

APPETIZERS

Calamari, Fritti or alla griglia 9.

Mussels, Spicy red or garlic white wine 9.

Baked Clams, Manilla clams lightly breaded & drizzled with a lemon butter sauce 5/10.

Gamberi Con Prosciutto

Jumbo shrimp wrapped with prosciutto, sautéed with a white wine garlic sauce 12.

Scallops Toscano

Sautéed in a lemon butter sauce with caramelized fennel topped with flash fried leeks 13.5

Baked Artichoke

Baked with light breading, garlic, Parmigiano, olive oil, and herbs in a balsamic lemon sauce 9.

Funghi Ripieni

Oven-baked mushrooms filled with Italian sausage, breadcrumbs and Parmigiano, topped with a balsamic lemon butter sauce 8.5

Portabella alla Griglia*

Marinated and grilled over fire roasted spinach, topped with Gorgonzola 8.5

Eggplant Parmiggiana

Thinly sliced & layered with tomato and Parmigiano topped with mozzarella 8.5

Polenta alla Rustica*

Grilled polenta topped with sautéed mushrooms, Parmigiano and drizzled with white truffle oil 8.

Baked Goat Cheese*

Baked and served in our homemade Marinara sauce and served with pesto crostini 8.

Za Za's
Tavola Italiana

INSALATE

Dinner Salad 4.5

Cesar Salad 4.5

Asparagus Salad 8.

Tomato, Onion & Blue Cheese 6.5

Bruschetta alla Romana 6.5

Insalata Caprese 8.5

Soups, Minestrone or del giorno 3.5 / 4.5

Insalata alla ZaZa

Mixed field greens, romaine, red leaf, and endive with fresh vegetables, olives, artichoke hearts, olive oil, lemon, balsamic and blue cheese 9.5

Grilled Seafood Salad

Grilled medley of shrimp, scallops and calamari over a bed of mixed field greens, tossed with fresh lemon and extra virgin olive oil 15.5

Carpaccio Avocado

Thinly sliced, seasoned and seared sirloin with avocado, arugula, capers, basil, olive oil and shaved Parmigiano 9.5

Arugula con Prosciutto

Thinly sliced prosciutto topped with arugula, tomato and fresh mozzarella dressed with extra virgin olive oil 9.5

BRICK OVEN PIZZA

Individual 12 inch thin crust

Add soup or dinner salad 2.5

Quattro Stagioni Light tomato sauce, quarters of Prosciutto, artichoke, Crimini mushroom & Kalamata olives, topped with mozzarella 13.5

Del Mare Grilled shrimp, spinach, grape tomato, and goat cheese, drizzled with extra virgin olive oil 17.5

La Siciliana Light tomato sauce, grilled eggplant, baby capers, grape tomato, and fresh basil, topped with mozzarella 15.5

Pizza Fresca Topped with a basil pesto sauce, grape tomato, and fresh mozzarella 13.5

PASTAS

Add soup or dinner salad

2.5 Substitute gluten-free pasta 2.5

Penne con Pollo

Sautéed with grilled chicken, broccoli, sun-dried tomato, and peas in a white-wine garlic sauce with extra virgin olive oil, topped with shaved Parmigiano 16.5

Capellini Arrabiata con Gamberi

Sautéed with gulf shrimp tossed with a plum tomato sauce with garlic, crushed red pepper and extra virgin olive oil 19.5

Penne Abbruzzese

Pasta with sautéed pancetta and ground Italian sausage in a spicy tomato sauce with Parmigiano 15.5

Rigatoni Melanzane

Pasta sautéed in a plum tomato sauce topped with roasted eggplant and Ricotta salata 15.5

Rigatoni Bosciaola

Pasta sautéed with beef tenderloin tips and Crimini mushrooms in a tomato cream sauce, topped with fresh mozzarella 18.

Lobster Ravioli

Filled with North Atlantic lobster and Besciamella, sautéed with spinach in a tomato vodka cream sauce 22.5

Orechiette con Funghi

Pasta sautéed with mushrooms and roasted chicken in a rosemary brandy cream sauce 15.5

Fettuccine Capesante con Pomodorini

Sautéed with jumbo scallops, grape tomatoes and fresh spinach in a light garlic cream sauce 22.5

Linguine Frutti di Mare

Sautéed with jumbo shrimp, calamari, scallops, little neck clams and mussels in a plum tomato sauce 25.5

Pasta al Modo Mio

Choice of pasta with tomato vodka, marinara, tomato basil, pesto, or creamy alfredo sauce 13.5
Add chicken or Italian sausage 3.0 Add shrimp 6. Add Bolognese sauce 3.5

ENTREES

Add soup or dinner salad 2.5

Vitello alla Parmigiana*

Breaded pounded veal topped with fresh mozzarella, marinara sauce and Parmigiano, served with a side of fettuccine 23.

Vitello alla Griglia*

Fire grilled veal lightly breaded in polenta served with an arugula salad with diced tomatoes 23.

Vitello del Stagione

Veal cutlet sautéed with artichoke hearts, mushroom, tomato in a garlic white-wine sauce, served with steamed broccoli 23.

Eggplant Parmiggiana

Thinly sliced breaded eggplant layered with tomato and Parmigiano, topped with mozzarella and baked to perfection. Served with linguine alla Marinara 18.

Verdure alla Griglia*

Grilled platter of eggplant, tomato, yellow squash, and asparagus, drizzled with extra virgin olive oil, served with grilled polenta 17.5

Salsiccia con Peppers*

Italian sausage sautéed with tri-color peppers, extra virgin olive oil, and garlic, served on a bed of fettuccine in a plum tomato sauce 16.5

Filet Marsala

Pan roasted 8oz. beef tenderloin in a Marsala wine sauce with Crimini mushrooms served with goat cheese mashed potatoes & steamed broccoli 25.5

Pork Loin alla Rustica*

Roasted pork tenderloin wrapped with fresh rosemary, sage and pancetta, served with fire roasted spinach and grilled polenta 19.5

Pesce Bianco Spinaci

Roasted whitefish with baby capers and shallots in our famous lemon balsamic wine sauce with a side of fire roasted spinach 18.5

Risotto con Manzo*

Creamy Arborio rice sautéed with Crimini mushrooms topped with beef tenderloin tips and shaved Parmigiano drizzled with white truffle oil 19.5

Meatless option with asparagus tips 17.5

Pollo Vesuvio

Roasted half chicken in a white wine oregano & rosemary sauce, served with fire roasted spinach and roasted red potatoes 17.5

Pollo Limone

Breasts of chicken sautéed with capers in a white wine lemon sauce, served with steamed broccoli and roasted red potatoes 17.5

Pork Chop Vesuvio

14oz. French cut chop pan roasted in a lemon oregano white wine sauce 21.

Stuffed Pork Chop

14oz. French-cut bone-in chop stuffed with Fontinella cheese, wrapped with prosciutto and sautéed in a Marsala sauce 24.

18% gratuity added to parties of 6 or more. Minimum service charge applies. \$4.00 split plate charge

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Maximum of 3 checks per table. *Available as gluten free.
\$20 corkage fee per bottle.