



## Antipasti • Appetizers

Soup of the day \$5  
Zuppa del giorno

Baby greens with a red wine vinaigrette \$5  
Insalata mista

Lentils, carrots, celery, red pepper and red onion salad with extra virgin olive oil and red wine vinegar \$5  
Insalata primavera

Arugula, radicchio and endive salad with balsamic vinaigrette \$6  
Insalata tricolore

Finely sliced fennel and Italian capers dressed in fresh lemon and extra virgin olive oil \$6  
Finocchio in insalata

Wild mushroom sautéed with garlic, thyme and truffle oil over soft Parmigiano Reggiano cheese polenta \$6  
Funghi trifolati con polenta

Buffalo mozzarella, vine ripe tomatoes, basil with a balsamic reduction \$7  
Mozzarella di bufala, pomodori e aceto balsamico

Marinated artichokes, fresh mozzarella, toasted walnuts and cherry tomatoes over baby greens \$7

Carciofini in insalata

Three flavors mascarpone cheese: basil pesto, sundried tomatoes and Parmigiano Reggiano cheese served with toasted crostini \$7  
Piramidi tricolori al mascarpone

Prosciutto di Parma with melon \$7  
Prosciutto di Parma e melone

Large shrimp dressed with saffron citrus sauce \$8  
Gamberi al limone e allo zafferano

Semolina crusted fried calamari drizzled with lemon oil \$8  
Calamari fritti

Bresaola: Italian cured beef with arugula, shaved Parmigiano Reggiano cheese, fresh lemon juice and extra virgin olive oil \$8  
Bresaola

Prince Edward Island mussels sautéed in white wine, herbs and garlic \$9  
Cozze in guazzetto

Assortment of Italian cured meats: speck (smoked prosciutto), sopressata, capocollo and marinated mixed olives \$9  
Affettati misti e olive

Blue crab meat, shrimp and shaved fennel salad, with lemon and tarragon oil \$10  
Insalata del pescatore

Pizza of the day \$8  
Pizza del giorno

## Primi .. Pasta and Risotto

### Red Sauce Pasta

Rigatoni, Pennette, semolina Spaghetti or Farfalle with a ripe plum tomato-basil sauce \$ 11  
Pasta al pomodoro

Spaghetti served with a "Puttanesca" sauce of plum tomatoes, olives, anchovies, capers and dry chili peppers \$ 13  
Spaghetti alla puttanesca

Rigatoni in pomodoro sauce, green olives, smoked mozzarella and fresh marjoram \$ 13  
Rigatoni al pizzaiolo

House made potato Gnocchi with a ripe plum tomato-basil sauce \$ 14  
Gnocchi al pomodoro

House made potato Gnocchi in pomodoro sauce, green olives, smoked mozzarella and fresh marjoram \$ 15  
Gnocchi al pizzaiolo

### Meat Sauce Pasta

Rigatoni served in a traditional Rome sauce of smoked bacon, plum tomatoes and grated Pecorino Romano cheese \$ 13  
Rigatoni all'amatriciana

Polenta served in a sauce of beef, pork, veal, tomatoes and fresh herbs with  
grated Parmigiano Reggiano cheese \$14  
Polenta al ragù

Spaghetti in a sauce of beef, pork, veal, tomato and fresh herbs, with grated  
Parmigiano Reggiano cheese \$15  
Spaghetti al ragù alla bolognese

Spaghetti with ZaZa's own traditional meatballs with grated Parmigiano  
Reggiano cheese \$15  
Spaghetti con polpette

Pappardelle in a sauce of beef, pork, veal, tomato and fresh herbs with a  
dash of cream and grated Parmigiano Reggiano cheese \$15  
Pappardelle pasticciate

House made potato Gnocchi in a sauce of beef, pork, veal, tomato and  
fresh herbs, with grated Parmigiano Reggiano cheese \$16  
Gnocchi al ragù

Bologna style Lasagna with nine layers of homemade pasta, creamy  
béchamel sauce and house signature meat sauce \$16  
Lasagne alla bolognese

House made spinach and ricotta Ravioli in meat sauce \$17  
Ravioli al ragù

## Cream or Butter or Pesto Sauce Pasta

Rigatoni, Pennette, semolina Spaghetti or Farfalle with fresh basil pesto  
sauce \$12  
Pasta al pesto

House made potato Gnocchi with a pesto sauce \$14  
Gnocchi al pesto

House made potato Gnocchi in a sauce of gorgonzola, brie, fontina and mascarpone cheeses with grated Parmigiano Reggiano cheese \$15  
Gnocchi ai quattro formaggi

House made pumpkin Ravioli with a brown butter and sage sauce \$15  
Ravioli di zucca al burro e salvia

House made wild mushroom Ravioli with a walnut sauce \$15  
Ravioli di funghi al sugo di noci

Farfalle in a cream sauce of prosciutto di Parma and asparagus with grated Parmigiano Reggiano cheese \$14  
Farfalle alla panna e prosciutto

Pennette in a spicy sausage gorgonzola cream sauce and grated Parmigiano Reggiano cheese \$15  
Pennette pasticciate alla salsiccia piccante

