

# SEASONAL LUNCH

Choice of two courses a glass of wine and coffee \$29.50  
Available Thursday to Sunday

## ENTRÉE

### BRUSCHETTA DEL GIORNO

Bruschetta of the day ( please refer to our blackboard).

### CALAMARI FRITTI CON RUCOLA E MAIONESE DI BALSAMICO

Lightly fried calamari with rocket salad and balsamic mayonnaise.

### VITELLO TONNATO

Thinly sliced poached veal with tuna sauce, sicilian capers and kailis Organic Olive Oil

## MAIN

### MALTAGLIATI CON ZUCCHINE E GAMBERI

Home made short ribbon pasta with prawns and zucchini , garlic, chilli, parsley and E.V.O.O.

### PESCE DEL GIORNO

Fish of the day (please refer to our blackboard).

### MELANZANE PARMIGIANA

Grilled eggplant layered with napoli sauce, mozzarella and parmesan

### INSALATA DI POLLO

Cos lettuce salad with gilled free range chicken breast ,cisy prosciutto, egg, parmesan shavings and croutons

## DESSERT

### PANNACOTTA CON FRUTTI DI BOSCO

Vanilla bean panacotta with wild berries.

### CREPELLA DI CIOCCOLATA CON GELATO ALLA VANIGLIA

Nutella filled crep with vanilla ice cream.

## WINE

### TERRE FORTI SANGIOVESE RUBICONE 2010

Emilia Romagna, Italy

### TERRE FORTI PINOT GRIGIO 2010

Veneto, Italy

## COFFEE

### MOLINARI

## ENOPIZZERIA

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