



2018-2019



*******Appetizers**

Jumbo Shrimp wrapped in Italian Bacon served w/ Creamy Horseradish Sauce

Sea Scallops & Artichoke Hearts Florentine Baked in Casserole

Clams Casino

Artichoke Hearts Francaise

Stuffed Baby Portobello w/ Spinach & Cheese

*******Soup or Salad**

Italian Wedding Soup

Sicilian Arugula Salad with Figs, Mandarins, Olives, & Blood Orange Olive Oil

Asparagus & Roasted Beet Salad w/ Feta & Red Onions and Honey Balsamic Dressing

Caesar Salad or House Green

*******Entrées**

Wild Caught Salmon Filet layered w/ Lump Crab/ Cherry Tomatoes/ Spinach over Shallot Risotto

Veal Cutlet Milanese topped w/ Arugula, Diced Tomatoes, Fresh Mozzarella, Balsamic

Slow Braised Braciolo over Gnocchi

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

Dijon Encrusted Rack of Lamb served with Roasted Broccoli & Cauliflower with Apricot Demiglace

Grilled Pork Chop topped w/ Sautéed Broccoli Rabe/ Roasted Peppers & Provolone w/ Garlic Mashed Potatoes

NY Combo Veal/ Chicken & Shrimp alla Vodka over Homemade Tagliatelle

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

Early Bird 4pm, 5pm 3 Course \$45. ***

Includes : Appetizer, House Salad, Entrée

*****Table must be available by 6:15 for next seating in order to get Early Bird**

Celebrate with us Begins at 5:15

**4 Course Appetizer, Salad, Entrée, Coffee, Espresso, Cappuccino & Dessert
\$ 70. p/person We put the Bank Fees back in your pocket. Cash Price \$67.20**

Tax & Gratuity Not Included

Stay for Midnight and Join us for a Champagne Toast

**Thank you for giving us the opportunity to serve you and we look forward to serving you again in 2018!
Happy and Healthy New Year to All.**