

ZaZa's Tavola Italiana



ANTIPASTI

Prosciutto di Parma & Mozzarella di Bufala **	14.9
With arugula, diced tomatoes, olive oil, toasted basil 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	
With caramelized fennel, fried leeks, lemon butter balsamic sauce	
Shrimp Crab Cakes	14.9
Shrimp filled with crab & wrapped with pancetta, citrus basil aioli	
Arancine Siciliani	8.9
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

	Includes soup	Add Chicken 4 or Shrimp 6
Rustic Caesar Salad	9.9	
Tuscan kale, heirloom tomatoes, chick peas, shaved Grana cheese, garlic croutons		
Insalata ZaZa **	11.9	
Greens, vegetables, olives, artichoke, gorgonzola, balsamic vinaigrette		
Mozzarella di Bufala Caprese **	12.9	
Vine ripe tomatoes, Italian buffalo mozzarella, basil & olive oil		
Carpaccio Avocado **	12.9	
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		
Grigliata di Pescatore	18.9	
Grilled shrimp, calamari, scallops, greens, fennel, lemon herb dressing		

MARE E TERRA

	Includes soup or salad
Pesce Bianco	19.9
Roasted whitefish, lemon balsamic caper sauce, fire roasted spinach	
Salmone all' Arancia Rossa **	22.9
Pan roasted Faroe Island salmon with a blood orange reduction, served with spinach	
Bracirole	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 Funghi **	21.9
4oz Filet mignon, shitake wine reduction, roasted potatoes & asparagus	

PASTA

	Includes soup or salad
Lobster & Shrimp fra Diavolo	26.9
Imported fettucine, cold water lobster, shrimp, spicy tomato sauce	
Rigatoni al Bosco	14.9
Imported pasta, wild mushrooms, smoked prosciutto, peas & leeks in a tarragon cream sauce topped with grated Grana cheese	
Fettucine Frutti di Mare	23.9
Sautéed with jumbo shrimp, calamari, scallops, little neck clams & mussels in a plum tomato sauce or garlic white wine	
Lobster Ravioli	15.9
Filled with lobster in a tomato vodka cream sauce with spinach	
Baked Eggplant Parmigiana	14.9
Breaded eggplant layered with marinara, Grana & mozzarella cheese, served with fresh tagliatelle pasta	
Rigatoni Abbruzzese	13.9
Imported pasta, spicy tomato ragu with pancetta, crumbled Italian sausage, Grana cheese	
Paccheri Tartufi	15.9
Imported pasta, crumbled sausage tossed in a mushroom truffle cream sauce with Grana cheese	
Cavatelli e Polpette	14.9
Fresh egg pasta, veal meatballs, marinara sauce, and Grana cheese	
Salsiccia e Pasta	13.9
Sliced Italian sausage, tri-color peppers, fresh cavatelli pasta in a tomato basil sauce with grated Grana cheese	
Tagliatelle Bolognese	14.9
Fresh egg pasta, veal, beef, pork tomato ragu with crimini mushrooms and peas with Grana cheese	

RISOTTI

	Includes soup or salad
Aragosta & Gamberi **	26.9
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	
Tuscan Kale & Garbanzo **	15.9
Camaroli rice, Tuscan kale, sun dried tomato, garbanzo beans, marscapone cheese, topped with Grana	

POLLO E VITELLO

	Includes soup or salad
Pollo Limone	13.9
Chicken, lemon caper sauce, French beans & roasted potatoes	
Pollo Parmigiana	13.9
Breaded chicken, mozzarella & marinara sauce & side of linguine	
Vitello con Funghi	19.9
Veal cutlet, shiitake mushrooms & Marsala wine, spinach & roasted 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.

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