Spaghetti in a smoked salmon cream sauce with fresh parsley \$15  
Spaghetti alla panna e al salmone affumicato

Pappardelle with wild mushroom, mascarpone cheese and white truffle oil \$15  
Pappardelle alla boscaiola

## Seafood Pasta

Semolina spaghetti in a fresh clams, white wine and garlic sauce \$16  
Spaghetti alle vongole

Semolina spaghetti with shrimp, scallops, clams, mussels and calamari in a fresh tomato sauce \$18  
Spaghetti ai frutti di mare

Semolina spaghetti with shrimp, scallops, clams, mussels and calamari in a white wine, garlic and fresh herbs sauce \$18  
Spaghetti allo scoglio

## Risotto

Porcini and wild mushroom risotto with grated Parmigiano Reggiano and fresh parsley \$16  
Risotto ai funghi porcini

Lobster and shrimp risotto \$17  
Risotto all'aragosta e gamberi

## Secondi " Meat and Seafood

Eggplant Parmesan: baked layers of eggplant, fresh mozzarella, Parmigiano Reggiano cheese and house made tomato-basil sauce  
Melanzane alla parmigiana \$14

Italian sausages stewed with tomatoes, yellow and red bell peppers, red wine and fresh herbs, served with Parmigiano Reggiano polenta  
Spezzatino di salsiccia e peperoni \$14

Chicken Parmesan: chicken breast lightly breaded and fried in extra virgin olive oil, topped with a house made tomato-basil sauce, Parmigiano Reggiano cheese and fresh mozzarella, broiled and served with rosemary potatoes and vegetables  
Pollo alla parmigiana \$15

Pan seared salmon with fresh herbs, lemon and butter sauce served with chilled lemon-garlic potatoes and vegetables  
Salmone alla piastra con patate in insalata \$17

Veal paillard lightly breaded and fried in extra virgin olive oil served with arugula, tomatoes, balsamic reduction and shaved Parmigiano Reggiano cheese  
Cotoletta di vitello con rucola, pomodorini e scaglie di Parmigiano Reggiano \$18

Grilled swordfish with a vinaigrette herb sauce, served with vegetables and chilled lemon-garlic potatoes  
Pesce spada alle erbe fini con patatine \$18

Veal Parmesan: veal cutlets lightly breaded and fried in extra virgin olive oil, topped with a house made tomato-basil sauce, Parmigiano Reggiano cheese and fresh mozzarella, broiled and served with rosemary potatoes and vegetables  
Vitello alla parmigiana \$18

Large shrimp dressed with a saffron citrus sauce served with chilled lemon-garlic potatoes and vegetables  
Gamberi allo zafferano con patatine in insalata e verdure \$18

Veal cutlets and Prosciutto di Parma sautéed with butter, white wine and fresh sage  
Saltimbocca alla romana \$19

Seafood stew: filet of fish (catch of the day), shrimp, scallops, mussels, clams and calamari in a lobster, saffron and tomato broth  
Brodetto di pesce allo zafferano \$20

Tuna – Pan seared peppercorn crusted yellow fin tuna served with balsamic dijon sauce, rosemary potatoes and vegetables (Tuna is served rare)  
Tonno in crosta di pepe alla senape e aceto balsamico \$20

Duck breast rubbed with rosemary and fennel seeds, pan seared and served with a dried cherries, red wine and grappa sauce, with rosemary potatoes and vegetables  
Petto d' anatra alle ciliege e alla grappa \$20

Herb crusted New Zealand rack of lamb with roasted red pepper sauce, served with rosemary potatoes and vegetables  
Costolette di agnello alla griglia \$21

Grilled 16 oz. aged New York strip steak served Tuscan style with sea salt, a balsamic reduction, extra virgin olive oil, vegetables and rosemary potatoes  
Bistecca alla toscana con patate arrosto e verdure \$23

Grilled 10 oz. aged beef tenderloin with a Chianti wine sauce, served with sauteed spinach and rosemary potatoes  
Filetto di manzo con salsa di Chianti, patate e spinaci \$25

Grilled 20 oz. aged Porter house steak topped with shaved Parmigiano Reggiano and extra virgin olive oil. Served with rosemary potatoes and vegetables  
Bistecca alla griglia con patate arrosto e verdure \$29

Introducing our Special Sushi Quality Fish Flown in From Hawaii  
Ask your server for our Chef special creation of the day

## Kids' menu ~ Il menù dei bimbi

For children 12 years old or under  
All meals \$7 and include your choice of soft drink

Pizza Margherita, thin crust pizza with fresh tomato sauce, fresh mozzarella and basil

Choice of Rigatoni, Farfalle, semolina Spaghetti or Pennette with a fresh tomato sauce

Choice of Rigatoni, Farfalle, semolina Spaghetti or Pennette with a fresh basil pesto sauce

Choice of Rigatoni, Farfalle, semolina Spaghetti or Pennette with home made meat sauce



Semolina crusted fried calamari

Chicken Parmesan

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

Un ringraziamento speciale a Viviana Valenti, suocera e cuoca, per aver  
condiviso con me le sue speciali ricette  
House made fresh egg pasta