



Bar Enzo is an  
Italian-American bar.

An homage to basement parties  
at our Sicilian Grandparents'  
house in Queens.

[barenzonyc.com](http://barenzonyc.com) | [@barenzo.nyc](https://www.instagram.com/barenzo.nyc)



## **negroni - \$19**

**fiat** - Delicate, floral & light in body.

roku gin, antica torino bianco, contratto aperitif, fino

**enzo** - Medium in body with notes of vanilla.

fords gin, averna, galliano, contratto bianco

**new yorkese** - Rich, deep in body.

hayman's royal dock gin, st. agrestis inferno,  
cio ciaro, mirto

## **spritz - \$19**

**antonia** - Light & balanced.

amaro nonino, vecchio amaro del capo, prosecco

**albicocca** - Aromatic and refreshing.

cocchi americano, b&b, giffard apricot, prosecco

**la bacca** - Berries & florals.

1920 select, lambrusco, antica torino bianco, giffard  
elderflower

## **cocktail della casa - \$19**

**sprezzatura** - Gin martini riff, served ice cold.

tanqueray gin, antica torino dry & sweet vermouths,  
giffard apricot, peach bitters, maraschino  
served up

**l'arancia** - Orange-cello old fashioned.

orange-cello, bourbon, fire bitters, cinnamon  
served on a large rock

**limetta** - Tart & lush.

house made lime-cello, apple brandy, rhum jm, ratafia  
cherry  
served on cracked ice

**uvetta** - Smoky & spiced.

banhez mezcal, pedro ximenez, liquore di mandarino,  
nutmeg  
served on cracked ice



**mr. capitano** - Subtle yet lush.

st. george terroir gin, montenegro, brucato chaparral  
served on a large rock

**etna** - Spice, citrus, agave-based gin.

abrojo gin, falernum, passionfruit, firewater bitters  
served on cracked ice \*contains nuts

**amuni'** - Creamy and bold.

planteray dark rum, tempus fugit cacao, espresso, dulce  
de leche, sambuca, salt  
served on a large rock \*contains dairy

**bambino** - Balanced between sweet and dry.

chianti fattoria di piazzano, lime, ginger, cola, club soda  
served long

**mezza mezz** - Tart & bright.

beefeater gin, nardini, moretti lager, angostura bitters  
served on a large rock

**ment'aspro** - Cool & bittersweet.

neversink gin, st. agrestis inferno, antica torino bianco,  
lemon, mint  
served up

**pino** - Refreshing, tart, & blended.

prosecco, lemon ginger sorbet, hierba luisa  
served up

**steinway & ditmars** - Spicy & herbaceous.

volume primo archivio vermouth, moretti lager,  
grandma's spice blend, firewater bitters  
served long

**pisolino (NA)** - Sage, saffron, & cucumber.

pathfinder NA amaro, lemon, ginger, cucumber  
served on a large rock \*contains a trace of alcohol

**compagno (NA)** - Smooth, tropical & tart.

roots NA aperitif, pineapple, passionfruit, lemon  
served up \*contains a trace of alcohol



## **wine by the glass - \$15**

**vulcano duello soave** - Zambon White.  
bright straw yellow color, floral, notes of honey, and orange peel

**il rosé di casanova** - Casanova della Spinetta, Rosé.  
bright, notes of kiwi, gooseberry, and grapefruit

**chianti fattoria di piazzano** - Toscana Red.  
notes of red berry fruits, floral and spicy hints

**prosecco** - Della Contessa 1925.  
crisp sparkler with tree fruit flavors and a dry finish

**fiorini becco rosso grasparossa** - Lambrusco.  
sparkling, creamy with notes of cherries and rose

## **wine by the bottle**

**chianti classico, castello di cacchiano** - \$80  
tuscan red. intense, with fruity notes of plum, cherry, chocolate, and hazelnut, along with spice

**pierre gimonnet & fils - 'sélection belles années' brut** - \$125  
champagne, ripe green pear, chamomile, peach and marzipan

**castaletto seghesio, barolo** - \$150  
complex floral bouquet with hints of rose and violet, along with balsamic notes

**etna bianco "le vigne niche-calderara sottana", terre nere** - \$150  
medium to full-bodied, flavourful with apple slices and light pie crust.

**amor costante IGT toascan, gianni brunelli** - \$200

deep ruby color, plush notes of cherries, strawberries and sweet oak spice, vanilla and black pepper.



**amari** - build your own flight of 3 \$36

**montenegro** - warm, grapefruit

**amaro nonino** - caramel, apricot

**averna** - rosemary, pomegranate

**cio ciaro** - chamomile, honey

**cynar** - toffee, dark chocolate

**amaro lucano** - allspice, licorice

**vecchio del capo** - juniper, clove

**gran classico** - rhubarb, white pepper

**nardini** - peppermint, molasses

**galliano l'autentico** - vanilla, anise

**strega** - mint, lemon zest

**brucato chaparral** - sage, cardamom

**suze** - celery, citrus

**sfumato** - smoked rhubarb, dark chocolate

**mirto** - black tea, dried citrus

**fernet del frate** - menthol, saffron

**fernet branca** - eucalyptus, cinnamon

**aperol** - orange zest, smokey vanilla

**contratto aperitif** - honeysuckle, apricot

**1920 select** - strawberry, orange

**bruto americano** - clove, thyme

**contratto bitter** - rhubarb, beet

**campari** - chinotto, clove

**inferno bitter** - cranberry, cherry

**akhenaten** - cumin, myrrh

**forthave red** - orange, rhubarb

**caffo red bitter** - chinotto, black licorice

**louisa** - lemongrass, zesty citrus

**sykophilos** - fig leaf, coconut, white pepper



**beer - \$9**

**birra moretti l'autentica** - lager

**run wild** - NA IPA \*contains a trace of alcohol



**spuntini**

**olives - \$5**

**taralli - \$5**

**cheese board - \$29**

parmigiano, taleggio, olives, artichokes, roasted peppers, nuts, jam

**meat & cheese board - \$36**

capicola, mortadella, parmigiano, taleggio, olives, artichokes, roasted peppers, nuts, jam

**dolci**

**amaro affogato - \$15**

*Please let us know if you have a food  
allergy or dietary restrictions.*

@barenzo.nyc

Follow us on instagram to stay  
up to date on our special events  
including our monthly dinner  
party.

Host your event at Bar Enzo!  
Email [info@barenzonyc.com](mailto:info@barenzonyc.com) to  
inquire.

grazie!

