

# Celebrate our 35<sup>th</sup> Anniversary!!!!

Sunday September 16<sup>th</sup> @ 5PM! Taste the Regions of Italy!

Reservations must be in by Wednesday Sept 12<sup>th</sup>

Menu:

## Antipasti Freddi & Caldi

Verdure fritte/ Eggplant Caponata/ Frittata/ Stuffed Calamari/  
Zucchini Involtini/Baccala Mantecato/ Donzelle /Cardones

## Primi

Pasta con tonno italiano ( Sicilan Style Pasta w/ Tuna) /Pasta Carbonara ( Region of Lazio/ Pancetta/ Egg/ Pecoriono)

## Secondi

Tuscan Style Porketta over Polenta  
Arrosticini ( Abruzzese lamb kebabs) over Tuscan Kale & Beans  
Nonna's Fried Meatballs over Baby Arugula & Tomatoes w/ Shaved Parm

## Dolci Speciali

Coffee, Tea, Espresso or Cappuccino  
BYOB \$62.00 p/ person Cash Price (Credit Card \$68. p/p)

## Blue Claw Crab & Linguini Dinner October 4<sup>th</sup> & 5<sup>th</sup>

Autumn Salad /Garlic Focaccia / Blue Claw Crabs In Special Tomato Sauce with Linguini  
Coffee/ Biscotti

Includes 4 Jumbo Crabs with all the Linguini you can eat!  
\$45.00 p/ person Includes tax and gratuity Xtra Crabs \$6. Each

**All Reservations must be in by  
Thursday September 27<sup>th</sup> to insure Crab Availability!!!**



## Fall Harvest Dinner

Sunday October 7<sup>th</sup> @ 5PM

Escarole Salad w/ Caramelized Carrots & Onions

Gnocchi with Wild Boar Ragù

Free Range Chicken or Wild Caught Salmon w/ Cranberry & Port Wine Reduction served w/  
Jersey Sweet Corn Pudding & Sautéed Tuscan Kale w/ White Beans

Pumpkin Mascarpone Crepe w/ Chestnut Honey

Includes coffee, espresso, cappuccino

\$65.00 p/ person Cash Price Tax & Gratuity Included

**All Reservations must be in by Friday September 28<sup>th</sup>**



**10% of Each Dinner will be donated to**

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