

ZaZa's Family Style Menu ~A \$35/pp

Appetizers

Caprese Salad

Fresh mozzarella, tomatoes and basil

Calamari

Semolina crusted fried calamari served with a side of house pomodoro

ZaZa's Caesar Salad

ZaZa's House made Caesar dressing, romaine lettuce, with house made croutons

Mushroom Polenta

Soft polenta with cheese, wild mushrooms sautéed with garlic, thyme, and truffle oil

Entrées

Chicken Parmesan

Served with garlic whipped potatoes and vegetables

Jail Island Salmon

Served with a lemon-butter herb sauce

Rigatoni *Pizzaiolo*

Rigatoni, green olives, smoked mozzarella and fresh marjoram in pomodoro sauce

Farfalle Prosciutto

Farfalle in a cream sauce of Prosciutto di Parma and asparagus

Sides

Roasted garlic whipped potatoes

Vegetable of the day with garlic infused olive oil

Dessert

Choice of...

House Made Tiramisu

Fruit Sorbet

ZaZa's Family Style Menu ~B\$40/pp

Appetizers

Caprese Salad

Fresh mozzarella, tomatoes and basil

Calamari

Semolina crusted fried calamari served with a side of house pomodoro

ZaZa's Caesar Salad

ZaZa's House made Caesar dressing, romaine lettuce, with house made croutons

Shrimp Mediterranean

large shrimp sautéed in a house made tomato caper sauce

Entrées

Beef Tenderloin

Served with a Chianti wine sauce, garlic whipped potatoes and vegetables

Jail Island Salmon

Served with a lemon-butter herb sauce

Rigatoni Pizzaiolo

Rigatoni, green olives, smoked mozzarella and fresh marjoram in pomodoro sauce

Farfalle Prosciutto

Farfalle in a cream sauce of Prosciutto di Parma and asparagus

Sides

Roasted garlic whipped potatoes

Vegetable of the day with garlic infused olive oil

Dessert

Choice of...

House Made Tiramisu

Artisanal Gelato

Fruit Sorbet

ZaZa's Family Style Menu ~C \$50-\$55/pp

First Course

Chilled Anti Pasto Platter

Marinated artichokes, roasted red peppers, roasted beets, fresh mozzarella, sun dried tomatoes, prosciutto di Parma with melon & bean and fennel salad

Hot Anti Pasto Platter

Semolina crusted fried calamari with pomodoro sauce, Wild mushroom polenta pyramids, Fried mozzarella with roasted vine ripened tomatoes

Second Course

Choose one

Baby Green Salad

Field greens, grape tomatoes, balsamic vinaigrette

ZaZa's Caesar Salad

ZaZa's House made Caesar dressing, romaine lettuce, with house made croutons

Entrées

Beef Tenderloin Tips

Served with a Chianti wine sauce, garlic whipped potatoes and vegetables

Jail Island Salmon

Served with a lemon-butter herb sauce

Rigatoni *Pizzaiolo*

Rigatoni, green olives, smoked mozzarella and fresh marjoram in pomodoro sauce

Farfalle Prosciutto

Farfalle in a cream sauce of Prosciutto di Parma and asparagus

Sides

Roasted garlic whipped potatoes

Vegetable of the day with garlic infused olive oil

Dessert

Choose one

House made Tiramisu

Chocolate Mousse

Flourless chocolate torte

***Assorted petit fours**

**Served at the table or buffet*