



# ZaZa's Tavola Italiana

Restaurant and Lounge

## Antipasti

<b>Calamari</b>	17.9
East Coast wild caught calamari, <i>fried or grilled</i>	
<b>PEI Mussels</b>	16.9
With spicy tomato sauce or garlic white wine	
<b>Shrimp Crab Cakes</b>	19.9
Shrimp filled with crab, wrapped with pancetta, drizzled with citrus basil aioli	
<b>Scallops Toscano</b>	22.9
With caramelized fennel, crispy leeks, lemon balsamic butter sauce	
<b>Baked Clams</b>	17.9
Lightly breaded with chef's lemon herb sauce	
<b>Arancine Siciliani</b>	13.9
Crispy saffron risotto filled with Bolognese, peas, & mozzarella	
<b>Sausage &amp; Peppers</b>	13.9
Grilled sausage & roasted peppers, sautéed in a white wine demi-glaze	
<b>Funghi Ripieni</b>	13.9
Baked mushrooms filled with Italian sausage, breadcrumbs, topped with balsamic butter sauce & Grana cheese	
<b>Bruschetta</b>	13.9
Crostini, diced tomatoes, basil & fresh mozzarella cheese with evoo	
<b>Baked Stuffed Artichoke</b>	14.9
With cheese & herbed breadcrumbs with balsamic butter sauce	
<b>Prosciutto di Parma &amp; Mozzarella di Bufala</b>	20.9
With arugula & diced tomatoes, evoo, basil pesto crostini	
<b>Italian Charcuterie Board</b> <i>serves 2-3 people</i>	25.9
Chef's choice of imported cheeses & meats served with fruit jam, crostini, marinated vegetables & nuts	

## Insalate

*Add Chicken 6.9/Shrimp 9.9*

<b>Rustic Caesar Salad</b>	13.9
Romaine, heirloom tomatoes, chickpeas, shaved Grana cheese, garlic croutons, Caesar dressing	
<b>Bufala Mozzarella Caprese</b>	15.9
Vine ripe tomato, imported mozzarella, basil, evoo	
<b>Barbabietole &amp; Burrata</b>	16.9
Beets, arugula, diced tomato, imported burrata, evoo & balsamic glaze	
<b>Insalata Pera</b>	15.9
Mixed greens, Chianti poached pears, Gorgonzola, candied pecans, evoo & balsamic glaze	
<b>Insalata ZaZa</b>	15.9
Mixed greens, veggies, olives, artichokes, Gorgonzola, balsamic vinaigrette	
<b>Carpaccio di Manzo</b>	16.9
Sirloin, arugula, capers, artichokes, Grana, lemon & evoo	
<b>Grigliata di Pesce</b>	31.9
Fire-grilled shrimp, scallops, calamari, octopus, & fresh fennel in a lemon vinaigrette	

## Mare e Terra

*Add soup or salad 6.9*

<b>Pesce Bianco</b>	31.9
Roasted wild caught whitefish with lemon butter balsamic sauce & capers, served with spinach	
<b>Blood Orange Glazed Salmon</b>	34.9
Pan roasted Scottish salmon served with spinach & saffron farrotto	
<b>Polpo e Gamberoni</b>	35.9
Grilled Spanish octopus & jumbo prawns drizzled with citrus vinaigrette over potato puree & chef's vegetable	
<b>Braciola</b>	29.9
Rolled prime sirloin rolled with prosciutto, cheese, & herbs, braised in a red wine tomato sauce & served with orecchiette & Grana cheese	
<b>Filetini Di Manzo</b>	39.9
Pan roasted twin 4oz Grana crusted filet drizzled with Barolo sauce, over wild mushroom truffle risotto	

