

## Seafood Entrées

### Bronzino Pan Roasted 36

Butterflied Mediterranean seabass pan roasted skin down ~ plated w/ a lemon caper White wine sauce, blanched arugula & house risotto

### Scallops Porcini 36

Pan seared porcini dusted scallops plated over a mushroom truffle risotto Finished with Kalamata balsamic reduction and Basil Oil

### Fresh Fish Market Price

Hawaiian Mahi | Alaskan Halibut | Atlantic King Salmon | Local Snapper | Local Grouper

#### Choose your Fresh Fish preparation:

Char-grilled (lemon, herb and olive oil blend served with house risotto and grilled zucchini)  
Francese: light batter pan-fried with capers, garlic and lemon white wine butter sauce over spaghetti  
Livornese: garlic, onion, capers, Kalamata olives, stewed plum tomato, plated over spaghetti

### Orecchiette allo Scoglio 38

Fresh clams, mussels, scallops, and shrimp in a zesty cioppino sauce tossed with arugula and ear shaped pasta

### Risotto alla Pescatore 41

Scallops, shrimp, clams, mussels, & lump crabmeat in a medium grain risotto Romanon

### Florida Lobster Risotto 43

8 oz. lobster poached in a delicate tomato nage, chopped and plated with sun dried tomato risotto Romano

### Lobster Pappardelle 44

8 oz. lobster chopped in a flambéed tomato brandy cream sauce, tossed with egg pappardelle and Romano

### Roasted Pepper Grilled Shrimp 33

Grilled marinated shrimp in zesty Italian herbs, fire-roasted red peppers and garlic plated with house risotto

### Shrimp alla Primavera 32

Shrimp and assorted seasonal vegetables cooked in a delicate vegetable stock tossed with spaghetti pasta

### Mussels with Linguine 27

Choice of vino bianco (*garlic white wine and lemon*), marinara, or fra diavolo (*spicy marinara*)

### Soft Shell Crab Francese Spaghettini 34

Two egg-wash crusted soft shell crabs in garlic, caper, lemon and white wine sauce, served over spaghetti

### Shrimp or Crabmeat Pappardelle 33

Flambéed tomato brandy cream sauce tossed with egg pappardelle pasta and Romano

### Shrimp or Scungili or Scallops with Linguine 33 | 33 | 36

Choice of shrimp, scungili, or scallops in a house marinara or spicy fradiavolo, plated over linguine pasta

### Frutti di Mare Linguine 38

Fresh fish of the day, clams, mussels, scallops, calamari and shrimp in a savory marinara sauce over linguine

### Shrimp Scampi Spaghettini 33

Shrimp sautéed in garlic, lemon, white wine and herbs plated over spaghetti

### Seafood Pappardelle 41

Scallops, shrimp, clams, mussels and lump crabmeat in a flambéed tomato cream sauce

### Fresh Steamed Clam Linguine 29

Garlic steamed whole clams tossed in choice of white or red sauce, plated over linguine pasta  
*White sauce: garlic, white wine and lemon | Red sauce: garlic, plum tomatoes and herbs*

## Dessert

### Tiramisu Classico 10

Layered espresso mascarpone ladyfinger cake

### New York Cheesecake 11

Classic New York cheesecake with raspberry coulis

### Chocolate Kahlua Mousse Cake 11

Toffee crunch in creamy rich chocolate mousse

### Crème Brulee 14

House-made custard with hard sugar top  
*Seasonal selection; inquire with server*

### Cannoli Classico 10

Sweet ricotta filled cannoli dusted with confection sugar

### Florida Key Lime Pie 11

Classic Florida key-lime pie with graham cracker crust

### Limoncello Sorbetto 11

Champagne flutes filled w/ limoncello flavored sorbet

### Gelato Tartufo 9

Inquire about seasonal flavors

# Enzo's

## Italian Restaurant & Bar

Takeout 7 Days | 4 to 9

4351 Bonita Beach Road SW  
Bonita Springs, FL 34134

(239) 992-5555

EnzosOfBonita.com

## Cold Appetizers

### Tuna Carpaccio Lemon EVOO 17

Thinly-sliced premium sashimi grade tuna, accented with fresh lemon basil oil, sea salt, minced red onion and toasted semolina bread

### Beet Ricotta 14

Soprafina fine ricotta, poached red beets, honey beet vinaigrette and arugula

### Beef Carpaccio 17

Thinly sliced cured beef tenderloin topped with shaved Grana Padano, fresh lemon EVOO and arugula

### Burrata Mozzarella Fresca 17

Fresh mozzarella w/ delicate creamed center, grilled tomato, basil oil and balsamic glaze

