

New Year Take Out or dine In



Enzo's
La Piccola Cucina



All Holiday Prices are Cash Price NJ Sales Tax Plus 5% Credit Card Fee will be applied
All Holiday Orders Must be placed at least 4 Days in Advance

Build your own Package Minimum 2 Lbs

Pork Loin Stuffed w/ Sausage/ Fig / Wild Mushrooms W Porcini Mushroom Gravy 20.00 per Lb

Roasted Beef Tenderloin Red Wine Dijon Sauce/ Cioppino Onions/ Red Peppers & Fennel 28. Per Lb

Sweet & Salty Encrusted Roasted Wild Salmon Filet w/ Yogurt Dill Sauce 24. Per Lb

Sweet Bourbon Mustard Glazed Spiral Ham 12. Per Lb

Cranberry Balsamic Roast Duck 5-6 LBS 12. Per Lb

Francaise Combo Lobster Tails & Shrimp Market Price

Sides by the Pound Minimum 2 Lbs

3 Lbs Thyme Polenta w/ Cranberry Shallot Sauce 8.00

Rosemary/ Sage/ Parmigiana Mashed Potatoes 8.50

Creamy Green Beans & Wild Mushrooms Chianti 12.50

Fresh Stuffed Artichokes 9. Each

Cardones Battered & Fried 12..00

Broccoli Rabe Garlic & Olive Oil 12.00

Brown Sugar Glazed Yams 10.50

Brussel Sprouts w/ Pancetta & Onion 12.50

Fried Cauliflower w/ Lemon Sauce 12.00

Lentils w/ Bacon/ Onions & Mushrooms 12.

Escarole & Beans 8.00

Lentil Soup 10. Quart

Balsamic Roasted Winter Vegetables w/ Chickpeas & Capers 12.50

Appetizers by the Dozen

Jumbo Stuffed Mushrooms Crab \$35 Doz. Spinach or Sausage \$25. Doz

Bacon Wrapped Dates stuffed w/ Gorgonzola \$28. Doz.

Jumbo Shrimp Cocktail 25. Doz

Jumbo Sea Scallops wrapped in Bacon \$45. Doz.

Shrimp Wrapped in Proscuitto w/ Creamy Horseradish \$35. Doz

Ordering also Available from our Regular Menu & Trays To Go www.enzoscucina.com

Desserts All Homemade

Pumpkin Cheese Cake 9" 38.00

Ricotta Cheesecake 8" 35.00

Tiramisu 9" 35.00

Carrot Cake 8" 30.00

Strufoli (Honey Balls) 15. Lb

All Orders must be in By Dec. 28th and picked up on Dec 31st before 5pm

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2020- 2021



4 Course Prix Fix Indoor Dining

Capacity is 12 Guests Keeping you Safe with Dividers between tables and Air Purifier

****** Antipasti*

Jumbo Shrimp wrapped in Prosciutto Creamy Horseradish Sauce

Frito Misto Fried Calamari & Cauliflower with light Lemon Sauce

Artichoke Hearts Francaise

Stuffed Baby Portobello w/ Sausage & Blend of Cheese

****** Ensalada*

Italian Lentil Salad for Good Luck

****** Primi*

Wild Caught Salmon Filet sautéed w/ Artichoke Hearts/ Cherry Tomatoes/ Spinach & Baby Potatoes

Frutti Di Mare Mussels/ Clams/ Shrimp/ Lobster Tail in Garlic/ Wine Sauce w/ touch of Marinara over Risotto

Filet Mignon Au Poave Pepper encrusted in Cognac Cream Sauce w/ Mushrooms Over Crispy Smashed Potatoes

Grilled Center Cut Lamb Chops w/ Carrots/ Onions/ Baby Potatoes/Fresh Mint in Light Grand Marnier Sauce

NY Combo Veal/ Chicken & Shrimp in Champagne Cream Sauce w/ Sundried Tomatoes & Broccoli over Homemade Tagliatelle

Pork Loin Stuffed w/ Sausage/ Fig / Wild Mushrooms over Thyme Mashed Potatoes W Porcini Mushroom Gravy

Add 6 oz Lobster Tail to ANY Dinner + \$12.

****** Homemade Dessert Dolce*

Ricotta Cheese Cake

Carrot Cake

Pumpkin Cheese Cake

Cannoli Chips & Dip

Chocolate Garlic Bark

Tiramisu

Coffee/ Tea/ Espresso/ Cappuccino

In Order to **Prepare your Dinner In the Quality that you expect from Enzo's** We Request no Changes to menu

Most dishes can be prepared Gluten Free/ however we do not have a Gluten Free Environment.

4 :30 or 5PM & 6 :30 or 7PM Seating

\$80. P/ Person Cash Price

Tax & Gratuity Not Included

Thank you for giving us the opportunity to serve you, Supporting Small Business & Dining Local!

We look forward to serving you again in 2021!