

ZaZa's Family Style

Appetizers

Baby Green Salad

Field greens, grape tomatoes, balsamic vinaigrette

ZaZa's Caesar Salad

ZaZa's Caesar dressing, shaved Parmigiano Reggiano cheese and homemade garlic croutons

Roasted Beet Salad

Tender beets, baby greens, orange-sherry vinaigrette, goat cheese and toasted hazelnuts

Fennel Salad

Finely sliced fennel, Italian capers, fresh lemon juice and extra virgin olive oil

Artichoke Salad

Marinated artichokes, fresh mozzarella, toasted walnuts and cherry tomatoes over baby greens

Mushroom Polenta

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

Shrimp Mediterranean

Large shrimp sautéed in a house made tomato caper sauce

Diver Scallops

Encrusted in panko & walnuts, served with arugula and a smoked bacon –balsamic vinaigrette

Calamari

Semolina crusted, served with a side of house pomodoro

Caprese Salad

Fresh mozzarella, tomatoes & basil

Bresaola

Italian cured beef served with arugula, shaved Parmigiano Reggiano, olive oil & lemon juice

Fried Mozzarella

Fresh mozzarella breaded and lightly fried, oven roasted tomatoes, basil & balsamic reduction

Prosciutto & Melon

Prosciutto di Parma with fresh cantaloupe and honeydew

Platters

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

(Only served family style)

Hot Anti Pasto Platter

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

(Only served family style)

ZaZa's Family Style

Entrées

Choose Two

Chicken Parmesan

Lightly breaded & fried, served with pomodoro sauce & fresh mozzarella

Jail Island Salmon

Pan seared, served with a lemon-butter herb sauce

Ahi Tuna Filet

Peppercorn crusted, seared rare served with a Dijon-balsamic sauce

Diver Scallops

Pan seared, drizzled with tarragon aioli

Grouper

Pan roasted & served with a house made Mediterranean style tomato & capers sauce

Veal Paillard

Lightly breaded & fried, served with arugula, tomatoes, balsamic reduction & shaved Parmigiano Reggiano cheese

Veal Parmesan

Lightly breaded & fried, served with pomodoro sauce & fresh mozzarella

Saltimbocca

Veal cutlets & Prosciutto di Parma sautéed with butter, white wine & fresh sage

Grilled Pork Loin

Apricot chutney & balsamic reduction, served with garlic whipped potatoes & vegetables

Duck Breast

Rubbed with rosemary & fennel seeds & served with dried cherries, & a red wine sauce

New Zealand Rack of Lamb

Herb crusted & grilled with roasted red pepper sauce

Beef Tenderloin Tips

Served with a Chianti wine sauce

Sides

All entrees served with...

Vegetable of the day sautéed in garlic infused olive oil

Roasted garlic whipped potatoes

&/or

Saffron Polenta

ZaZa's Family Style

Choose two

Red Sauce Pasta

Spaghetti *Puttanesca

Sauce of plum tomatoes, olives, anchovies, capers and dry chili peppers

Rigatoni *Pizzaiolo*

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

Gnocchi *Pomodoro

House made potato Gnocchi with a ripe plum tomato-basil sauce

Gnocchi *Pizzaiolo

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

Meat Sauce Pasta

(Meat sauce made with beef, veal and pork)

*** Spaghetti *Bolognese***

Pappardelle *Bolognese

Meat Sauce with a dash of cream

***ZaZa's traditional meatballs**

Served on a platter aside pasta with pomodoro sauce

Gnocchi *Bolognese

Polenta *Bolognese*

Soft Polenta served with house made *Bolognese* sauce & Parmesan cheese

Cream or Butter or Pesto Sauce Pasta

Pesto Pasta

Choice of pasta or Gnocchi with fresh basil pesto sauce and pine nuts

Farfalle Prosciutto

Farfalle in a cream sauce of Prosciutto di Parma and asparagus

Pennette Sausage

Spicy sausage in a gorgonzola cream sauce

***Pappardelle with Wild Mushrooms**

Sautéed mushrooms, mascarpone cheese and white truffle oil

Seafood Pasta

Shrimp Puttanesca

16 oz. of large shrimp in our house made puttanesca sauce over semolina spaghetti

Risotto

Porcini and wild mushroom risotto

Lobster and shrimp risotto

****House made fresh egg pasta, ravioli & potato gnocchi***

Please note depending on the size of your party, some pastas types/shapes may not be possible

ZaZa's Desserts

Individual Deserts

**House made Tiramisu
Chocolate Mousse
Flourless chocolate torte
Artisanal Gelato
Fruit Sorbet**

Dessert Platters & Petit Fours

**Dark Chocolate Cups with Zabaione mousse
Shortbread mini cups with lemon cream and fresh fruit
Shortbread tartelettes with chocolate ganache and marzipan
Petite brownie with orange essence
Butter crust mini tarts with coffee mousse and shaved white chocolate
Lady's kisses butter cookies
Assorted cake bites covered in fondant**

Coffee and tea bar also available upon request