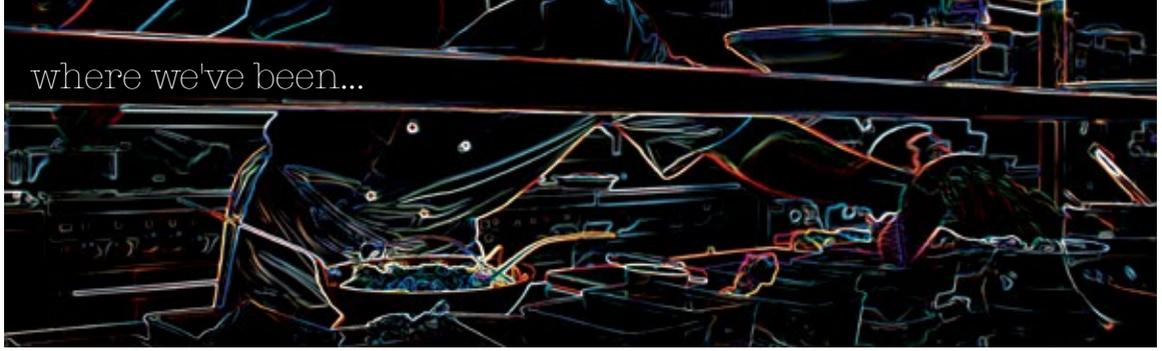


where we've been...



## **ENZO CUCINA** Glen Alpine

It might seem like I frequent every restaurant and cafe in Macarthur. That's not true, it just seems like that when three months is compressed into a section of the magazine called, 'where we've been'. I often feel guilty that I am not being as supportive as I could be. I am not sure exactly how long it had been between visits to Enzo Cucina at Glen Alpine, but it was significant.

So much so, that the restaurant had changed. Gone were the bar and dividing walls between what was previously two rooms. This might have happened quite a while ago, but it was the first I had seen it. We entered to this pleasant surprise and a quite busy restaurant - it was a Tuesday. All these changes were quite transparently made to create more room. This restaurant location in Glen Alpine has always been a beauty. If the locals are happy with your business, you will be very successful.

We? I was dining with my partner Kirsty, and my friends and business associates Lyn and Peter Nonnenmacher (aka The Guru). From the first sip of our drinks, this was a lovely night. Lyn and Pete are a happy local couple at the peak of their lifestyle potential and realisation. They work hard on Hillross Macarthur so they can enjoy an amazing life of dining, golfing, travelling and boating on Sydney Harbour. How did they achieve this at just 50 years old? I am sure The Guru would be more than happy to help you work towards this goal.

Pete was celebrating hitting a weight goal set by his doctor. "In fact I am slightly under it,"

he announced proudly. A high five with me was followed by, "so I am ready to eat," he laughed. We opted for a pizza style garlic crust to share for entree. None of us are huge eaters so it seemed like a nice compromise. The two girls went for a glass of rosé each while I opted for a Wirra Wirra Shiraz Grenache. Pete had a light beer. In my opinion, red wine and Italian food are made for each other.

On to ordering. The Enzo Cucina menu is huge. Just the pasta list alone is longer than many complete menus. Pasta is where I found myself drawn. I went for Linguine Salsicce, pork sausage and olives in Napolitana sauce. It was superb. Exactly what I was ready for. Kirsty ordered Risotto Pollo e Funghi while Pete enjoyed his Gnocchi Beef Cheek. The most unusual dish award went to Lyn. Her Chicken Arrabbiata was not what anyone was expecting, even Lyn! Sliced chicken breast with bacon, shallots, chilli, basil and panfried vegies, all served in a soup bowl. Lyn loved it!

With our drinks topped up, our conversation continued into Tuesday night. This is what awaits you when your kids have grown up and you can do whatever the hell you like, any night of the week. Our waiter returned to our table to tempt us with dessert menus. Peter and I are both qualified dad joke experts and we both kicked into top gear. "Sorry, no we're athletes," I said earnestly. Which was quickly followed up by Pete gesturing at his body. "This doesn't just happen!" he exclaimed. The girls rolled their eyes and the waiter smiled politely and left the table... pretty standard reaction.