

Mozzarella, bacon, ham, mushrooms & green pepper

**R 140.00**

## BABOU

Chicken, mozzarella, salami, pineapple, Danish feta & peppadew

**R 145.00**

## JEANNANI

Chicken, bacon, mozzarella, peppadew, Danish feta & avocado

**R 150.00**

## EXTRA TOPPINGS

Mozzarella	<b>R 30</b>
Parmesan	<b>R 20</b>
Seafood	<b>R 40</b>
Garlic & chilli's	<b>R 10</b>
Rocket	<b>R 10</b>
Avocado	<b>R 15</b>





## OTHER

### KIDDIES MENU

Served to children 12 years and younger

#### PIZZA PIE

Ham & mozzarella R 80.00  
Mozzarella R 70.00

#### PASTA

Spaghetti Bolognese R 95.00  
Mac & Cheese R 85.00

### DESSERTS

#### ITALIAN KISSES

Chocolate  
Vanilla  
R 38.90

#### TARTUFO

R 45.00

#### TIRAMISU

R 48.90

#### DON PEDROS

Amarula, Kahlua or Whiskey,  
Ponchos, Frangelico,  
Amaretto

Single R 38.90

Double R49.90

*"...good food, good wine,  
good music, good life!"*

## COTOLETTA (CHICKEN)

All dishes served with pasta, seasonal  
Veg OR salad

### COTOLETTA ALLESSANDRA

Chicken breast fillet, stuffed with  
spinach, Danish feta, and ham,  
cooked in a white wine creamy  
sauce

R 150,00

### COTOLETTA AL LIMONE

Chicken breast fillet pan fried in  
a lemon butter sauce

R 150.00

### COTOLETTA MARSALA

Chicken breast filler, cooked in fresh  
cream, mushroom and a creamy  
Marsala Sauce

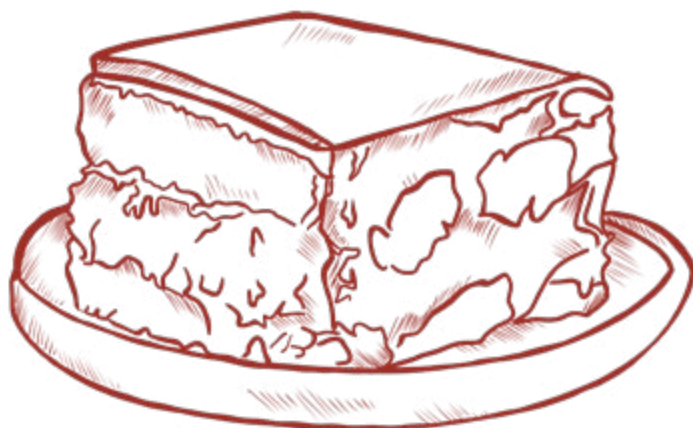
R 150.00

## CARNE (STEAK)

### FILLET PIZZAIOLA

200g Beef Fillet served with pasta  
and your choice of Seasonal Veg  
or a Side Salad

R 195.00



# DRINKS

## COLD BEVERAGES

### SOFT DRINKS

Coke, Coke Zero, Sprite, Sprite Zero, Crème Soda, Fanta Orange  
*R 22.00*

### MIXES 200ml

Indian/ Pink Tonic, Soda Water, Ginger Ale, Dry Lemon, Lemonade  
*R 20.00*

### ICE TEA

Lemon, Peach  
*R 24.00*

### MILKSHAKES

Chocolate, Strawberry, Salted Caramel  
*R 30.00*

### BELLA ROSTO COFFEE SHAKE

*R 35.00*

### MINERAL WATER

Sell, Sparking  
*R 20.00*

### JUICE

Orange, Guava, Mediterranean  
*R 25.00*

### CORDIALS

Lime, Passion Fruit, Kola Tonic  
*R 14.00*

### GRAPETISER, APPETISER

*R 30.00*

### RED BULL

*R 35.00*

## HOT BEVERAGES

Almond Milk available  
*R5,00*

### AMERICANO

*R 20.00*

### ESPRESSO

*R 18.00*

### CAPPUCCINO

*R28.00*

### CAFÉ LATTE

*R 29.00*

### HOT CHOCOLATE (VG)

*R 29.00*

### CAFFE MOCHA

*R 29.00*

### CHAI LATTE

*R 29.00*

### TEA

5 Roses  
Rooibos  
*R 20.00*

### KAHLUA COFFEE

Single *R38.50*  
Double *R49.50*

### IRISH COFFEE

Single *R38.50*  
Double *R49.50*

The coffee served is the owners' own blend: **Beans sourced from Brazil, Uganda and Guatemala is roasted to perfection** to get the unique Bella Rosto taste. Coffee beans/ grounds also available in store.





## SPIRITS

### GORDON'S GIN, SMIRNOFF VODKA

*R 20.00*

### WHISKEY

Jameson & Jack Daniels

*R28.00*

Johnnie Walker Red Label, J&B, Bell's  
& Southern Comfort

*R 22.00*

### BRANDY

KWV 3YR, Klipdrift & Richelieu *R 20.00*

KWV 10YR *R 28.00*

### RUM

Captain Morgan Dark / Spiced Gold, Red  
Heart Original, Bacardi Blanca

*R 22.50*

### LIQUEUR

Kahlua, Amarula, Amaretto, Butler's  
Peppermint, Frangelico

*R 28.50*

Olmecca (Gold/Silver) & Jagermeister

*R 30.00*

## COCKTAILS

Virgin Coctails @ *R45.00*

Single @ *R50.00*

Double @ *R85.00*

### VODKA MARTINI

Lemon & Mint, Strawberry & Mint,  
Peach & Orange

### RUM DAIQUIRIS

Strawberry, Mango, Passion fruit

### FROZEN MARGARITAS

Strawberry & Mint, Apple & Mint

### GIN & FRUITY TONIC

Apple, Strawberry, Mint, Peach, Orange

## BEER

### CASTLE

*R 32.00*

### CASTLE LIGHT

*R 32.00*

### CASTLE LAGER

*R 32.00*

### BLACK LABEL

*R 22.00*

### HANSA

*R 28.00*

### PREMIUM BEER

Windhoek Lager, Amstel

*R 28.00*

### PREMIUM BEER

Amstel

*R 33.00*

### Windhoek

Draught & Lager

*R 39.00*

### IMPORTED BEER

Heineken, Corona


*R 35.00*

### NON ALCOHOLIC

(HEINEKEN)

*R 38.00*





Enzo's culinary journey began in Bari, Italy, where he developed his passion for food before refining his skills as a sous-chef in South Africa at 18. By 21, he fulfilled his dream of opening Salamander Cafe in East London, drawing inspiration from Italy's diverse gastronomy. Enzo's legacy lives on at his restaurant, where each dish showcases the flavours of Italy's regions, offering an immersive culinary experience along with an inviting and warm atmosphere.

Enzo's vision endures under new ownership, led by Bella and her team, promising patrons a familiar ambience and cherished traditions that make every visit feel like coming home.