

Appetizers

Soup of the day	\$6
Baby greens and grape tomatoes dressed with balsamic vinaigrette	\$6
ZaZa's Caesar Salad. Crisp romaine lettuce with our house made Caesar-Style dressing, topped with shaved Parmigiano Reggiano cheese and homemade garlic croutons	\$7
Roasted Beet Salad. Tender beets dressed in orange-sherry vinaigrette topped with crumbled goat cheese and toasted hazelnuts, served with baby greens and grape tomatoes	\$8
Finely sliced fennel and Italian capers dressed in fresh lemon juice and extra virgin olive oil	\$7
Marinated artichokes, fresh mozzarella, toasted walnuts and cherry tomatoes over baby greens	\$9
Parmigiano Reggiano cheese soft polenta served with wild mushrooms sautéed with garlic, thyme, and truffle oil	\$8
Shrimp Mediterranean. Lightly fried large shrimp, served with sliced fennel dressed in extra virgin olive oil and fresh lemon, accompanied by house made tomato caper sauce.	\$10
Diver scallops encrusted in panko and walnuts, lightly fried, served with arugula, shaved red onions, dressed with a smoked bacon -balsamic vinaigrette	\$11
Semolina crusted fried calamari served with a side of house pomodoro	\$9
Prince Edward Island mussels sautéed in white wine, herbs and garlic	\$10
Buffalo mozzarella, tomatoes and basil with a balsamic reduction	\$10
Bresaola, Italian cured beef served with arugula and shaved Parmigiano Reggiano, drizzled with extra virgin olive oil and lemon juice	\$8
Fresh mozzarella breaded and lightly fried served with oven roasted plum tomatoes, fresh basil and balsamic reduction	\$8
Prosciutto di Parma with melon	\$10

Entrées

Eggplant Parmesan: baked layers of eggplant, fresh mozzarella, Parmigiano Reggiano cheese and house made tomato-basil sauce	\$17
Chicken Parmesan: chicken breast lightly breaded and fried in olive oil, topped with a house made tomato-basil sauce, Parmigiano Reggiano cheese and fresh mozzarella, broiled and served with roasted garlic whipped potatoes and vegetables	\$17
Pan seared Jail Island Salmon with fresh herbs, lemon and butter sauce, served with saffron polenta and vegetables	\$19
Ahi Tuna Filet, peppercorn crusted, seared rare served with a Dijon-balsamic sauce, saffron polenta, and vegetables	\$22
Diver Scallops, pan seared, drizzled with tarragon aioli, served with saffron polenta and vegetables	\$23
Grouper, pan roasted and served with a house made Mediterranean Style sauce of tomatoes, capers and extra virgin olive oil, served with saffron polenta and vegetables	\$24
Veal paillard lightly breaded and fried in olive oil served with arugula, tomatoes, balsamic reduction and shaved Parmigiano Reggiano cheese	\$19
Veal Parmesan: Veal cutlets lightly breaded and fried in olive oil, topped with a house made tomato-basil sauce, Parmigiano Reggiano cheese and fresh mozzarella, broiled and served with roasted garlic whipped potatoes and vegetables	\$19
Saltimbocca: Veal cutlets and Prosciutto di Parma sauteéd with butter, white wine and fresh sage, served with roasted garlic whipped potatoes and vegetables	\$20

Grilled Pork Tender Loin: Eden Farms 12 oz. heirloom Berkshire pork, served with an apricot chutney and balsamic reduction, served with roasted garlic whipped potatoes and vegetables \$22

Duck breast rubbed with rosemary and fennel seeds, pan seared and served with a dried cherries, and red wine sauce, with roasted garlic whipped potatoes and vegetables \$23

Herb crusted New Zealand grilled rack of lamb with roasted red pepper sauce, served with roasted garlic whipped potatoes and vegetables \$27

ZaZa's Steaks

Grilled 12 oz. Prime Sirloin: spice rubbed and glazed with ancho chilies and apricot barbeque sauce, served with roasted garlic whipped potatoes and vegetables \$23

Grilled 10 oz. certified "Premium Gold Angus" beef tenderloin with a Chianti wine sauce, served with roasted garlic whipped potatoes and vegetables \$27

Grilled 16 oz. certified "Premium Gold Angus" New York strip steak. Tuscan style preparation with sea salt, balsamic reduction, and extra virgin olive oil, served with roasted garlic whipped potatoes and vegetables \$28

Pasta and Risotto

Red Sauce Pasta

- * Spaghetti served with *Puttanesca* sauce: plum tomatoes, olives, anchovies, capers and dry chili peppers \$15
- Rigatoni *Pizzaïolo* with green olives, smoked mozzarella and fresh marjoram in pomodoro sauce \$15
- House made potato Gnocchi with a ripe plum tomato-basil sauce \$15
- House made potato Gnocchi *Pizzaïolo* with green olives, smoked mozzarella and fresh marjoram in pomodoro sauce \$16

Meat Sauce Pasta

(Meat sauce made with beef, veal and pork)

- * Spaghetti *Bolognese* with grated Parmigiano Reggiano cheese. \$16
- * Pappardelle *Bolognese* with a dash of cream and grated Parmigiano Reggiano cheese \$16
- * ZaZa's own traditional meatballs and grated Parmigiano Reggiano cheese served over spaghetti \$16
- * Bologna style Lasagna with nine layers of homemade pasta, creamy béchamel sauce and house signature meat sauce \$17
- House made potato Gnocchi *Bolognese*, with grated Parmigiano Reggiano cheese \$17
- * House made spinach and ricotta Ravioli with *Bolognese* sauce \$18

Cream or Butter or Pesto Sauce Pasta

- Choice of Rigatoni, Pennette, semolina Spaghetti or Farfalle with fresh basil pesto sauce \$14
- Farfalle in a cream sauce of prosciutto di Parma and asparagus with grated Parmigiano Reggiano cheese \$16
- House made potato Gnocchi with a pesto sauce \$15
- * House made pumpkin Ravioli with a brown butter and sage sauce \$16

* House made wild mushroom Ravioli with a walnut sauce	\$16
Pennette in a spicy sausage gorgonzola cream sauce and grated Parmigiano Reggiano cheese	\$16
House made potato Gnocchi in a sauce of gorgonzola, brie, fontina and mascarpone cheeses with grated Parmigiano Reggiano cheese	\$16
* Pappardelle with wild mushrooms, mascarpone cheese and white truffle oil	\$16

Seafood Pasta

Semolina spaghetti in a fresh clams, white wine and garlic sauce	\$17
Semolina spaghetti Frutti di Mare Rosso: with shrimp, scallops, clams, mussels and calamari in a fresh tomato sauce	\$18
Semolina spaghetti Frutti di Mare Bianco: with shrimp, scallops, clams, mussels and calamari in a white wine, garlic and fresh herbs sauce	\$18
Semolina spaghetti with prawns in our house made <i>Puttanesca</i> sauce	\$22

Risotto

Porcini and wild mushroom risotto with grated Parmigiano Reggiano and fresh parsley	\$17
Lobster and shrimp risotto: creamy arborio rice slowly simmered in lobster stock, lobster meat and shrimp. Finished with Italian parsley	\$19

* House made fresh egg pasta

A special thanks to my mother in law and chef Viviana Valenti for sharing with me her special Italian recipes.