## Pasta

*Add soup or salad 6.9*

<b>Spaghetti Neri con Granchio</b>	34.9
Homemade squid ink pasta with crab, shrimp, & calamari tossed in a light San Marzano cherry tomato sauce with red pepper flakes	
<b>Lobster &amp; Shrimp fra Diavolo</b>	38.9
Imported linguine, cold water lobster, shrimp, clams, spicy tomato sauce	
<b>Linguine Frutti di Mare</b>	34.9
Imported pasta, shrimp, scallops, mussels, clams, calamari in a spicy tomato sauce or garlic white wine	
<b>Lobster Ravioli</b>	29.9
Filled with lobster & ricotta in a tomato vodka sauce with spinach	
<b>Tagliatelle al Bosco</b>	25.9
Homemade egg pasta tossed with wild mushrooms, smoked prosciutto, peas & leeks in a Grana cheese cream sauce	
<b>Eggplant Parmigiana</b>	24.9
Oven baked layers of lightly breaded eggplant with marinara, Grana & mozzarella, served with imported linguine	
<b>Rigatoni Abruzzese</b>	24.9
Homemade pasta, spicy tomato sauce with pancetta & crumbled Italian sausage, Grana cheese	
<b>Pasta e Polpette</b>	24.9
Imported orecchiette pasta, grass-fed beef meatballs, marinara sauce, Grana cheese	
<b>Paccheri Tartuffi</b>	26.9
Imported pasta, sautéed crumbled sausage tossed in a truffle cream sauce with wild mushrooms & Grana	
<b>Pasta con Salsiccia</b>	24.9
Italian sausage, tri-color peppers, plum tomato basil sauce, homemade rigatoni, Grana cheese	
<b>Tagliatelle Bolognese</b>	24.9
Homemade tagliatelle in a traditional Bolognese meat sauce with mushrooms, peas & Grana cheese	
<b>Rigatoni alla Vodka con Burrata</b>	24.9
Homemade pasta tossed with tomato vodka cream sauce topped with imported burrata & fresh basil	
<i>Add crumbled sausage 4.9</i>	

## Risotti

*Add soup or salad 6.9*

<b>Aragosta &amp; Gamberi</b>	38.9
Carnaroli rice, cold water lobster, shrimp, plum tomato saffron, peas	
<b>Pescatore</b>	34.9
Carnaroli rice with mussels, clams, calamari, shrimp, Scottish salmon medallions, scallops, cherry tomato & fresh basil, red pepper flakes	
<b>Manzo &amp; Tartuffi</b>	30.9
Carnaroli rice, sliced filet mignon, wild mushrooms, black truffles	
<b>Gorgonzola</b>	25.9
Carnaroli rice, pears, walnuts, Gorgonzola, topped with Grana cheese & radicchio	
<i>Add Chicken 6.9/Shrimp 9.9</i>	

## Pollo e Vitello

*Add soup or salad 6.9*

<b>Pollo Vesuvio</b>	26.9
Oven roasted bone-in Amish chicken in a white wine herb sauce with peas, served with potatoes & spinach	
<b>Pollo Parmigiana</b>	26.9
<b>Vitello Parmigiana</b>	36.9
Breaded chicken breast or veal tenderloin, marinara sauce, mozzarella, & linguine	
<b>Pollo Milanese</b>	26.9
<b>Vitello Milanese</b>	36.9
Crispy Panko crusted chicken breast or veal tenderloin served with arugula salad, baby heirloom tomatoes, red onion & shaved Parmigiano	
<b>Pollo</b>	26.9
<b>Vitello</b>	36.9
Breasts of chicken or veal tenderloin prepared limone or marsala style, served with potatoes & chef's vegetable	
<b>Pollo Cacciatore</b>	26.9
Oven roasted bone-in Amish chicken in a plum tomato sauce with peppers, black olives, capers, mushrooms, red onion, & oregano, served over imported linguine	

*Table time limits & minimums apply. No outside food/beverage allowed. Corkage fee for wines not offered by ZaZa's is \$25 per bottle*

*We cannot guarantee a completely allergy-free meal due to the potential of allergens in the working environment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain naturally occurring bones or pits, please use caution. Not responsible for lost/damaged personal items.*

*ZaZa's Tavola Italiana is independently owned.*

Dinner 2/2025 v1