



Established 1985

Enzo's

Italian Restaurant & Bar

**Best Italian Restaurant
in Bonita Springs**

Based on 2024 Community's Best Awards

Celebrating

1985 **40** *2025*

Years in Business

Thank you Southwest Florida Residents & Visitors!

EnzosofBonita.com



Beverages

Panna Water 500ml	6
San Pellegrino 500ml	6
Soft Drinks (Coke products)	5
Espresso	6
Decaf Espresso	6
Double Espresso	7
Coffee	5

Beer

Moretti	7	Menebrea	7
Peroni	7	Riptide IPA	7
Stella Artois	7	Jai Alai IPA	7
Heineken	7	Budweiser	6
Yuengling	6	Bud Light	6
Corona	7	Coors Light	6
Michelob Ultra	6	Miller Light	6

Enzo's is proud to offer the largest bourbon selection in Bonita Springs!

Wine & Bourbon menus available upon request | Happy Hour not available in dining room



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

Wagyu Beef Carpaccio 17

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

Burrata Mozzarella Fresca 17

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

Mozzarella Fresca 16

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

Antipasto Italiano Small 19 | Large 25

Assorted Italian cold cuts, with grilled vegetables in EVOO, and cheese

Hot Appetizers

Mussels Vino Bianco, Fradiavolo, or Marinara 14

White wine, garlic, lemon and herbs, or house-made stewed plum tomato sauce (choose spicy or not)

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 and seasoned panko crumbs, charbroiled to crisp

Baked Clams 17

Six (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 Soup 14

Blanched escarole, pan roasted garlic and EVOO

Sautéed Spinach or Broccoli 12

Choice of spinach or broccoli 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

Seasoned and deep-fried mozzarella sticks, served with marinara sauce

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



Salads & Soup

Arugula 11
Grana Padano, kalamatas, Balsamic Vinaigrette

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

Soup of the Day Cup 10
Inquire with your server

Escarole White Tuscan Bean Soup 14
Blanched escarole, pan-roasted garlic and EVOO

Gorgonzola 12
Garden salad, Gorgonzola and creamy Italian

House 11
Kalamata olive, tomato, perconicini and cucumbers
Choice of creamy Italian or Balsamic Vinaigrette

Salad Add-ons

Chicken Breast	9	Salmon	12
Fresh Gulf Shrimp (3)	11	Grouper	16
Jumbo Diver Scallops (2)	15	Snapper	16
Mahi Mahi	14		

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 Ravioli Truffle Cream 29
Stuffed pasta with porcini mushrooms, 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 Balsamic vinegar, caramelized onions and bacon

Lasagna Bolognese 27
Layered pasta sheets with homemade bolognese and house-seasoned ricotta

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

Penne Bolognese 24
Penne 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

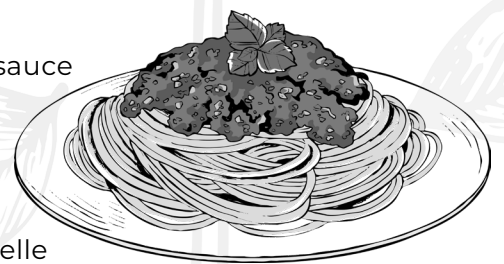
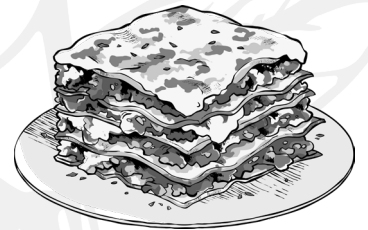
Spaghettini Meatball or Sausage 25
House meatball or fennel sausage plated over house stewed tomato sauce

Spaghettini al Brandy 25
Tomato Alfredo cream sauce with caramelized onions, prosciutto, mushrooms, peas and Romano cheese

Pappardelle 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, crushed red pepper flakes, herbs and Romano cheese

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



Gluten-free pasta by request and availability, not offered for all entrées
Enzo's fresh-baked focaccia bread served to all tables

Land Entrées

Wagyu Beef Tenderloin Mushroom Agro Dolce* 42
8 oz. Wagyu 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 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
Baked house meatballs and sausage, topped with stewed tomato sauce and mozzarella, served over spaghettini



Pizza

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

16 inch NY-style Cheese Pizza 24
\$3 per topping

Make it Jersey-Style (*extra thin, well-done, crispy, and with Enzo's seasoning*) +2
* Three (3) topping limit on Jersey-Style *

