

SEATED & PLATED RECEPTION

3 COURSE MEAL: CHOOSE ONE (1) ANTIPASTI & SALAD + TWO (2) MAIN COURSES + ONE (1) DESSERT - \$145

4 COURSE MEAL: CHOOSE ONE (1) ANTIPASTI & SALAD + ONE (1) RISOTTO OR PASTA (SERVED FAMILY STYLE) + TWO (2) MAIN COURSE + ONE (1) DESSERT - \$185

PLACE YOUR ORDER AT
catering@enzo-itl.com

ANTIPASTI & SALADS

CRISPY CERIGNOLA OLIVES

Roasted veal, black truffle, pecorino romano

FRIED GOAT CHEESE

Burnt honey, toasted black pepper

WHIPPED RICOTTA

Fresh focaccia, charred green onion salsa verde

ROASTED CAPPONATA BRUSCHETTA

Burrata, prosciutto san daniele

GRILLED OCTOPUSS

Smoked potatoes crema, taggiasca olives gremolata

WAGYU BEEF TARTARE

Baby artichokes, robiola cheese, pink peppercorn, crisps

TUNA CARPACCIO

Dehydrated taggiasca olives, burnt avocado, bottarga

POACHED MAINE LOBSTER

Burrata cheese, roasted tomato, smoked caviar

HAMACHI CRUDO

Cucumber water, shaved fennel, sicilian pistachio

WOOD-CHARRED CESARE SALAD

Bagna cauda, pine nut pangratatto

PANZANELLA SALAD

Ciabatta bread, grape tomatoes, grilled cucumbers, basil

LOCAL LETTUCES SALAD

Shaved baby root vegetables, mustard vinaigrette

PASTA & RISOTTO

PAPPARDELLE ALLA GENOVESE

Braised beef cheeks, san marzano tomatoes, rosemary, whipped robiola

BUCATINI AMATRICIANA

Guanciale, pomodoro sauce, pecorino romano

SQUID INK LINGUINE

Shellfish ragu, baby zucchini, calabrian chili, soffritto

CAVATELLI AL PESTO

Green beans and potatoes, toasted pinenuts

SQUARE SPAGHETTI POMODORO & BURRATA

Basil, parmigiano reggiano

PACCHERI ALLA GRICIA

Crispy pancetta, butter and parmigiano reggiano sauce, black pepper, leeks

RIGATONI DELLA DOMENICA

Veal, sausage and beef bolognese, pecorino romano

LEMON RISOTTO

Mint pecorino romano, roasted fennel

SAFFRON RISOTTO

Mascarpone, aged balsamic

WILD MUSHROOM RISOTTO

Sage garlic brown butter

SECONDI

ROASTED BRANZINO

Acquapazza, fingerling potatoes, grape tomatoes, taggiasca olives gremolata.

VEAL OSSOBUCCO

Taleggio polenta, roasted forged mushrooms

ALASKAN SALMON

Parsnip and brown butter puree, local carrots, salmoriglio

ROASTED SCALLOPS

Fava Bean puree, apple and hazelnut agretto

ROTISSERIE HALF CHICKEN

Umbrian lentils and cannellini guazzetto

PORK CHOP

Braised brussels sprouts, swiss chard, pickled mustard seeds

NY STRIP

Wood roasted fingerling potatoes, asparagus, arugula (+\$7)

ROASTED RACK OF LAMB

Roasted pepperonata, herb crust (+\$10)

PRIME GRADE RIB EYE STEAK

Gorgonzola butter, (+\$15)

DESSERT

TORTA DI CHOCOLATE: Chocolate meringue, Hazelnut cream

NY CHEESECAKE: with strawberry compote

TIRAMISU: espresso savoiardi, mascarpone, Frangelico

PANNACOTTA: Vanilla beans, wild berries, cantucci crumble

(917)843-5569
catering@enzo-itl.com
enzo-itl.com

ENZO
STEAKHOUSE & BAR

Enzo by ITL LLC
300 Trilith Parkway
Fayetteville GA 30214

PASSED RECEPTION

PLACE YOUR ORDER AT
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Choice of 3 Items - 35 per person

CHEF SPECIALTY

PROSCIUTTO WRAPPED MELON WITH AGED BALSAMIC
PIADINA WITH SPECK, BRIE & ROSEMARY MAYO
PROSCIUTTO WRAPPED GRISSINI, PARMIGIANO REGGIANO
FRIED GOAT CHEESE WITH LOCAL HONEY, BLACK PEPPER
CRISPY CERIGNOLA OLIVES WITH ROASTED VEAL, BLACK TRUFFLE

BRUSCHETTA AND CRISPS

WHIPPED RICOTTA
SICILIAN CAPPONATA
GREEN ONION SAMORIGLIO
BURRATA AND HEIRLOOM TOMATOES
BRIE AND FIG JAM
TUNA TARTARE WITH AVOCADO, GRAPEFRUIT,

SKEWERS

CHICKEN W/ BALSAMIC REDUCTION
OCTOPUS WITH FINGERLING POTATOES, OLIVE GREMOLATA
CALAMARI WITH LEMON AIOLI
ROCK SHRIMP & ROMESCO
ZUCCHINI AND PEPPERS WITH BASIL PESTO
CIGLIEGINI MOZZARELLA WITH GRAPE TOMATOES, BASIL PESTO
PINXO WITH ANCHOVIES & PICHOLINE OLIVES

CUPS

TOMATO SOUP WITH GRILLED CHEESE & PESTO
SEAFOOD SALAD WITH WHIPPED AVOCADO
BEET SALAD WITH GOAT CHEESE & MINT

ARANCINI

SAFFRON
MUSHROOM & TALEGGIO
LEMON & MINT
SQUID INK & CALAMARI

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