

Enzo's

I opened Enzo's in March 2019. My story began, a story of courage and passion when I moved to England from Napoli, Italy to realise my dream of opening a restaurant. I certainly couldn't have predicted that after only 2 days of opening we would be plunged into a National lockdown due to a global pandemic and my restaurant would have to close!

In July 2020 I re-opened with the help of my family and my new venture began.

Since then, I have been living my life's dream. At Enzo's you will find real "Made in Italy" food that mixes tradition with innovation served in a relaxed and friendly atmosphere with a smile. Many friendships and relationships have began around our tables.

"Enter as a stranger, leave as a friend".

Let us welcome you warmly as our guest.

We look forward to seeing you again, and we hope you have enjoyed your time here.

Grazie



Italian Restaurant & Pizzeria

—Wine List—

'Imperiale' Italian Gin & Tonic from Tuscany!

This craft gin is infused with 6 botanicals picked at the Rocca di Montemassi Estate: Bergamot, Chamomile, Turmeric, Juniper, Rosemary, Elderflower.

Inspired by the aura of power evoked by the bull, this gin embodies the Maremma region in the strength of its aromas and in the audaciousness of its flavours.



www.enzositalianrestaurant.co.uk

01903 212276



White Wines

	<i>Sml Glass 125ml</i>	<i>Med Glass 175ml</i>	<i>Lg Glass 250ml</i>	<i>Bottle 750ml</i>
1. Pinot Bianco Sanleo 11%	£5.30	£6.80	£9.00	£22.50
<i>100% Pinot Bianco - Veneto</i>				
Notes of ripe golden apples on the nose, dry, delicate and fresh on the palate. Long finish.				
2. Pinot Grigio Zonin 12%	£6.65	£8.60	£11.40	£28.50
<i>100% Pinot Grigio - Friuli</i>				
100% Pinot Grigio grapes from Cervignano del Friuli. The colour is bright yellow with some greenish reflections. Delicately dry wine, with elegant fruity and floral notes followed by a fresh fruity finish.				
3. Surya Bianco Principi di Butera 12%			£30.00	
<i>100% Insolia - Sicily</i>				
It displays exotic fruits on the nose and freshness and great acidity on the palate. It displays exotic fruits on the nose and freshness and great acidity on the palate.				
4. Vermentino Calasole Rocca di Montemassi 12.5%			£32.00	
<i>100% Vermentino - Tuscany</i>				
A white of exceptional character, made exclusively from Vermentino, vinified in stainless steel. Calasole translates to 'sunset' and conveys images of the sun dipping into the Tyrrhenian Sea. It displays white peach, lime and pink grapefruit aromas with subtle notes of crushed rocks and citrus zest. It's fresh, light bodied and well balanced.				
5. Chardonnay Friuli Ca' Bolani 13%			£33.50	
<i>100% Chardonnay - Friuli</i>				
It has a bouquet of Rennet apple, pear, and rosemary. The palate matches the nose. It's fresh and well balanced.				
6. Sauvignon Blanc Friuli Ca' Bolani 13%	£8.10	£10.50	£13.80	£34.50
<i>100% Sauvignon - Friuli</i>				
Fresh and intense, with hints of green peppers, elderflower and sage. Attractively fruity and persistent.				
7. Grillo Diamanti Sicilia Butera 12.5%			£36.00	
<i>100% Grillo - Sicily</i>				
Straw-yellow in colour with a greenish hue. It displays citrus and pineapple aromas with overtones of menthol. This wine is complex, full bodied with floral and herbal flavours.				
8. Gavi di Gavi Cossetti 12.5%			£38.00	
<i>100% Cortese - Piedmont</i>				
100% Cortese grapes from Gavi hills. Straw yellow colour with greenish highlights. Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious.				

Sparkling Wines

	<i>Sml Bottle 200ml</i>	<i>Bottle 750ml</i>
9. Prosecco Spumante Brut DOC, Ca' Vescovo 11%	£10.00	£26.50
<i>100% Glera - Friuli</i>		
Bright, pale straw-yellow in colour; it has a fine mousse and delicate perlage. Fruity and aromatic, with hints of wisteria flowers and Rennet apples. Very well-balanced and appealing, with an extremely delicate almond note, typical of Glera grape.		
10. Prosecco Rosé Spumante Brut DOC, Ca' Bolani 11%	£28.50	
<i>85% Glera, 15% Pinot Noir - Friuli</i>		
A blend of Glera and Pinot Nero from the same harvest, naturally fermented following the Charmat method for at least 60 days. A lightly-coloured sparkling rosé with a fine bubbles and a persistent mousse. Fragrant and fruity with hints of wisteria flowers, green apple and red berries.		
11. House Champagne	£53.00	
Ask for details.		
12. Moet & Chandon	£75.00	
13. Champagne Laurent-Perrier	£140.00	
Delicate and complex on the nose, with hints of citrus and white fruits. Fresh and easy on the palate, with notes of honeysuckle, ripe peach and a slight toasty note on the finish.		

