

# ZaZa's Tavola Italiana



## ANTIPASTI

Prosciutto di Parma & Mozzarella di Bufala **	14.9
Arugula & diced tomatoes, olive oil, toasted pesto crostini	
Calamari	12.9
Lightly fried or grilled east coast squid **	
PEI Mussels **	12.9
With spicy red tomato sauce or garlic white wine	
Scallops Toscano	14.9
With caramelized fennel, fried leeks, lemon balsamic sauce	
Shrimp Crab Cakes	14.9
Shrimp filled with crab & wrapped with pancetta, citrus basil aioli	
Arancine Siciliani	7.9
Crispy saffron rice filled with Bolognese, peas, & mozzarella	
Baked Artichoke	9.9
Herbed breadcrumbs & Grana cheese with lemon balsamic sauce	
Bruschetta	8.9
Crostini, tomatoes, basil & fresh mozzarella with e.v.o.o.	
Baked Clams	11.9
Clams lightly breaded and drizzled with a lemon butter sauce	
Baked Funghi Ripieni	7.9
Mushrooms filled with Italian sausage, breadcrumbs, Grana cheese	

## INSALATE

Add Chicken 4 or Shrimp 6

Caesar Salad	9.9
Insalata ZaZa **	10.9
Greens, vegetables, olives, artichoke, gorgonzola, balsamic vinaigrette	
Mozzarella di Bufala Caprese **	12.9
Vine ripe tomatoes, Italian buffalo mozzarella, basil & olive oil	
Carpaccio Avocado **	11.9
Thinly sliced sirloin, avocado, arugula, capers, lemon, olive oil & Grana	
Barbabietole **	12.9
Arugula, tomato, burrata cheese, red & golden beets, lemon & olive oil	
Insalata Pera **	11.9
Mixed greens, poached pears, gorgonzola, candied pecans, olive oil & balsamic glaze	

## MARE E TERRA

Add soup or salad 3.9

Pesce Bianco	23.9
Roasted whitefish, lemon balsamic caper sauce, fire roasted spinach	
Salmone all' Arancia Rossa **	24.9
Pan roasted Faro Island salmon with a blood orange reduction, served with spinach & citrus risotto	
Braciola **	25.9
Rolled sirloin steak filled with prosciutto, cheese & herbs, braised in a red wine tomato sauce, served with cavatelli, Grana cheese	
Bistecca con Gamberi & Granchio **	29.9
Marinated sirloin steak & shrimp crab cake, French beans, risotto with Grana cheese	
Filetto Porcini **	32.9
2-4oz Filet mignons, porcini reduction, mashed potatoes & asparagus	
Rack of Lamb **	27.9
Roasted, marinated lamb, served with asparagus & mashed potatoes	

## PASTA

Add soup or salad 3.9

Lobster & Shrimp fra Diavolo	27.9
Imported spaghetti, cold water lobster, shrimp, spicy tomato sauce	
Bucatini al Bosco	19.9
Imported pasta, wild mushrooms, smoked prosciutto, peas & leeks in a tarragon cream sauce topped with grated Grana cheese	
Linguine Frutti di Mare	27.9
Sautéed with jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine	
Lobster Ravioli	23.9
Filled with lobster in a tomato vodka cream sauce with spinach	
Baked Eggplant Parmigiana	17.9
Breaded eggplant layered with marinara, Grana & mozzarella cheese, served with fresh tagliatelle pasta	
Penne Abbruzzese	17.9
Imported pasta, spicy tomato ragu with pancetta, crumbled Italian sausage, Grana cheese	
Paccheri Tartufi	21.9
Imported large tube pasta, crumbled sausage tossed in a mushroom truffle cream sauce with Grana cheese	
Pappardelle Polpette	18.9
Fresh egg pasta, veal meatballs, marinara sauce, and Grana cheese	
Salsiccia e Pasta	17.9
Sliced Italian sausage, tri-color peppers, fresh cavatelli pasta in a tomato basil sauce with grated Grana cheese	
Tagliatelle Bolognese	17.9
Fresh egg pasta, veal, beef, pork tomato ragu with crimini mushrooms and peas with Grana cheese	

## RISOTTI

Add soup or salad 3.9

Aragosta & Gamberi **	28.9
Camaroli rice, cold water lobster, shrimp, tomatoes, saffron, peas	
Manzo & Tartufi **	23.9
Camaroli rice, sliced filet mignon, shiitake mushrooms & black truffles, shaved Grana cheese	
Butternut Squash & Sage**	19.9
Camaroli rice, butternut squash, sage, hazelnuts, Prosciutto, Grana	

## POLLO E VITELLO

Add soup or salad 3.9

Pollo Vesuvio (half Amish Chicken) **	17.9
Vesuvio sauce, served with roasted potatoes & French beans	
Pollo Limone	17.9
Chicken, lemon caper sauce, French beans & mashed potatoes	
Pollo Parmigiana	17.9
Breaded chicken, mozzarella & marinara sauce & side of linguine	
Vitello con Funghi	26.9
Veal cutlet, shiitake mushrooms & Marsala wine, spinach & mashed potatoes	

\*\*Gluten Free

\$4 split plate charge

Maximum of 3 checks per table

ZaZa's Tavola Italiana is independently owned and not affiliated with any other ZaZa's restaurants.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a pre-existing medical condition.