STARTERS

Empanadas
Choose any two - chicken, beef, pork. Served with pico de gallo 13

Mussels & Calamari GF
Sautéed in a white wine tomato broth, with herb butter garlic toast 16

Ceviche GF
Shrimp, calamari, scallops, avocado, tomato, cucumber and red onion in lime juice with cilantro, with crispy plantain chips 16

Octopus GF
Braised, then seared, served over white bean and fennel salad, drizzled with cold pressed olive oil, sea salt and preserved lemon 16

Fried Goat Cheese V
Panko-crusted medallion over our signature orange sauce 12

Pork Belly GF
Seared crispy pork belly over a sweet potato miso glaze with pickled spicy cherry peppers 15

Z's Dry Rub Wings
Crispy wings, tossed in our own spicy dry rub with a touch of vinegar and honey, with a side of house-made bleu cheese 14

Thai Peanut & Berry Wings
Crispy wings with a creamy Thai peanut glaze and sweet berry drizzle 14

Short Ribs
Slow cooked, wrapped in pappardelle, with a port wine reduction 16

Pretzel Tuna GF
Sushi-grade tuna, rolled in pretzel bread crumbs, pan-seared and served atop our house-made aioli 16

Sweet & Spicy Watermelon Calamari
Lightly fried, tossed with fresh watermelon and our sweet & spicy chili-garlic sauce, sprinkled with sesame seeds and cilantro 15

Artichoke GF
Stuffed with mascarpone cheese, wrapped in prosciutto and served over our signature orange sauce 15

Kale GF VV
Sautéed with fresh garlic and cannelloni beans in a white wine and sherry broth, served with Italian garlic & herb butter toast 13

Bang Bang Shrimp GF
Crispy shrimp tossed in a creamy, sweet-heat sauce 16

Eggplant V
Breaded and fried medallions, topped with tomato confit and melted burrata cheese 15

Homemade Garlic Bread Dippers V
Gorgonzola fondue 12

Yucca Fries V
Served with paprika aioli 8

GARDEN

Add protein to any salad
Chicken 8 | Steak 10 | Shrimp 10 | Salmon 10

Burrata GF
Grilled Italian herb & garlic butter toast, topped with roasted tomato, burrata, prosciutto, arugula-asparagus salad, olive oil vinaigrette 16

Caesar GF
Romaine heart drizzled with house-made caesar dressing, topped with shredded parmesan 13

Wedge Salad GF V
Crisp iceberg wedge topped with bacon, crumbled bleu cheese, cherry tomatoes, served with house-made chipotle-ranch dressing 16

Chopped Salad GF V
Chopped romaine lettuce, feta cheese, grapes, candied almonds, chopped bacon, cucumber, grape tomatoes, red onion, mustard vinaigrette 16

PIZZETTA

12 inch pies
$2 for each additional topping: Extra Cheese | Pepperoni | Meatball | Sausage | Peppers | Onions | Sauteed Mushrooms
Gluten Free Crust +$4 GF

Neopolitan V
Classic sauce & cheese 14

Grandma V
Plum tomatoes, mozzarella, garlic & herbs 18

Drunken Grandma V
Vodka sauce & fresh mozzarella 18

Burrata V
Plum tomato sauce, basil-infused EVOO, fresh burrata & arugula 18

Buffalo Chicken
Diced chicken, buffalo sauce, blue cheese, shredded mozzarella 18

Chicken Bacon Ranch with cheddar cheese 18

Chicken Alla Vodka
Breaded chicken cutlet over silky vodka-pink sauce, topped with fresh mozzarella, Pecorino Romano, and parsley 19

The Bomb
Bacon, pepperoni, sweet hot chili glaze 19

Truffle V
Roasted shiitake mushrooms, mozzarella, herbs & spices, truffle oil 19

The Clam
Chopped clams oreganata style with mozzarella 19

Ask us about our 18" pizzas available for takeout!

HANDHELDS

All handhelds served with hand cut fries. GF *Gluten free roll +$2*

Inside Out Burger GF
8oz burger grilled with sauteed mushrooms & onions, cheddar cheese, lettuce, tomato, paprika aioli 18

Philly Cheese Steak
Thinly sliced ribeye steak, fried onions, melted American cheese, and bacon aioli on a toasted hero 18

Mediterranean Wrap VV
Marinated chickpeas, cucumbers, kalamata olives, red onions, feta cheese in a spinach wrap 15

Smash Burger GF
Juicy, crispy-edged beef patty with melted cheese, lettuce, tomato, and our signature sauce on a toasted bun 18

Blackened Chicken Wrap
Lettuce, tomato, avocado, cheddar, ranch dressing, pickled onions 16

PASTA

Homemade Pappardelle Bolognese
A trio of beef, pork, and veal in a house-made tomato sauce with a sprinkle of shredded parmesan 25

Crab Stuffed Ravioli and Shrimp
Tossed in a lobster cream sauce finished with fresh tomatoes and basil 32

Pasta Alla Zaza's
Penne, crumbled sausage, pan-seared chicken, spinach & cubed mozzarella in a pink sauce 25

Linguine
Tossed with shrimp, sliced chorizo, clams, cherry tomatoes, peperoncini, in a white wine sauce, with fresh parsley 30

ENTREES

STEAKS

- Certified Angus Beef -

8oz Filet Mignon 42 GF

14oz Ribeye 48 GF

Your choice of two sides
Mashed Potatoes | Roasted Potatoes | Creamed Spinach
Sauteed Mushrooms | Yucca Fries | Mixed Vegetables

Grilled Lamb Chops GF
Drizzled with a rosemary balsamic reduction, served with grilled asparagus and mashed potatoes 38

Veal
Pounded thin, breaded and fried, topped with tomato confit, arugula salad with shaved ricotta salata, served over linguine 34

French Cut Chicken GF
Served with our signature orange rosemary reduction, saffron and English pea risotto, and roasted vegetables 28

Authentic Jerk
Your choice of chicken or pork, spicy and smoky, served with classic Caribbean rice and peas 28

Bone-In Pork Chop GF
14oz bone-in pork chop, served with house-made applesauce, whipped mashed potatoes, and roasted asparagus 36

Curry Chicken and Vegetable Rice Bowl GF VV
Grilled chicken, sticky rice and roasted vegetables, mushrooms, tossed in our coconut milk curry sauce, topped with scallions 28

Sesame Crusted Tuna GF
Served over coconut rice with grilled asparagus, topped with scallions 34

Salmon GF
Pan-seared, served over our creamy lobster sauce, with sticky rice and vegetables 32

Scallops GF
Pan-seared and served with a saffron English pea risotto, a touch of creamy lobster sauce and roasted vegetables 34

Paella for Two
A flavorful saffron rice dish loaded with your choice of
Seafood | Shrimp, mussels, clams, and calamari 70
Meat | Chicken and chorizo 55
Add lobster tail +$20
Please allow a minimum of 30 mins for your paella to be cooked fresh.

GF Can be prepared gluten free. V Can be prepared vegetarian only. VV Can be prepared vegetarian or vegan.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.