Red Wines

	<i>Sml Glass 125ml</i>	<i>Med Glass 175ml</i>	<i>Lg Glass 250ml</i>	<i>Bottle 750ml</i>
14. Sangiovese Sanleo 12%	£5.30	£6.80	£9.00	£22.50
<i>100% Sangiovese - Puglia</i>				
Brilliant red in colour with a purple rim. Medium bodied wine, dry taste and low in tannins, which matches its low acidity.				
15. Montepulciano d'Abruzzo Zonin 13%	£5.70	£7.40	£9.80	£24.50
<i>90% Montepulciano, 10% Sangiovese - Abruzzo</i>				
Blend of Montepulciano and Sangiovese grapes from Abruzzo aged in Slavonian oak casks. Deep red colour with admirable purple hues. Complex aroma with hints of ripe fruit, cherry and cocoa. A wine of great complexity, with hints of ripe cherry and peppery notes on the finish.				
16. Surya Rosso Principi di Butera 13.5%				£30.00
<i>100% Nero d'Avola - Sicily</i>				
It ages for 12 months in 60hl Slavonian oak barrels, followed by a further period of ageing in the bottle. It is ruby red in colour with garnet shades; it displays aromas and flavours of small berries, hints of vanilla and spicy notes. Soft tannins, well balanced with long finish.				
17. Merlot Friuli Ca' Bolani 13%	£7.50	£9.70	£12.80	£32.00
<i>100% Merlot - Friuli</i>				
100% estate grown Merlot grapes. Scents of ripe blackcurrants, strawberries and blueberries. It's an elegant wine with spicy notes on the palate. Well-balanced, with a good finish and delicate tannins.				
18. Primitivo Sasseo Masseria Altemura 14.5%				£34.00
<i>100% Primitivo - Puglia</i>				
Grapes are harvested the first week of September. On the nose, it displays aromas of plums and red fruit jam. It is a full bodied wine, with notes of blackberries, ripe fruits and spices with soft tannins.				
19. Chianti Classico Castello di Albola 13%				£37.00
<i>100% Sangiovese - Tuscany</i>				
The most classic, quintessential Chianti Classico. Handpicked grapes, the must is aged for minimum 10 months in large Slavonian oak casks. This wine displays violet, cherry and leather flavours. Well balanced and full bodied, one of our highly awarded Chianti Classico wines.				
20. Valpolicella Ripasso Zonin 14%				£38.00
<i>Corvina, Rondinella, Molinara - Veneto</i>				
Obtained with «ripasso» technique: the must is re-fermented on the dried grape skins of the Amarone. It is ruby red in colour and displays notes of cherries with chocolate. Well-balanced, great structure and long finish.				

Rosé Wines

	<i>Sml Glass 125ml</i>	<i>Med Glass 175ml</i>	<i>Lg Glass 250ml</i>	<i>Bottle 750ml</i>
21. Casa Mia Rosato Col de Rove 11%	£5.30	£6.80	£9.00	£22.50
<i>Veneto</i>				
Dry, fresh and sapid palate. Floral and fruity bouquet.				
22. Pinot Grigio Blush Zonin 12.5%	£6.80	£8.80	£11.60	£29.00
<i>100% Pinot Grigio - Veneto</i>				
The skin is left in contact with the must for few hours with selected yeasts for a further period after the fermentation. The colour is pink, with the typical copper nuances of the Pinot Grigio grape. Delicately dry wine, with subtle fruity and floral notes followed by a fresh fruity finish.				

Dessert Wine

	<i>Glass 100ml</i>	<i>Bottle 500ml</i>
23. Vin Santo del Chianti Classico Castello d'Albola 16%	£23.95	£105.00
<i>Malvasia del Chianti, Trebbiano Toscana - Tuscany</i>		
It displays pronounced notes of honey-coated almonds, vanilla, almond amaretto and a twist of orange zest.		