Sicilian-style Deep Dish Cheese 25
\$4 per topping

10 inch Cauliflower Crust (GF) 15
\$3 per topping

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 27 | 29 | 30

Fresh mozzarella and basil

Quattro Stagioni 29 | 31 | 32

Ham, artichokes, mushrooms and olives

Vegetarian 29 | 31 | 32

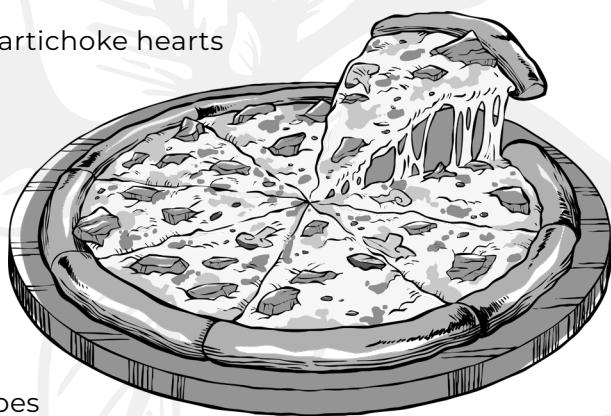
Peppers, onions, spinach, mushrooms, olives and diced tomatoes

Supreme 29 | 31 | 32

Pepperoni, sausage, onions, peppers, olives and mushrooms

Meat Lovers 29 | 31 | 32

Pepperoni, sausage, ham and meatball



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Seafood Entrées

Bronzino Pan Roasted 39

Butterflied Mediterranean seabass, pan roasted skin down, plated with a lemon caper white wine sauce, blanched arugula and 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

Hawaiian Mahi | Atlantic King Salmon | Local Snapper | Local Grouper
38 36 42 42

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 and lump crabmeat in a medium grain risotto Romano

Florida Lobster Risotto 44

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 33

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 Spaghetti 36

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 Scallops with Linguine 33 | 36

Choice of shrimp or scallops in a house marinara or spicy fra diavolo, plated over linguine pasta

Frutti di Mare Linguine 41

Grouper, clams, mussels, scallops, calamari and shrimp in a savory marinara sauce over linguine

Shrimp Scampi Spaghetti 33

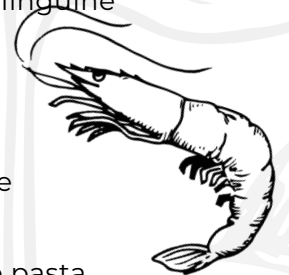
Shrimp sautéed in garlic, lemon, white wine and herbs, plated over spaghetti

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



Dessert

Chef's Selection/Seasonal Options

Please inquire with server

Prices Vary

Kids

Chicken Tenders with Pasta 12

Spaghetti and Tomato Sauce 8

Penne Alfredo 10

Spaghetti and Meatballs 12

Penne and Butter 8



Be sure to check out all of Enzo's new hats and shirts, available for purchase inside the restaurant. Gift cards also available!





Enzo's Story

Established 1985

After working many years with Costa Cruise Lines in Europe, Angelo Puleio decided to venture to the United States with his wife, Laura. Immigrants of Calabrese and Barese, the Puleios established Enzo's in 1985 as a checkered tablecloth eatery with a short list of popular Italian items, in the location that is now Bonita Beach Tavern, next door. Enzo's popularity and success in the mid-to-late '80s led to the construction of the current free-standing establishment. In the early '90s, Enzo's popularity grew, as did the inspiration to expand to a larger and more dynamic menu featuring deep-rooted interpretations of rustic flavors found within the small Italian towns of Calabria, Puglia and Tuscany.

Over the next three decades, Enzo's became a favorite to many locals, and earned countless awards. Development and population growth, and a rise in tourism and seasonal residents, allowed Enzo's to grow in favor across Southwest Florida. Vinny Puleio eventually took over all restaurant operations from his father and became the face of the family-owned establishment for many years.

In 2021, David and Jana (Tartaglione) Brain achieved their goal of owning a successful family restaurant with their sons, when they acquired Enzo's from the Puleio family. The Brain family has strived to keep Enzo's the same, while building upon the passion for excellence that has been established. They continue to make positive changes to improve the dining experience, such as remodeling and improving the bar in 2023. Enzo's has also become a proud business partner and sponsor of Aubrey Rogers High School athletics.

Enzo's was named Best Italian Restaurant in 2024! It also boasts the honor of offering the largest selection of bourbons of any establishment in Bonita Springs. Enzo's launched the Bonita Springs Bourbon Club in 2024, as well. This Bonita staple celebrates its 40th year in business in 2025! Thanks to local and seasonal regulars, as well as tourists and visitors, Enzo's continues to thrive, boasting a 4.7 rating on OpenTable and a growing number of fans.



Feedback



Enzo's goal is to provide a memorable dining experience by sharing our passion for high quality foods, wine and spirits. Our reputation, largely built upon word-of-mouth over 39+ years, is very important. Part of what makes us successful is the time provided to each table to enjoy each course and each other. If you experience an issue, we would greatly appreciate the opportunity to address it at the time. Thank you for taking the time to review us.

Review Us



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