



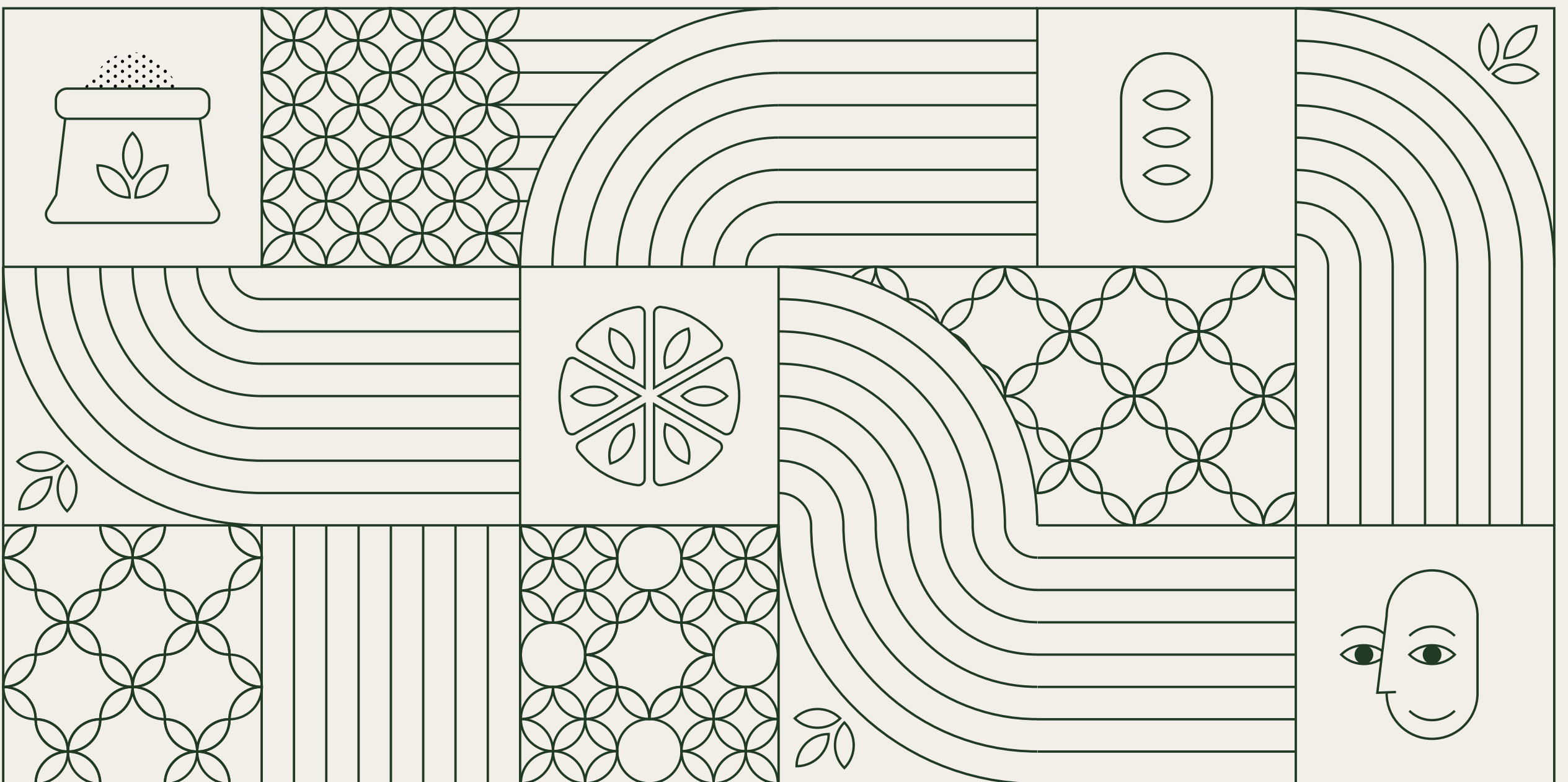
SNAIL OF APPROVAL  
— 2024/2025 —

That's

# ENRICO

Sgarbossa

## Menu



At That's Enrico, we pride ourselves on offering fresh, flavorful dishes made from locally sourced ingredients.

We support small, local businesses and use sustainable farming practices to ensure the best for both our community and the environment.

All our ingredients are carefully selected to bring you the highest quality food while reducing our carbon footprint.

00 Experience

---

01 Entrée

---

02 Pizza

---

03 Pasta

---

04 Salads

---

05 Dessert

---

06 Wine & Drink

---

**Please note:** A 15% surcharge applies on public holidays.  
A 10% surcharge applies on sunday.



# benvenuto

/ben-ve-noo-toh/ noun (Italian)

1. A warm and inviting gesture, often used to greet and welcome guests, whether at the start of a meal or an event. It's the opening act that sets the tone for a wonderful experience, making everyone feel at ease and appreciated.

