

PIZZA		
PRICED AT 12" AND 16" SIZES		
* 		
BURRATA 	19/23	
fontina, zucchini, garlic, cherry tomato, fig vincotto glaze		
BUFFALO CAULIFLOWER 	15/19	
cauliflower, buffalo sauce, mozzarella, cheddar, ranch		
BBQ CHICKEN	15/19	
marinated chicken, mozzarella, cheddar, red onions, house made bbq sauce		
PISTACHE  	15/19	
pistachio pesto, arugula, parmesan, mozzarella, pistachio crumbs		
TONI RONI	16/20	
pepperoni, olives, red peppers, mozzarella		
POPEYE	15/19	
spinach, sausage, provolone, garlic, chili flakes		
SHORT RIB	18/22	
vodka tomato sauce, red onion, spinach, mozzarella, truffle oil		
DIABOLO	15/19	
spicy salami, fresh oregano, fresno peppers, parmesan, mozzarella		
CHEESESTEAK PIZZA	18/22	
beef ribeye, caramelized onions, shishito peppers, american and mozzarella		
CLASSIC 	12/16	
plain cheese pizza, mozzarella, house made marinara		
WHITE 	13/17	
mozzarella, ricotta, garlic, oregano		
MARGHERITA 	12/16	
marinara, mozzarella, basil		
TOPPINGS	*	
proteins \$3/4, veggies \$2/3, cheeses \$2/3 priced as half the pizza / or the whole pizza		
GLUTEN FREE CRUST 	add \$3	
house made, rice based, available in small size only		

DRAFTS, BOTTLES, N/A BEVERAGES, SPEACIALS

SCAN QR CODE FOR TODAY'S OPTIONS



SPRITZ SELECCTIONS	
LEMONCELLO SPRITZ	10
house limoncello, prosecco	
MELON SPRITZ	12
melon liqueur, prosecco	
HUGO SPRITZ	13
st. germain elderflower liqueur, prosecco	
APEROL SPRITZ	13
NECTARINE SPRTIZ	12
nectarine liqueur, prosecco	

COCKTAILS	
RED SANGRIA	12
orange liqueur, red wine, fine brandy	
LITTLE ROOSTER	13
green tea cachaca, rigi apertif, lime, lemongrass, peach bitters	
MELON DROP	13
vodka, melon liqueur, lemon	
PAPER PLANE	13
bourbon, amaro, orange aperitif, lemon	
HOUSE MARGARITA	12
tequila reposado, lime, agave. add flavor (\$2) passion fruit, pineapple, blood orange, pear ginger. make it spicey (\$1)	
BLACK MANHATTAN	14
rye whiskey, mezcal, amaro, sweet vermouth	
WILLOW GROVE	13
gin, strega, nectarine liqueur, grapefruit	
HOUSE NEGRONI	14
mezcal, contratto bitter infused strawberry, sweet vermouth	
GOLD RUSH	14
burnt butter washed bourbon, tequila, honey rosemary, cardamaro	
BOULEVARDIER	14
bourbon, bitter aperitif, sweet vermouth	
PENICILLIN	13
scotch, lemon, honey ginger syrup	
GOLD FASHIONED	13
butter washed bourbon, demerara, aromatic bi	
PALOMA	13
tequila, grapefruit, lime, cinnamon syrup, strawberry oil	

WINE & BUBBLES (GLASS/BOTTLE)	
PINOT GRIGIO	rocchina, delle venezie, italy
12/48	
SAUVIGNON BLANC	terrabianca, piedmont, italy
14/56	
PECORINO	bianco, mrache & abruzzo, italy
12/48	
RIESLING	urban, mosel valley, germany
10/40	
MOSCATO	terrabianca, piedmont, italy
13/52	
CHARDONNAY	aviary, napa valley, california
11/44	
ROSE'	vigneta radica, abruzzo, italy
12/48	
PROSECCO	canal grando, veneto, italy
10/40	
SPARKLING ROSE'	fete d'or, france
10/40	
CABERNET SAUVIGNON	juggernaut, california
13/52	
MULTEPULCIANO	montefresco, abruzzo, italy
11/44	
PINOT NOIR	lemelson, willamette valley, oregon
14/56	
SUPER TUSCAN	bruni, maremma, toscanny, italy
13/52	
CHIANTI	colli sensi, tuscan, italy
13/52	
PINOT NOIR	rascal, willamette valley, OR
12/48	
VALPOLICELLA	san cassiano, italy
13/52	
SANGIOVESE	rocco, tuscan, italy
13/52	
CABERNET SAUVIGNON	kaleu, mendoza, argentina
10/40	
SUPER TUSCAN	san felo, tuscan, italy
52	
CABERNET	bogle family vineyards, napa valley
72	

