

# Restaurant & Lounge

"Serving the Finest Food"

The Cantalamessa Family would like to extend our warmest thanks to our patrons. We realize that our patrons work hard and deserve quality at a fair price. Here at Enzo's, our greatest joy is seeing our friends come in hungry, and leave well fed and happy. Our family prides itself in the fact that we cater to the needs of many different people. To us, individuality has always been important. This is why we strive to offer something for everyone. Not just a few, but all of our customers are important to us.

Being the best at something is never easy, but it's always rewarding. From our restaurant, lounge, and banquet hall, we give each detail our closest attention. By listening to the needs of our customers, we can learn how to fulfill those needs.

So, from our family to yours, we wish you Buona Salute and Buon Appetito!

Sincerely,

The Cantalamessa Family

330-372-3314

### **APPETIZERS**

Wing Dings Plain, Mild, Hot, BBQ, Hot BBQ, Suicide, Garlic, Hot Garlic, Honey Mustard & Cajun.	<b>\$12</b>	Bruschetta Three Slices of Italian Bread Topped with Diced Tomatoes, Basil & Roman & Grilled.	<b>\$7</b>
Fried Mushrooms	\$10	Cheese Balls With Hot Pepper Cheese	\$10
Clams Casino	\$15	Fried Mozzarella Sticks	\$10
Shrimp Cocktail	\$15	Fried Calamari	\$15
Potato Skins	\$10	Chicken Tenders	\$10
Fried Italian Greens With Fried Hot Pepper	\$10	Steamed Mussels	\$15
	SOUPS & SALA	<u>ADS</u>	
Salad Dressings: Lite Italian,	Ranch, Bleu Cheese, Red Frei	ich, Thousand Island, Balsamic Vinai	grette.

Enzo Salad for Two \$9  Mixed Greens, Tomatoes, Cucumbers, Onions & Tuna, Served with Our Own Special Dressing. Served Family Style!			Antipasto Salad Salami, Pepperoni, Tuna, Provolone & American Cheeses, Egg, Tomatoes, Onions & Cucumbers on a bed of fresh Lettuce.			
Chef Salad Julienne Han, Turkey, Provolone & American Cheeses, Tomatoes, Onions Cucumbers & Egg on a Bed of Fresh Lettuce.		\$11	Grilled Steak or Chicken Salad Served on a Bed of Fresh Lettuce with Tomatoes, Onions, Cucumbers & Egg.	\$12		
			<b>Tossed Dinner Salad</b> With dinner entree \$2	\$4		
Soup of the Day	Cup Bowl	\$4 \$5	Dry Bleu Cheese	\$2		

## **SIDE ORDERS**

Sautéed Mushrooms or Onions	<b>\$3</b>	Linguini & Clam Sauce	\$8
Garlic Toast	\$3	Fettuccini Alfredo	\$8
Bread & Butter	\$2	Angel Hair or Linguini	\$8
Hot Peppers & Oil	\$5	Spaghetti or Mostaccioli	<b>\$7</b>
Onion Rings	\$6	Side of Greens with Dinner	<b>\$4</b>

### **SANDWICHES**

All Sandwiches Include French Fries or Onion Rings. Substitute Side Items at Menu Price. Add Cheese for \$.5, Bacon for \$1.5, and Ham for \$.75.

