# Enzo & Lucia Ristorante

check g a	Due		
Antipasti - Appetizers		Italian Sausage & Peppers 13	
Bruschetta Bread w/ fresh mozzarella Antipasto Freddo	6 9 12	Homemade w/ red peppers  Calamari  fried or grilled	12
cold cuts and cheese Prosciutto e Melone	12	Scungilli Marinara conch, slightly spicy or cold salad	
Mozzarella Prosciutto Formaggio & Olive	12 12	Polipo alla Griglia grilled octopus	15
cheese & olives Insalata di Pesce ish salad or calamari sa	16 lad	Tutto Pesce alla Griglia shrimp, octopus, and calamari grilled	16
Gamberi alla Griglia grilled shrimp or cocktai Cozze Marinara	13 I	Vongole in Bianco a bowl of white clams in olive oil and garlic	14
mussels, in a spicy red s or garlic oil	sauce	Vongole al Forno (1/2 Doze baked clams	<b>n)</b> 7
Pasta con Peso		Bistecca - Steak	
Spaghetti Frutti di Mare 26 mixed seafood, served in red or white sauce Spaghetti Shrimp Marinara 24 or w/ garlic and oil Spaghetti Scungilli 24		Griglia / Vesuvio 37 10oz center cut choice filet grilled w/ mushrooms Rib Eye Steak 28 grilled with mushrooms	

Pollo - Chicken

Vesuvio 18
served on the bone
Cacciatore 18
Marsala 18
chicken breast sauteed w/
mushrooms and marsala wine
Saltimbocca 18
chicken topped with prosciutto,
mozzarella, and spinach
Limone 18
chicken w/ lemons
Parmigiana 18

breaded chicken breast topped w/ sauce and mozzarella

Francese 18 egg battered in lemon sauce

Piccata 18 chicken breast sauteed w/ lemon and capers

■ Enzo 18
w/ asparagus and Fontina cheese

Lucia 18 egg battered w/ mushrooms and mozzarella cheese

## Pesce - Fish

in light tomato sauce

Linquini con Cozze 22

mussels in red or white sauce

Linguini con Vongole 23

clams in red or white sauce

Linguini Calamari 23

w/ red or white sauce

Vitello - Veal

Marsala 28

Piccata 28

veal sauteed w/ lemon

and capers

Saltimbocca 28

veal topped with proscuitto,

mozzarella, and spinach

Parmigiana 28

Limone 28

veal w/ lemons

w/ asparagus and fontina cheese

Francese 28

egg battered in lemon sauce

Enzo 28

Calamari alla Griglia 23 grilled calamari or fried Polipo alla Griglia 27 grilled octopus

Tutto Pesce alla Griglia 32 grilled octopus, shrimp, calamari and mussels

## Zuppa di Pesce 42

assorted seafood in a light tomato sauce w/ or w/out pasta

Gamberi Francese 26
egg battered shrimp sauteed
in wine and lemon

#### Pasta

Ravioli 15 cheese or meat Lasagna 15

Spaghetti Puttanesca 15 tomato, capers, and gaeta olives

■ Enzo's Special Gnocchi 14
made w/ real potatoes and served w/ fresh
tomato basil sauce

Farfalle alla Donna 19 tomato, marscapone, onion and proscuitto

Tortellini alla Angelo 15 onion, mushroom, peas, and proscuitto

Spaghetti Carbonara 15
w/ onion, pancetta (Italian bacon) and eggs,

w/ onion, pancetta (Italian bacon) and eggs. available w/ alfredo sauce Fettucini Alfredo 14

w/ vegetables 16 w/ chicken or shrimp 20 Rigatoni alla Gennaro 14

baked w/ ricotta and mozzarella cheese Side of Meatballs or Sausage 5

### Vegetables

Sauteed Escarole 6 black olives in garlic oil Sauteed Mushrooms 6 Sauteed Rapini 9

### **Vegetarian Specialties**

Pasta Primavera 15
assorted vegetables in garlic and oil
Spaghetti Pomodoro 13

tomato and basil sauce

Grilled Vegetables & Risotto 17
risotto in tomato and basil sauce

Spaghetti Spinach Ricotta 15 in garlic and oil

Orecchiette con Broccoli 14
in garlic and oil
Eggplant Parmigiana 16

### Soups or Salads

House Salad 5
Caesar Salad 9
w/ dinner 5
Lucia Salad 9
mixed greens w/
gorgonzola cheese
w/ dinner 5
Caprese Salad 9

Minestrone Soup of the day Cup 4 Bowl 6

### Drinks Soda 2

unlimited refills 4
Ice Tea or Lemonade 3
Milk 3
vitamin d or skim

Juice 3 Acqua Minerale 6 Acqua Panna 5

#### The "Fine Print"

- ALL DINNERS served w/ soup or house salad, side pasta or grilled vegetables.
- Enzo & Lucia are happy to accommodate any special requests.
- · Substitutions and additions are subject to additional charges.
- All food is cooked to order please allow time for preparation, especially on weekends.
- ALL entrees available gluten free additional charge for gluten free or whole wheat pasta 2.00 side / 3.00 entree.
- Plate sharing 4.50 additional per person served w/ soup or salad
   6.50 additional per person.
- Extra ingredients on all salads additional charge.

   Tax will be added to all applicable items. Prices and product subject to change due to seasonal or unforeseen market conditions.
  - = Restaurant Favorites