

where we've been...



ENZO Italian Restaurant Camden

"I love this place," Pete said as we moved towards the foyer on our way out of Enzo Restaurant. "We really should come here more often." Peter is The Guru from the pages of this magazine. He and his wife Lynn are regular diners around Macarthur and Enzo is amongst their favourites. Mine too.

Consistency is the key ingredient to a successful restaurant. Of course, consistently bad is not ideal. Enzo Restaurant has every aspect of dining covered - and it is the same every time you dine there. The food is superbly presented Italian cuisine. The menu is a mixture of traditional classics and modern interpretations and the service is amongst the best in our district. The staff are almost exclusively long term employees, they are all well trained and dedicated to owners, Thierry and Paulo. The dining room is attractive and well furnished to absorb noise. Little wonder Enzo is consistently voted one of the best Italian restaurants in NSW.

We were meeting to discuss a new business venture. I will tell you all about it soon. Very exciting. Our business chat kept us occupied for a while but we eventually got to the menu. It's quite lengthy so you need a bit of time. The dishes are not all immediately familiar so a fair bit of reading is required. Add to the fact that most of the dishes read really well, and it's quite a challenge deciding on your meal. And there's the specials!

Paolo always creates specials and they are highly sought after dishes. Pete and Lyn both ordered from the specials list. A rich, toma-

toey involtini and the fish of the day.

My Fettuccine Pescatora is a beautifully presented dish. Blue Swimmer Crab sits up high out of the dish loaded with king prawns. It gets a lot of attention as it moves through the restaurant towards our table. The garlic, tomato and white wine sauce add to the wonderfully messy, 'hands on' dish, but Thierry did warn me about that.

You all know how good Enzo Restaurant is. Keep an eye on their Facebook page for the weekly specials, but be warned, they do sell out most weeks.