



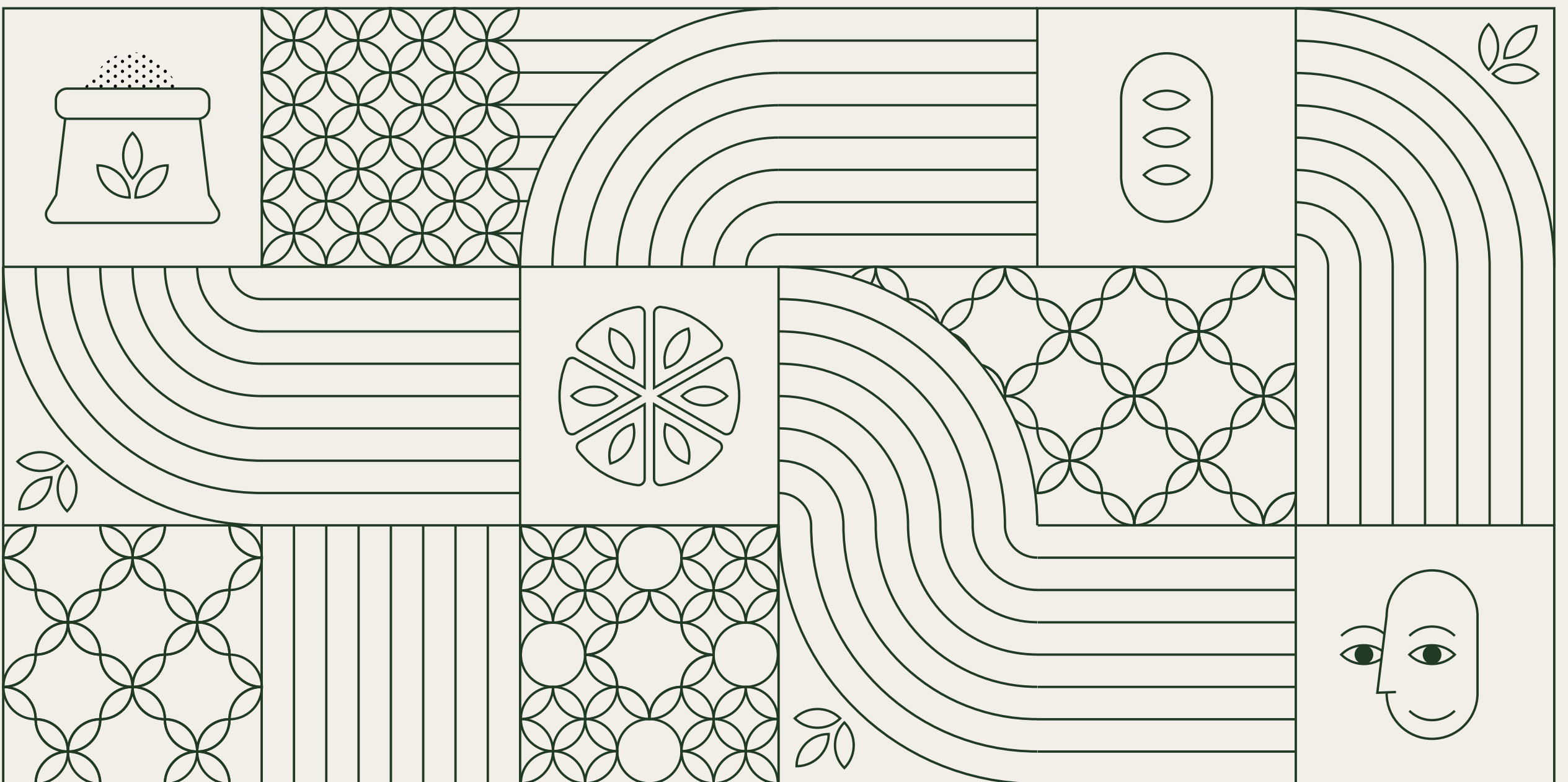
SNAIL OF APPROVAL
— 2024/2025 —

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.

Za'atar + Stracciatella

\$23

Sourdough pizetta, with zaatar, olives, and herbs + fresh stracciatella cheese.

Antipasto Misto

per person **\$16**

House-made sourdough bread (zero waste) with a mix of local salumi and cheeses, savory bigné, home made pickles.

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 grain from sustainable, pesticide-free farming, with a light and fluffy crust.

THIN & CRISPY

Sourdough base, 100% Australian grain from sustainable, pesticide-free farming, with a thin and crispy crust.

GLUTEN FREE +\$6

Homemade gluten-free base option (**we can't guarantee 100% absence of cross-contamination**).

Margherita* (vg)

\$27

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

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

Diavola

\$33

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

Capricciosa*

\$33

Tomato base, fior di latte mozzarella, free-range double smoked ham, mushroom cream, artichoke, and olives.

****Vegetarian option available***

Eggplant Parmigiana Pizza **\$33**

Napoletana sauce, marinated eggplant, fior di latte mozzarella, ricotta, Parmesan, and basil.

Amatriciana **\$33**

Napoletana sauce, fior di latte mozzarella, pancetta, chili emulsion, and Pecorino cheese.

Romana **\$33**

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.

4 Cheeses **\$39**

With truffle emulsion or fermented honey chili emulsion.

Margherita & Stracciatella (vg) **\$33**

*Add prosciutto for \$8**

Marinara **\$27**

Tomato base, organic, 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 & Pear salads

\$18

Organic rocket, pickled pears, Parmesan cheese, and balsamic glaze.

05

Dessert

House made chocolate cake

\$18

Ask your waiter, limited availability. (To share)

Panna Cotta

weekly special \$12

Affogato alla Vaniglia

\$12

Espresso + vanilla ice cream.

Home-Made Vanilla Gelato

per scoop \$8

06

Wine & Drink

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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 **\$9**

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

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