

# ZaZa's Tavola Italiana

## ANTIPASTI

<b>Prosciutto di Parma &amp; Mozzarella di Bufala</b>	14.9
With arugula & diced tomatoes, olive oil, toasted pesto crostini	
<b>Calamari</b>	12.9
Lightly fried or grilled east coast squid **	
<b>PEI Mussels **</b>	12.9
With spicy red tomato sauce or garlic white wine	
<b>Scallops Toscano</b>	15.9
With caramelized fennel, fried leeks, lemon balsamic sauce	
<b>Shrimp Crab Cakes</b>	14.9
Shrimp filled with crab & wrapped with pancetta, citrus basil aioli	
<b>Arancine Siciliani</b>	8.9
Crispy saffron rice filled with Bolognese, peas, & mozzarella	
<b>Baked Artichoke</b>	9.9
Herbed breadcrumbs & Grana cheese with lemon balsamic sauce	
<b>Bruschetta</b>	8.9
Crostini, tomatoes, basil & fresh mozzarella with e.v.o.o.	
<b>Baked Clams</b>	11.9
Clams lightly breaded and drizzled with a lemon butter sauce	
<b>Baked Funghi Ripieni</b>	7.9
Mushrooms filled with Italian sausage, breadcrumbs, Grana cheese	

## INSALATE

Add Chicken 4 or Shrimp 6

<b>Rustic Caesar Salad</b>	9.9
Tuscan kale, heirloom tomatoes, chick peas, shaved Grana cheese, garlic croutons	
<b>Insalata ZaZa **</b>	11.9
Greens, vegetables, olives, artichoke, gorgonzola, balsamic vinaigrette	
<b>Bufala Mozzarella Caprese **</b>	12.9
Vine ripened tomatoes, Italian buffalo mozzarella, basil & olive oil	
<b>Carpaccio Avocado **</b>	12.9
Thinly sliced sirloin, avocado, arugula, capers, lemon, olive oil & Grana	
<b>Barbabietole **</b>	12.9
Arugula, tomato, burrata cheese, red & golden beets, lemon & olive oil	
<b>Insalata Pera **</b>	11.9
Mixed greens, poached pears, gorgonzola, candied pecans, olive oil & balsamic glaze	

## MARE E TERRA

Add soup or salad 3.9

<b>Pesce Bianco</b>	24.9
Roasted whitefish, lemon balsamic caper sauce, fire roasted spinach	
<b>Salmone all' Arancia Rossa **</b>	25.9
Pan roasted Faro Island salmon with a blood orange reduction, served spinach & citrus risotto	
<b>Braciola</b>	25.9
Rolled sirloin steak filled with prosciutto, cheese & herbs, braised in a red wine tomato sauce, served with cavatelli, Grana cheese	
<b>Bistecca con Gamberi e Granchio</b>	29.9
Marinated 8 oz sirloin & shrimp crab cake, French beans, Grana risotto	
<b>Filetto Funghi **</b>	32.9
Two 4oz filet mignon, shitake wine reduction, mashed potatoes, asparagus	
<b>Rack of Lamb **</b>	29.9
Roasted marinated lamb, served with asparagus & mashed potatoes	

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

## PASTA

Add soup or salad 3.9

<b>Lobster &amp; Shrimp fra Diavolo</b>	28.9
Imported fettuccine, cold water lobster, shrimp, spicy tomato sauce	
<b>Rigatoni al Bosco</b>	19.9
Imported pasta, wild mushrooms, smoked prosciutto, peas & leeks in a tarragon cream sauce topped with grated Grana cheese	
<b>Fettuccine Frutti di Mare</b>	28.9
Sautéed with jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine	
<b>Lobster Ravioli</b>	23.9
Filled with lobster in a tomato vodka cream sauce with spinach	
<b>Baked Eggplant Parmigiana</b>	17.9
Breaded eggplant layered with marinara, Grana & mozzarella cheese, served with fresh tagliatelle pasta	
<b>Rigatoni Abbruzzese</b>	17.9
Imported pasta, spicy tomato ragu with pancetta, crumbled Italian sausage, Grana cheese	
<b>Paccheri Tartufi</b>	21.9
Imported pasta, crumbled sausage tossed in a mushroom truffle cream sauce with Grana cheese	
<b>Cavatelli e Polpette</b>	18.9
Fresh egg pasta, veal meatballs, marinara sauce, and Grana cheese	
<b>Salsiccia e Pasta</b>	17.9
Sliced Italian sausage, tri-color peppers, fresh cavatelli pasta in a tomato basil sauce with grated Grana cheese	
<b>Tagliatelle Bolognese</b>	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

<b>Aragosta **</b>	29.9
Carnaroli rice, cold water lobster, shrimp, tomatoes, saffron, peas	
<b>Manzo &amp; Tartufi **</b>	23.9
Carnaroli rice, sliced filet mignon, shiitake mushrooms & black truffles, shaved Grana cheese	
<b>Tuscan Kale &amp; Garbanzo **</b>	19.9
Carnaroli rice, Tuscan kale, sun dried tomato, garbanzo beans, marscapone cheese, topped with Grana	

## POLLO E VITELLO

Add soup or salad 3.9

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

\*\*Gluten Free \$4 split plate charge

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness. Menu items may contain naturally occurring bones or pits, please use caution when consuming products with naturally occurring bones or pits. We cannot guarantee a completely allergy-free meal due to the potential of allergens in the working environment.

3/19 v.2