## Example:

*“The benvenuto was a delightful bite of bruschetta, a perfect first taste to begin the evening.”*

00

# Experience

---

## FEED ME!

per person **\$58**

An Italian-style tapas: a mix of snacks, pasta, and pizza to share, plus dessert.

*(Minimum 2 people)*

01

# Entrée

---

## Garlic & Cheese

**\$20**

Sourdough pizza base, organic garlic paste, mozzarella cheese, oregano.

## Antipasto Misto

per person **\$16**

House-made sourdough bread (zero waste) with a mix of local salumi and cheeses.

## Pane & Olio

**\$13**

Homemade sourdough bread with local organic extra virgin olive oil.

*(4 pieces)*

## Savory Bigné

**\$8**

Light choux pastry filled with ricotta–feta cream, finished with olives tepanade.

*(2 per serve)*



## cornicione

/kor-ni-CHO-neh/ noun (Italian)

1. The outer crust of a pizza, often slightly thicker and puffier than the rest of the dough. It's a defining feature that adds texture and flavour, with some even saving it for last as a satisfying bite. The cornicione is cherished for its crispness and airiness.

### Example:

*“The cornicione of the pizza was perfectly golden and crunchy, a delicious end to each slice.”*

02

# Pizza

## OUR DOUGH TO CHOOSE FROM/

### CLASSIC DOUGH

Sourdough base, 100% Australian grains pesticide free, light and fluffy crust.

### THIN & CRISPY

Sourdough base, 100% Australian grains pesticide free, thin and crispy crust.

### GLUTEN FREE +\$6

Home made gluten free base options (**we cannot guarantee 100% no cross-contamination**).

## Margherita (vg)

**\$26\***

Tomato base, fior di latte mozzarella, organic basil sauce.

***Add prosciutto for \$8***  
***\*Vegan option available***

## Diavola

**\$32**

Tomato base, fior di latte mozzarella, Casalingo salami, homemade chili emulsion.

## Cotto & Funghi

**\$32**

Tomato base, fior di latte mozzarella, fresh pecorino cheese, free-range double smoked ham, mushroom cream.

## Chef Choice

**\$32**

Fior di latte mozzarella, local ceddar cheese, slow cooked roasted onion, basil emulsion, tomato dust.

*Vg / Vegan option available*

## Zucchini (veg)

**\$32**

Fior di latte mozzarella, baked zucchini, fresh ricotta cheese, basil pesto, black pepper.

## Romana

**\$32**

Tomato base, anchovies “*Rizzoli Selection*”, capers, olives, organic oregano.

### SPECIAL DOUGH/

#### CONTEMPORARY DOUBLE COOK DOUGH MULTICEREALS

24-hour sourdough base, par-baked first and finished after. A light, crunchy, cloud-like effect on your palate — a new way to celebrate pizza.

## Taco Pizza

**\$39**

“Chili con Carne”, cheddar cheese, pickles jelapeno, stracciatella cheese with lime and dill, crunchy corn chips.

## Margherita & Stracciatella (vg)

**\$32**

*Add prosciutto for \$8\**

## Marinara (vg)

**\$26**

Tomato base, oregano, organic garlic, local EVO oil.



## scarpetta

/skar·PET·tah/ noun (Italian)

1. The act of using a piece of bread to scoop up the last bits of sauce left on your plate. A simple yet deeply satisfying gesture that is part of the enjoyment of Italian cuisine. It's a way to savour every last drop of flavour, often seen in pasta dishes.

### Example:

*“After finishing the pasta, we made a scarpetta with the tomato sauce, not wanting to waste a single drop.”*

03

# Pasta

---

**Special Pasta of the Week**

**\$35**

---

Ask your waiter.

04

# Salads

---

**Rocket & Pickled Cucumber**

**\$18**

---

Organic rocket, house-pickled onion and cucumber, toasted almonds, olives finished with a delicate vinaigrette.

05

# Dessert

---

**House made chocolate cheesecake**

**\$18**

---

Ask your waiter, limited availability. (To share)

**Affogato alla Vaniglia**

**\$12**

---

Espresso + vanilla ice cream.

**Home-Made Vanilla Gelato**

**per scoop \$8**

06

# Wine & Drink

At That's Enrico, we pride ourselves on offering fresh, flavorful dishes made from locally sourced ingredients.

We support small, local businesses and use sustainable farming practices to ensure the best for both our community and the environment.

All our ingredients are carefully selected to bring you the highest quality food while reducing our carbon footprint.

