

ZAZA'S SPECIALS

APPETIZER

SHISHITO PEPPERS | \$14

Pan-seared shishitos tossed with citrus sea salt.

ENTRÉES

TRUFFLE STUFFED GNOCCHI | \$32

Tender truffle-stuffed gnocchi tossed in a marsala wine sauce with slow cooked short rib for a rich and savory finish

AMERICAN WAGYU FLAT IRON | \$49

8oz Snake River Farms wagyu flat iron, char-grilled, served with whipped mashed potatoes, roasted asparagus and finished with a deep port wine reduction

CHICKEN ALA VODKA PIZZETTA | \$19

Our 12-inch pizzetta layered with breaded chicken cutlet over silky vodka-pink sauce, crowned with fresh mozzarella, Pecorino Romano, and parsley.

PAIRING COCKTAIL

CARDAMARA SPRITZ | \$16

Cardamara and Dolin Dry Vermouth shaken with grapefruit and agave, finished with prosecco, served in a coupe glass with a thyme garnish.