### Mozzarella Fresca 16

Fresh mozzarella, ripe red tomatoes slices, fresh basil, oil and herbs

### Antipasto Italiano Small 18 | Large 25

Calabrese sopressata, prosciutto San Daniele, Grana Padano, Sharp provolone, cerignola olives & roasted peppers

## Hot Appetizers

### Mussels Vino Bianco or Mussels Fradiavolo 14

Steamed in white wine, garlic, lemon and herbs, or sautéed in a house-made spicy stewed plum tomato sauce

### Escargot Bourgogne 17

Sautéed snails in a garlic, lemon, butter and herb sauce, plated with toasted Italian bread

### Pizzetta Gorgonzola 17

Flat bread with Kalamata olives, gorgonzola, sun-dried tomato oil and mozzarella

### Calamari Fritti 17

Flour dusted deep fried squid served with marinara

### Stuffed Mushrooms 17

Mushrooms stuffed with lump crab & seasoned panko crumbs charbroiled to crisp

### Baked Clams 17

6 Clams on a half shell stuffed with herbed bread crumbs charbroiled to crisp

### Arancini Toscana 15

Panko breaded risotto balls blended with Romano and peas

### Escarole White Tuscan Bean 14

Blanched escarole pan roasted garlic & EVOO

### Sautéed Spinach or Broccoli 12

Sautéed in garlic, oil and seasoning

### House Meatballs or Sausages 10 | 14

Two (2) house-made meatballs or sausages

### Fried Zucchini 14

Breaded seasoned deep-fried sliced zucchini tomato dipping sauce

### Fried Mozzarella 11

House-made breaded, seasoned and deep-fried mozzarella sticks

### Garlic Knots 8

Six (6) knotted dough with garlic and herb tomato dipping sauce

### Pane Al Forno Mozzarella 9

Homemade garlic bread baked with melted mozzarella cheese

## Kids Menu

### Penne & Butter

8

### Pappardelle Alfredo

10

### Spaghetti & Sauce

8

### Spaghetti & Meatballs

12

### Chicken Tenders w/ Pasta

12

## Salads & Soup

**Arugula 11**  
Grana Padano, kalamatas, Balsamic Vinaigrette

**Classic Caesar 10**  
Romaine hearts, Caesar dressing house croutons  
\* *Anchovies by request*

**Soup of the Day Cup 11**  
Inquire with your server

**Gorgonzola 12**  
Grana Padano, kalamatas, Balsamic Vinaigrette

**House 11**  
Kalamata olive, tomato, perconicini & cucumbers  
*Choice of Creamy Italian or Balsamic Vinaigrette*

**Salad Add-ons**  
Chicken Breast 9  
Fresh Gulf Shrimp 11  
Jumbo Diver Scallops 15

## Pasta Entrées

**Ossobucco Agnolotti 27**  
Pasta purses filled with braised ossobucco and herbs, plated with a mushroom espagnole consommé

**Veal Cannelloni 29**  
Pasta tubes filled with oven-roasted ground veal, roasted garlic, spinach, and imported pecorino Romano, finished with truffle oil, and plated with a stewed tomato cream

**Porcini Sacchetti Truffle Cream 29**  
Stuffed pasta with porcini mushrooms and ricotta, with truffle cream sauce, prosciutto, mushrooms and garlic

**Orecchiette Boscaiola 29**  
Ear-shaped pasta, mushrooms, fennel sausage, Tuscan white beans, garlic, onions, tomatoes and white truffle oil

**Orecchiette Caprese 25**  
Ear-shaped pasta tossed with sautéed garlic, lightly cooked ripe tomatoes, mozzarella and fresh basil

**Penne Arrabbiata 25**  
Spicy marinara sauce with caramelized onions, bacon and balsamic

**Lasagna Besciamella and Bolognese 27**  
Layered pasta sheets with homemade bolognese and four cheese besciamella

**Cannelloni Fiorentina 29**  
House-made pasta tubes filled with chicken, spinach and ricotta cheese, topped with besciamella tomato sauce

**Lobster Ravioli 29**  
Maine lobster ricotta filled ravioli, plated with a plum tomato cream sauce

**Cheese Ravioli al Forno 24**  
Baked cheese and ricotta durum wheat ravioli plated with stewed tomato sauce and mozzarella

**Spinach Ravioli 24**  
Ricotta and spinach filled durum wheat ravioli plated with stewed tomato sauce

**Ziti al Forno Bolognese 24**  
Ziti pasta baked with ricotta cheese, mozzarella and traditional meat sauce

**Penne alla Vodka with Peas 23**  
Creamy tomato Alfredo sauce with green peas and flambéed vodka

**Gnocchi or Pappardelle Bolognese 25**  
Traditional red meat sauce and Romano cheese over gnocchi *or* pappardelle

**Gnocchi or Pappardelle al Pesto 25**  
Creamy house-made basil pesto with blended pine nuts over gnocchi *or* pappardelle