Enzo Sandwich with Sauce Panzerotti Filled with Pepperoni, Salami & Cheese & Covered with Sauce.	\$13	Club Sandwich Triple Decker with Turkey, Bacon, American Cheese, Lettuce & Tomato.	
Fried Fish Sandwich Deep Fried & Served on Italian Bread.	\$13	Hot Sausage Patty Served with Peppers, Onions & Provolone.	\$13
Meatball Sandwich Meatballs Served on an Italian Long Roll with Melted Cheese	\$13	Pizzaburger Choice of Hamburger, Sausage or Meatball between Two Slices of Pizza Covered with Sauce.	<b>\$13</b>
Reuben Corned Beef, Swiss & Sauerkraut on New York Deli Rye.	\$13	Cajun Chicken Blackened Breast on Italian Hard Rol with Lettuce & Tomato.	<b>\$13</b>
Hamburger	\$13	Bacon Cheeseburger	\$13
B.L.T. Served on Toasted Bread.	\$10	Grilled Cheese	<b>\$10</b>
Serveu on Tousieu Breuu.	<b>BEVERAGE</b>	<u>s</u>	
Soft Drinks (One Refill) Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Squirt.	\$2.5	Lemonade (One Refill) \$2.5 or Iced Tea	
Coffee or Hot Tea	\$2.5	Milk \$2.5	
Hot Chocolate	\$2.5		

### **DESSERTS**

Cheesecake with Strawberries	<b>\$7</b>	Ice Cream	<b>\$5</b>
		Vanilla, Chocolate, Orange	
Tiramisu	<b>\$7</b>	Sherbet, Spumoni.	
	Φ=		
Special Homemade Desserts	<b>\$7</b>		

## **ORDERS TO GO**

All Menu Items Are Available for Carryout.

Spaghetti or Mostaccioli

\$30

By the Tub with Six Meatballs & a Loaf of Fresh Italian Bread.

### Please Note...

- A Twenty Percent Gratuity Will Be Added to Parties of Eight or More.
- There is a \$2.95 Charge for Plate Sharing.
- Gift Certificates Are Available Please Ask Your Server for Details.
- Planning a Special Event? Look at Our Beautiful Banquet Facilities & Let Us Make Your Event One to Remember!

#### **CHICKEN & VEAL SPECIALTIES**

All Selections Include Choice of Tossed Salad or a Cup of Soup. Served with Choice of Potatoes, Pasta, Rice or Vegetables.

Chicken Marsala \$19

Boneless Breast Sautéed with & Boneless Breast Dipped in Egg Batter & Sautéed with Lemon, Wine & Butter.

Chicken Cacciatore\$19Chicken St. George\$19Boneless Breast Sautéed with Onions, PeppersBoneless Breast Sautéed with Onions,<br/>Peppers, Mushrooms, Lemon & Wine.

Veal Cutlet\$24Veal Franciase\$25Fresh Tender Veal Breaded & Deep<br/>Fried, Served with Sauce, Gravy orMedallions of Veal Dipped in Egg Batter<br/>& Sautéed with Lemon, Wine & Butter.Parmigiana Style.

Veal Scallopini\$25Veal Marsala\$25Medallions of Veal Sautéed with<br/>Onions, Peppers, Mushrooms & Wine.Medallions of Veal Sautéed with<br/>Mushrooms & Marsala Wine Sauce.

### STEAKS, CHOPS & SEAFOOD

All Selections Include Choice of Tossed Salad or a Cup of Soup. Served with Choice of Potatoes, Pasta, Rice or Vegetables.

**New York Strip Steak** \$33 Top Sirloin Grilled to Perfection & Garnished with 12 oz. New York Strip Garnished with Onion Rings. Onion Rings. **Petite Filet Mignon** \$30 **Beef Liver & Onions \$14** 6 oz. Filet of Beef Broiled & Tender Slices of Liver Smothered with Garnished with Onion Rings. Sautéed Onions. \$35 **Surf & Turf Filet Mignon Market Price** 8 oz. Filet of Beef Broiled & Broiled Filet Mignon & Lobster Tail Garnished with Onion Rings. Served with Drawn Butter & Garnished with Onion Rings. **Chopped Sirloin** \$14 **Broiled Lobster Tails Market Price** 10 oz. Chopped Sirloin Served with Two Lobster Tails Served with Sautéed Onions or Mushrooms & Drawn Butter. Gravy. **Fried Shrimp** \$24 **Charbroiled Pork Chops** \$22

Deep Fried Jumbo Shrimp Served

with Lemon & Cocktail Sauce.

