

brunch

37/person - 16/children

SWEET

BANANA BREAD - vanilla crème fraiche
FRENCH TOAST - amarena cherries, maple cream
ASSORTED EUROPEAN PASTRIES

SAVORY

FRIED CHICKEN + WAFFLE - truffle maple syrup
EVERYTHING BAGEL FOCACCIA - smoked salmon, dill crème cheese, capers
SHRIMP + POLENTA - tomato composta, fontina polenta, roasted bell peppers
ZUCCHINI + LEEKS FRITTATA - fontina cheese, roasted tomatoes
SMOKED CRISPY BACON • ITALIAN SAUSAGE
TRUFFLED FRIES • ORGANIC SCRAMBLED EGGS
POTATOES + PEPPERS • GRILLED GARDEN VEGETABLES

ENZO SIGNATURE

WOOD-FIRED CAESAR - bagna cauda dressing, pinenuts pangrattato, fried capers
STEAK + EGGS - grilled flat iron, scrambled eggs, parley salsa verde
RIGATONI + MEATBALLS - fresh mozzarella, pomodoro sauce, basil
CAPRESE SALAD - fresh tomatoes, mozzarella pearls, aged balsamic vinegar

cocktails

MIMOSA - caviccholi prosecco with choice of orange, cranberry or pineapple - 10
ENZO SPRITZ - campari, aperol, prosecco, orange, soda, thyme - 13
PEACH BELINNI - peach puree, prosecco - 11
BLOODY MARY - vodka, bloody mary mix - 10
ITALIAN MULE - tattersol barrel aged gin, ginger beer, lime - 14
HANGOVER CRUSHER - vodka, orange juice, wheat beer - 12
ROTATING BEER, WINE, + SPIRIT LIST AVAILABLE UPON REQUEST