## WHITE WINES

### Angove Naturalis Sauvignon Blanc

2023 / RIVERLAND

G: \$12

B: \$48

Fresh and tropical with citrus and passionfruit notes.  
*Certified Organic*

### Fasolino Pinot Grigio DOC

2023 / VENETO, ITALY

G: \$17

B: \$80

Crisp and clean with green apple and almond hints.  
*Certified Organic*

### Trescowthick Chardonnay

2024 / ADELAIDE HILLS

G: \$17

B: \$80

Elegant and restrained with citrus, white peach, and subtle oak. Creamy texture balanced by fresh acidity.  
*Minimal intervention*

### Unico Zelo 'Esoterico'

2024 / RIVERLAND

G: \$15

B: \$70

A vibrant skin-contact blend with notes of orange peel, spice, and dried apricot. Dry, textured, and wildly aromatic.

## RED WINES

### Angove Naturalis Cabernet Sauvignon G: \$12

2022 / RIVERLAND

B: \$48

---

Soft and juicy with plum and a touch of vanilla.  
*Certified Organic*

### Five Acres wine *SI-NER-GI-A* "LDB" G: \$16

/LOBETHAL

B: \$75

---

*Pinot noir - Gamay - Shiraz*. A refined balance of cherry, raspberry and plum on a medium-bodied palate.  
*Minimal Intervention*

### "La Boncia" Chianti DOCG G: \$17,5

2021 / TOSCANA

B: \$85

---

Full and intense fragrance with hints of grapefruit and red fruits which bring to mind cherries and raspberries.

### Fasoli Gino 'La Corte del Pozzo' G: \$17

**Bardolino DOC** 2024 / BARDOLINO, ITALY

B: \$80

---

Light and fresh with cherry, spice and soft tannins.  
*Certified Organic*

### Gentle Folk 'Village' Shiraz G: \$17,5

2023 / ADELAIDE HILLS

B: \$85

---

Medium-bodied with pepper spice, dark berries, and fresh acidity. A more elegant expression of Shiraz.  
*Minimal Intervention*

### Turon Pinot Noir G: \$16

2024 / ADELAIDE HILLS

B: \$75

---

Light-bodied with notes of cherry, raspberry, and gentle earthiness. Silky texture and a fresh, savoury finish.  
*Organic Practice*

## ROSÉ WINE

**Honey Moon Vineyard Fancy Rosé** G: \$16  
2025 / ECHUNGA, SA B: \$75

---

Fresh strawberry and raspberry notes with a subtle floral hint, light, crisp, and perfectly balanced.

## SPARKLING

**Villa Jolanda Prosecco** G: \$14  
/ VENETO, ITALY B: \$65

---

Classic Italian sparkling with soft bubbles and aromas of pear, apple, and white flowers. Fresh and light, perfect as an aperitif.

## BEERS

**Langhorne Creek SA Draught** \$15

---

A crisp, refreshing lager brewed locally to complement our pizzas.

**Langhorne Creek Pale Ale** \$15

---

A crisp, light-bodied pale ale with citrus notes and a refreshing finish.

**Sidro Del Bosco** \$15

---

Organic Apple Cider. Naturally fermented cider made from 100% organic apples.

## COCKTAILS

**Bizzarro Aperitivo Spritz** \$18

---

A bittersweet Italian spritz with vibrant citrus and herbal notes. Perfectly balanced for any occasion.

## LIQUEUR SHOT

### **Limoncello**

---

per shot **\$6**

Housemade Limoncello “John selection”.

## NON-ALCOHOLIC DRINKS

### **Mischief Brew Aperitivo**

---

**\$10**

A refreshing, alcohol-free aperitivo with vibrant citrus and herbaceous flavors, perfect for any time of day.

### **Organic Cola Cortese**

---

**\$9**

A refined take on a classic favorite. Made with organic ingredients and natural botanical extracts, this Italian cola delivers rich caramel notes with a smooth, refreshing finish—no artificial additives.

### **Organic Lemonade Cortese**

---

**\$9**

A bright and zesty Italian lemonade crafted from organic Sicilian lemons. Lightly sparkling and refreshingly tart with a natural citrus bite.

### **Non-Alcoholic Beer**

---

**\$14**

Crisp, refreshing, and booze-free. The perfect alternative when you want the taste without the buzz.

### **Sparkling Italian Mineral Water**

---

**\$9**

Crisp, refreshing, and naturally effervescent to cleanse the palate.

## NON-ALCOHOLIC DRINKS

**Sidewood Nearly Naked  
Sparkling Rosé (0%)** G: \$16  
B: \$75

---

Bright and bubbly with orange blossom, red apple, gooseberry, and crisp notes of lemon peel, brioche & pink grapefruit.

**Sidewood Nearly Naked  
Sauvignon Blanc (0%)** G: \$16  
B: \$75

---

Citrus and nettle aromas meet delicate flavors of gooseberry, grapefruit and lemon peel, with a crisp, refreshing finish.

## COFFEE & TEA

**Coffee** \$6,5

**Tea** \$6,5

---

**Please note:** A 15% surcharge applies on public holidays.  
A 10% surcharge applies on sunday.