ENZA

HOUSE-MADE BREAD

ROSEMARY FOCACCIA 	8
served with extra virgin olive oil	
GARLIC FOCACCIA 	8
served with marinara sauce	

SMALL PLATES

WHIPPED RICOTTA 	12
honey citrus olive oil, rosemary focaccia	
CHICKEN MEATBALLS	13
marinara, parmesan, garlic bread	
BEEF MEATBALLS	13
marinara, parmesan, garlic bread	
ZUCCHINI FRITES 	10
lemon basil aioli	
FRIED MOZZARELLA 	10
FRENCH FRIES 	7
CRISPY BRUSSELS 	14
red fig vincotto vinegar and garlic yogurt, barberries	
ROASTED CAULIFLOWER   	14
lemon yogurt, pistachio pesto	
CHEESESTEAK EGGROLLS	14
american cheese, onions	
CALAMARI	16
banana peppers, marinara	
HUMMUS 	18
sitho's hummus, flatbread, crudité	
BBQ BABY BACK RIBS 	16
julian apple, pistachio crumbs, bbq sauce	
SHRIMP COCKTAIL 	17
cocktail sauce, lemon	
TRUFFLE FRIES	10
lemon aioli, parmesan	

SALADS

CAESAR	14
romaine, sundried tomatoes, garlic croutons, parmesan	
FIG   	16
frisée, arugula, fresh figs, burrata cheese, candied cashews balsamic dressing	
BROCCOLI & AVOCADO  	15
broccoli and avocado, over greens, toasted sesame seeds, pickled red onion, dijon vinaigrette	
BEET  	14
kale, fennel, goat cheese, candied pecans, cumin dressing	
ENZA  	15
mixed greens, red onions, cucumbers, chickpeas, feta, olives, peppers, mediterranean vinaigrette	
ISRAELI COUSCOUS  	14
israeli couscous, cherry tomatoes, avocado, peppers, almonds, and a lime dressing	
ADDITIONS:	*
chicken \$7, steak \$9, salmon \$8, shrimp \$8	

EXECUTIVE CHEF: CARLOS JERONIMO

PASTA

KABOCHA RAVIOLI  	19
stuffed ricotta del pastaio, toasted walnuts, sage, brown butter	
PENNE PESTO  	14
zucchini pesto	
GLUTEN FREE PASTA PRIMAVERA  	16
peppers, onion, zucchini, mushrooms. house marinara	
SHRIMP SCAMPI	23
saffron bucatini, cherry tomatoes, cream sauce, garlic	
BOLOGNESE	19
rigatoni, pork ragu, parmesan	
SPAGHETTI AL SALSICCIA	22
fennel sausage, garlic, white wine, evo	
GNOCCHI VODKA 	16
tomato vodka sauce, fresh basil, parmesan	
CARBONARA	21
spaghetti, pancetta, peas, cream sauce	
RIGATONI VODKA 	15
tomato vodka sauce, parmesan, fresh basil	
SPAGHETTI WITH MEATBALLS	18
tomato sauce, parmesan, beef meatballs	
CHICKEN ALFREDO	19
broccoli, fettuccine	
ADDITIONS	*
chicken 7, steak skewer 9, salmon 8, shrimp 8, gluten free pasta substitution 2	
PASTAS MADE FRESH DAILY	

MAINS

BBQ SHORT RIB 	29
grits, peperonata, beef reduction	
AHI TUNA	20
seared tuna, risotto cake, avocado, cucumber, citrus vinaigrette	
EGGPLANT 	20
eggplant rollatini with burrata, tomato vodka sauce, parmesan	
BLACKENED SALMON 	29
romesco sauce, orzo, green beans, cherry tomato	
SQUASH  	17
spaghetti squash noodles, mushroom bolognese	
CHICKEN PARMESAN	22
spaghetti with marinara, mozzarella, spicy honey	

VEGAN 

VEGETARIAN 

GLUTEN FREE 

CONTAINS NUTS 