\$24

Two Large Pork Chops Charbroiled &

Topped with Sautéed Peppers, Onions &

Mushrooms.

Broiled Scallops \$33 Fried Whitefish \$17
Served in Lemon, Wine & Butter. Breaded, Deep Fried & Served with
Lemon & Tartar.

**Broiled Whitefish** \$19

Tender Atlantic Whitefish Broiled with Lemon, Wine & Butter.

## PIZZA

#### **Traditional**

Choice of Toppings: Pepperoni, Mushrooms, Green Peppers, Onions, Sausage, Black Olives, Anchovies & Hot Peppers.

14" Pizza (8 Slices) \$12 Half Sheet Pizza (12 Slices) \$15 Full Sheet Pizza (24 Slices) \$20 Toppings \$3 each Toppings \$4 each

### Vegetable or Spinach Pizza

14" Pizza (8 Slices) \$17 Half Sheet Pizza (12 Slices) \$19 Full Sheet Pizza (24 Slices) \$27

### **CHILDREN'S SELECTIONS**

All Selections Served with Applesauce. Under 12 Years of Age Only.

Chicken Fingers	<b>\$10</b>	Fish Dinner	<b>\$10</b>	
Served with French Fries & BBQ	) Sauce.	Served with French Fries.		
<b>Hamburger</b> Served with French Fries. Add Cheese for \$ .50	\$10	<b>Spaghetti or Mostaccioli</b> Served with a Meatball.	\$10	
	<b>Cheese Ravioli</b> Served with a Meatball.	<b>\$10</b>		

### **PASTA ENTREES**

All Pasta Selections Include Choice of Tossed Salad or a Cup of Soup.

Lasagna Layers of Meat, Ricotta Cheese & Sauce, Topped with Provolone.	\$19	<b>Tortellini</b> Pasta Stuffed with Veal, Tossed with Sauce & Served with a Meatball.	\$18
<b>Tortellini Alfredo</b> Pasta Stuffed with Veal & Topped with Alfredo Sauce.	<b>\$19</b>	<b>Gnocchi</b> Potato Dumplings Tossed with Sauce & a Meatball	\$17
Manicotti Tubes of Pasta Stuffed with Ricotta Cheese & Covered with Sauce & Mozzarella.	\$18	Fettuccini Alfredo Flat Noodles Tossed in Cream, Butter & Parmesan Cheese (Add Grilled Chicken Breast \$4.00)	\$18
Cavatelli Pasta Dumplings Tossed with Sauce & Served with a Meatball.	\$18	Linguini & Clam Sauce Linguini Tossed with Delicious Red or White Clam Sauce.	\$19
Cheese Ravioli Round Pasta Stuffed with Ricotta Cheese & Topped with Sauce & a Meatball	<b>\$17</b>	<b>Spaghetti Marinara</b> <i>Meatless Tomato Sauce with Fresh Herbs &amp; Spices.</i>	\$14
Spaghetti A Generous Portion of Spaghetti Tossed with Sauce & Served with a Meatball	\$14	Mostaccioli  Penne Rigate Tossed with Sauce &  Served with a Meatball  Large Served with Two Meatballs	\$14 \$15
Large Served with Two Meatballs	<b>\$15</b>	Luige Serveu with 1 wo Memouns	
Spaghetti Agli e Olio Tossed with Garlic, Olive Oil &	\$15	Angel Hair Marinara	\$15
Fresh Mushrooms Seafood Linguini	\$25	Angel Hair Giardiniera  Angel Hair Pasta Tossed in Olive  Oil with Snow Peas, Sundried  Tomatoes, Bell Peppers & Romano	\$18
(Red or White) Steamed Whole Clams, Mussels, Scallops, Shrimp & Crabmeat Tossed with Fresh Lingu	uini	Cheese.	

### **ENZO'S FAVORITES**

All Selections Include Choice of Tossed Salad or a Cup of Soup. Served with a side of spaghetti.