**Spaghettini Meatball or Sausage 25**  
House meatball *or* fennel sausage plated over house stewed tomato sauce

**Spaghettini al Brendy 25**  
Tomato alfredo cream sauce with caramelized onions, prosciutto, mushrooms, peas and Romano cheese

**Pappardella Chicken Alfredo 29**  
Sautéed chicken strips in a creamy alfredo sauce tossed with pasta and Romano cheese

**Spaghettini Aglio and Olio 22**  
Spaghettini with roasted garlic, olive oil, crush red pepper flakes, herbs and Romano cheese

**Manicotti al Forno 23**  
Baked pasta tubes filled with ricotta, topped with stewed tomato sauce and mozzarella

## Land Entrées

**Beef Tenderloin Mushroom Agro Dolce\* 42**  
8 oz. beef tenderloin plated with mushroom demi, fried onion strings, agro dolce glaze and risotto Romano

**Veal Rollatini Mushroom Demi Risotto Romano 34**  
Eggplant, prosciutto and provolone stuffed scaloppini veal, with a mushroom marsala demi and house risotto

**Veal Artichoke Risotto Romano 34**  
Veal scaloppini in an artichoke heart, caper and white wine sauce, served with house risotto

**Veal Marsala Risotto Romano 34**  
Veal scaloppini in a classic savory mushroom marsala demi, served with house risotto

**Veal Picatta Risotto Romano 34**  
Veal scaloppini in a lemon, caper white wine butter sauce, served with house risotto

**Veal Pizzaiola Spaghettini 34**  
Veal scaloppini in a caper, Kalamata olive and oregano plum tomato over spaghettini pasta

**Eggplant Parmigiana Spaghettini 31**  
Baked layers of floured eggplant, stewed tomato sauce and mozzarella, served with spaghettini pasta

**Chicken Burrata Grill Tomato Arugula 33**  
Panko crusted chicken scaloppini served with grilled tomato, fresh burrata mozzarella and arugula salad

**Chicken Marsala Risotto Romano 33**  
Chicken scaloppini in a classic savory mushroom marsala demi, served with house risotto

**Chicken Francese Spaghettini 33**  
Egg wash crusted chicken scaloppini sautéed in garlic, caper, lemon and white wine sauce over spaghettini

**Chicken Picatta Risotto Romano 33**  
Chicken scaloppini in a lemon, caper and white wine butter sauce, served with house risotto

**Chicken or Veal Parmigiana Spaghettini 33**  
Breaded scaloppini chicken or veal, baked and topped with house tomato sauce and mozzarella with spaghettini

**Sausage and Meatball Parmigiana Spaghettini 31**

## Pizza

**14 inch NY-style Cheese Pizza 22**  
\$3 *per* topping

**16 inch NY-style Cheese Pizza 24**  
\$3 *first* topping; \$4 *each* additional

Order it Jersey-Style (*extra thin, well-done and crispy, with Enzo's seasoning*)

**Sicilian-style Deep Dish Cheese 25**  
\$3 *first* topping; \$4 *each* additional

**10 inch Gluten-free 15**  
\$2 *first* topping; \$3 *each* additional

### Pizza Toppings

sausage, pepperoni, meatball, sliced jalapeños, sliced banana peppers, ham, fresh mushrooms, anchovies, spinach, bell peppers, pineapple, onion, eggplant, fresh garlic, sliced black olives, sliced green olives, diced-tomatoes, artichokes, Canadian bacon, roasted red peppers, extra cheese, roasted chicken

### Specialty Pizza

*Pricing 14 in | 16 in | Sicilian*

**Navona 28 | 30 | 32**  
White pizza with mozzarella, garlic, thinly sliced zucchini, and artichoke hearts

**Spinach and Besciamella 26 | 28 | 29**  
White four-cheese sauce, mozzarella cheese and spinach

**Alla Margherita 26 | 28 | 29**  
Fresh diced tomatoes, mozzarella and fresh basil

**Quattro Stagioni 29 | 31 | 32**  
Ham, artichokes, mushrooms and olives

**Vegetarian 29 | 31 | 32**  
Peppers, onions, spinach, mushrooms, olives and diced-tomatoes

**Supreme 29 | 31 | 32**  
Pepperoni, sausage, onions, peppers, olives and mushrooms

**Meat Lovers 29 | 31 | 32**  
Pepperoni, sausage, meatball, ham and bacon

