

**COLD**

- "Z" House Salad** 9-  
*artisan lettuce mix, peppered coppa, provolone, pomtoms, red wine vinaigrette*
- Shaved Fennel-Red Onion Salad** 9-  
*baby spinach, Mediterranean olives, creamy orange dressing, shaved parmesan*
- The Sampler** 14-  
*salumi, nuts, olives, pickles, fruit, cheese, cranberry chutney, house bread basket with red pepper spread, EVOO, balsamic*
- Caesar** 8-  
*warm polenta croutons, shaved grana padano*
- Spinach & Gorgonzola** 9-  
*spiced pecans, dates, pears, grapes, white wine vinaigrette*
- Protein Up**  
*Chicken* 4-  
*Swordfish, Salmon or Shrimp* 7-

**HOT**

- Calamari Fritto** 10-  
*crispy polenta crust, lemon-caper aioli, spicy house marinara*
- Baked Brie** 11-  
*cranberry chutney, toasted walnuts, lavosh*
- Bruschetta** 8-  
*pear, gorgonzola, balsamic syrup, EVOO, cracked pepper*  
*or*  
*pomtoms, fresh mozzarella, aged balsamic*
- PEI Mussels** 10-  
*steamed with tomato, white wine or beer*
- Real Cheesy Garlic Toast** 8-  
*house ciabatta, mozzarella, provolone, parmesan, EVOO*
- Shrimp & 'Shroom** 12-  
*pan seared jumbo Texas shrimp, grilled portabella, house smoked bacon, shallot, celery, grain mustard sauce*
- Crab Dip** 13-  
*jumbo lump crab, feta, lavosh, house ciabatta*

**ENTRÉES**

- Wood Roasted Atlantic Swordfish** 24-  
*Moroccan cous cous, pomegranate molasses, pistachios*
- Gorgonzola Gnocchi** 15-  
*potato dumplings, shallots, balsamic syrup, cracked pepper*
- Wood Roasted Natural Duck Breast** 24-  
*wild mushroom polenta, cranberry chutney, haricot verts*
- Pumpkin Ravioli** 19-  
*Spanish chorizo, creamed purple onion, toasted walnuts*
- Cassoulet** 19-  
*slow stew of duck, sausage, pork, cannellini beans*
- Shrimp & Penne Rigate** 19-  
*grilled jumbo Texas shrimp, pomtoms, Mediterranean olives, garlic cream*
- Eden Farms Berkshire Pork Rib Chop** 24-  
*spiced sweet potatoes, Shiner braised chard, grain mustard cream*
- Smoked Chicken Ravioli** 16-  
*prosecco-brie fondue, Brussels sprouts, house bacon*
- Bone-In Rib Eye** 29-  
*oven seared, balsamic mushrooms, baby potatoes, pearl onions, cured tomatoes, pesto*
- Fusilli & Sausage** 15-  
*spicy house sausage, roasted red pepper sauce, pecorino*
- Wood Roasted Salmon** 24-  
*rosemary glaze, artichokes, baby potatoes, petite olive salad*
- Chicken Parmesan** 16-  
*prosciutto, provolone, scamorza, spaghetti marinara, EVOO*
- Vegetarian Platter** 16-  
*Chef's creation, see server for delicious details*
- Nana Jean's Spaghettini and Meatballs** 14-  
*house marinara, parmesan, EVOO, basil*

**SIDES****Each 5-**

- Parmesan Truffle Fries
- Brussels Sprouts
- Spiced Sweet Potatoes
- Spaghettini Marinara
- Bread Spread
- Garlic Spinach
- Moroccan Cous Cous
- Two Meat Balls Marinara
- Haricot Verts
- Baby Potatoes

\*Eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness

## PIZZAS

*Our hand-tossed pies are baked in a 900 degree wood oven with organic ingredients, local produce, and imported cheeses. 12" Neapolitan style, traditionally eaten with a fork and knife in Italia.*

<b>The Standard</b> <i>pomtoms, fresh mozzarella, basil</i>	<b>12-</b>	<b>Pepperoni</b> <i>red sauce, mozzarella</i>	<b>14-</b>
<b>The House</b> <i>prosciutto, house sausage, olives, onions, sauce</i>	<b>15-</b>	<b>Pork Fest</b> <i>bacon, salami, house sausage, pancetta, sauce, fresh mozzarella</i>	<b>16-</b>
<b>Pesto Chicken</b> <i>prosciutto, fresh mozzarella</i>	<b>15-</b>	<b>NY White Pie</b> <i>fresh mozzarella, garlic, robiola, spinach, EVOO</i>	<b>15-</b>
<b>Mighty Quinn</b> <i>house sausage, pepperoni, prosciutto, hot peppers, onions</i>	<b>15-</b>	<b>FM 544</b> <i>provolone, fontina, wild mushrooms, Brussels sprouts, truffle oil</i>	<b>15-</b>
<b>Hubbard's</b> <i>pepperoni, mushrooms, chorizo, sauce, garlic</i>	<b>15-</b>	<b>Fruit &amp; Pig</b> <i>Jambon Francaise, pineapple, fontina, hot peppers</i>	<b>14-</b>
		All Extra Toppings 3-	

## WINES

Zanata House Wine White or Red 5|13

### WHITES

Prosecco, <b>Zonin</b> , Gambellara	7 24
Champagne, <b>Perrier-Jouët</b> , Grand Brut 187ml	15
Champagne, <b>Nicolas Feuillatte</b> , Rosé 187ml	15
Torrontés, <b>Colome</b> , Argentina	8 28
Pinot Grigio, <b>Ca' del Sarto</b> , Grave	7 24
Frascati, <b>Fontana Candida</b> , Lazio	7 24
Riesling, <b>Dr. Pauly Nobel House</b> , Mosel	7 24
Sauvignon Blanc, <b>La Playa</b> , Colchagua Valley	7 24
Chardonnay, <b>Sonoma Hills</b> , Russian River	8 28
Chardonnay, <b>Dreaming Tree</b> , Central Coast	10 36

### REDS

Pinot Noir, <b>Angeline</b> , Sonoma	9 32
Malbec, <b>Massimo</b> , Mendoza	8 28
Merlot, <b>Leese-Fitch</b> , Monterey	8 28
Chianti, <b>Piccini</b> , Tuscany	7 24
Super Tuscan, <b>Barco Real</b> , Tuscany	10 36
Shiraz, <b>Anthropology</b> , Central Ranges	8 28
Rioja, <b>Rioja Vega</b> , Rioja	8 28
Zinfandel, <b>Project Paso</b> , Paso Robles	9 32
Cabernet Sauvignon, <b>Josh Cellars</b> , North Coast	9 32
Cabernet Sauvignon, <b>Aquinas</b> , Napa	11 4

**Executive Chef**  
Jamie Samford

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