Chicken Parmigiana	<b>\$17</b>	Eggplant Parmigiana	<b>\$17</b>
Boneless Breaded Breast Deep Fried		Fresh Breaded Eggplant Deep Fried	
& Topped with Sauce & Mozzarella.		& Topped with Sauce & Mozzarella.	

Veal Parmigiana \$17
Breaded Veal Patty Deep Fried
& Topped with Sauce & Mozzarella

## **ENZO'S RESTAURANT WINE SELECTION**

## PREMIUM HOUSE WINE SELECTIONS

Cabernet Sauvignon   Cha	rdonna	ay   Wł	nite Zinfa	ndel   Me	erlot	Moscato   Burgundy	,   <b>(</b>	Chablis
Gl	ass : \$6	6	Half Cara	afe: \$10	Fu	ll Carafe : \$18		
			RED V	VINES				
Italian Red Wines Smooth texture, dry loaded with J	fruit flav	vors		_	s arom	as of red berries and spice flavors and soft finish.		
Da Vinci Chianti		\$9	\$29	Erone	via Cor	pollo Pad Zinfondal	\$9	\$29
Cabernet Sauvignon Velvety fruit expression, reminisc of berries, currants and spices, w soft oak highlights and robust fla	rith			Pinot No Medium l	<b>ir</b> bodied	polla Red Zinfandel , combining layers of elegan rs with subtle oak accents.	·	\$29
Kendall Jackson Cabernet Francis Copolla Diamond Se	ries	\$9 \$9	\$29 \$29	Franc	eis Cop	oolla Pinot Noir	\$9	\$29
•		7,	4-7	Syrah/Sh				
Merlot Lush berry, plum and spice flavor grapes with soft hints of oak and		finish.			-	mas of raspberries with oak rs of blackberry and spice.		
77 1 11 7 1 1 1 1 1		Φ.Ο.	Φ20	Franc	eis Cop	polla Syrah	\$9	\$29
Kendall Jackson Merlot Francis Cppolla Diamond Se	ries	\$9 \$9	\$29 \$29					
		-	WHITE	WINES				
Chardonnay	and ha	ıtt o.u		Riesling				
Dry, crisp finish with hints of oak	. ana vu	iller.				sweet wine with and floral aromas.		
Kendall Jackson Chardonnay Francis Copolla Chardonnay		\$9 \$9	\$29 \$29	_		Michelle Riesling	\$8	\$29
Pinot Grigio Italian- style white with crisp citrand floral flavors.	rus				wine, j	nc pale straw color with and crisp summery finish.		
Placido Pinot Grigio		\$7	\$26	Berri	nger S	tone Cellars	\$7	\$34
Villa Pozzi Moscato		\$8	\$29					
			SANG	RIAS				
Classic Sangria			\$7	White Po	each S	angria		\$7
			COCK	TAILS				
Lina's Manhattan	\$8	Bay Bre	eze		\$8	<b>HOT TODDIES</b>		\$6
Mia's French Martini	\$8		rry Marga		\$8	Hot Chocolate w/ Pepp	ermi	nt
Appletini	\$8	Frozen o	r on the roo	cks	ФО	Schnapps		\$6
Old Fashioned	\$8		nal Marga		\$8	Coffee w/ Bailey		\$6
Long Island	\$8	Frozen o	r on the roo	CKS		Coffee w/ Frangelico		
		E	BOTTLE	D BEER				
Budweiser	\$4	Stroh's			\$4	Sierra Nevada Pale Ale		\$5
Bud Light	\$4	Yuenglir			\$4	Great Lakes Dortmunder		\$5
Miller	\$4	Yuenglir	0 0		\$4	O' Douls		\$5
Miller Lite	\$4	Heineke			\$5	<b>Assorted Hard Seltzers</b>		\$5
Michelob ULTRA	\$4		ams Bostoi	n Lager	\$5			
Coors Light	\$4	Corona			\$5			

**BUBBLY** 

Korbel \$60