

Celebration Party Menu £25

(Available for 6 or more persons)

DJ TONY DEE EVERY FRIDAY & SATURDAY NIGHTS !!!

BOOGIE WOOGIE INTO THE NIGHT TILL LATE OR COME FOR JUST A DRINK & A BOOGIE !!!

NEW FORTHCOMING TRIBUTES & EVENTS FOR 2010

(PLEASE ASK THE MANAGER ON DUTY TO DISCUSS AVAILABILITY FOR YOUR PARTY)

ENZO'S - VENUE AVAILABLE FOR PRIVATE HIRE ON SUNDAYS

STARTERS - PRIMI PIATTI

MINISTRONE SOUP WITH PASTA

FRESH MARKET VEGETABLES SOUP WITH PASTA ✓

BAKED AUBERGINES PARMIGIANA ✓

LAYERS WITH PROVOLONE, MOZZARELLA, PARMESAN FRESH TOMATO & BASIL

CRISPY TEMPURA OF CALAMARI

WITH TARTARE CAPER MAYONNAISE

AVOCADO WITH CRAB & SALMON SEAFOOD SALAD

WITH CHILLI & FENNEL SEEDS LEMON OLIVE DRESSING

MAIN COURSES - SECONDI PIATTI

SUPREME OF CHICKEN 'KIEV'

COATED IN BREADCRUMBS AND STUFFED WITH GARLIC BUTTER, SERVED WITH STEAMED RICE

SAUTE OF BEEF RIB 'GORGONZOLA'

STIR FRY STRIPS OF BEEF WITH OUR CLASSIC CREAMY SAUCE OF GORGONZOLA CHEESE
SERVED WITH BUTTERED EGG PASTA

SCOTCH SALMON 'THERMIDOR'

GLAZED WITH A CREAMY CHEESE SAUCE, PRAWNS & MUSTARD WITH PIPED MASH

ALL THE ABOVE SERVED WITH A SELECTION OF SEASONAL VEGETABLES

PENNETTE CON CAPRINO ARRABIATA ✓

QUILL PASTA WITH GOATS CHEESE, TOMATO, GARLIC & CHILLI SAUCE,
SERVED WITH GREEN LEAVES SALAD

RAVIOLI OF RICOTTA & SPINACH AL PESTO ✓

PARCELS OF FRESH PASTA FINISHED WITH PINE NUTS, BASIL & PESTO SAUCE
SERVED WITH GREEN LEAVES SALAD

DESSERTS - DOLCI

CREMA BRUCIATA ALLA VANIGLIA

VANILLA CRÈME BRULEE WITH WAFER BISCUIT

TORTA DI FORMAGGIO

CREAMY AMARETTO & WHITE CHOCOLATE CHEESECAKE

SELECTION OF HOMEMADE AUTHENTIC ITALIAN ICE CREAM

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL



WE ARE LICENSED FOR WEDDINGS & CIVIL PARTNERSHIPS
TIE THE KNOT & PARTY THE NIGHT AWAY, ALL UNDER ONE ROOF!
SUNDAY – VENUE AVAILABLE FOR PRIVATE HIRE. PLEASE ASK FOR OUR BROCHURE

www.enzorisristorante.com