

ZaZa's A La Carte Appetizers

Soup of the day

Inquire about possible selections

Baby Green Salad

Field greens, grape tomatoes, balsamic vinaigrette

ZaZa's Caesar Salad

ZaZa's Caesar dressing, shaved Parmigiano Reggiano cheese and homemade garlic croutons

Roasted Beet Salad

Tender beets, baby greens, orange-sherry vinaigrette, goat cheese and toasted hazelnuts

Fennel Salad

Finely sliced fennel, Italian capers, fresh lemon juice and extra virgin olive oil

Artichoke Salad

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

Mushroom Polenta

Soft polenta with cheese, wild mushrooms sautéed with garlic, thyme, and truffle oil

Shrimp Mediterranean

Large shrimp sautéed in a house made tomato caper sauce

Diver Scallops

Encrusted in panko & walnuts, served with arugula and a smoked bacon –balsamic vinaigrette

Calamari

Semolina crusted, served with a side of house pomodoro

Caprese Salad

Fresh mozzarella, tomatoes & basil

Bresaola

Italian cured beef served with arugula, shaved Parmigiano Reggiano, olive oil & lemon juice

Fried Mozzarella

Fresh mozzarella breaded and lightly fried, oven roasted tomatoes, basil & balsamic reduction

Prosciutto & Melon

Prosciutto di Parma with fresh cantaloupe and honeydew

Chilled Anti Pasto Platter

Marinated artichokes, roasted red peppers, roasted beets, fresh mozzarella, sun dried tomatoes,
Prosciutto di Parma with melon & bean and fennel salad
(Only served family style)

Hot Anti Pasto Platter

Semolina crusted fried calamari with pomodoro sauce, Wild mushroom polenta pyramids, Fried
mozzarella with roasted vine ripened tomatoes
(Only served family style)

ZaZa's A La Carte Entrées

To be served individually

Eggplant Parmesan

Served with garlic whipped potatoes and vegetables

Chicken Parmesan

Served with garlic whipped potatoes and vegetables

Jail Island Salmon

Pan seared, served with a lemon-butter herb sauce, saffron polenta and vegetables

Ahi Tuna Filet

Peppercorn crusted, seared rare served with a Dijon-balsamic sauce
saffron polenta, and vegetables

Diver Scallops

Pan seared, drizzled with tarragon aioli, served with saffron polenta and vegetables

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

Veal Paillard

Lightly breaded and fried in olive oil served with arugula, tomatoes, balsamic reduction and
shaved Parmigiano Reggiano cheese

Veal Parmesan

Served with roasted garlic whipped potatoes and vegetables

Saltimbocca

Veal cutlets and Prosciutto di Parma sautéed with butter, white wine and fresh sage
served with garlic whipped potatoes and vegetables

Grilled Pork Chop

Apricot chutney & balsamic reduction, served with garlic whipped potatoes & vegetables

Duck Breast

Rubbed with rosemary and fennel seeds, pan seared and served with dried cherries, and a red
wine sauce, with garlic whipped potatoes and vegetables

New Zealand Rack of Lamb

Herb crusted and grilled with roasted red pepper sauce, garlic whipped potatoes and vegetables

Beef Tenderloin

Served with a Chianti wine sauce, garlic whipped potatoes and vegetables

ZaZa's A La Carte Pasta Options

To be served individually

Red Sauce Pasta

Spaghetti *Puttanesca

Sauce of plum tomatoes, olives, anchovies, capers and dry chili peppers

Rigatoni *Pizzaiolo*

Rigatoni, green olives, smoked mozzarella and fresh marjoram in pomodoro sauce

Gnocchi *Pomodoro

House made potato Gnocchi with a ripe plum tomato-basil sauce

Gnocchi *Pizzaiolo

Gnocchi, green olives, smoked mozzarella and fresh marjoram in pomodoro sauce

***Spinach and ricotta Ravioli**

Served with a ripe plum tomato-basil sauce

Meat Sauce Pasta

(Meat sauce made with beef, veal and pork)

*** Spaghetti *Bolognese***

Pappardelle *Bolognese

Meat Sauce with a dash of cream

***ZaZa's traditional meatballs**

Served over house made spaghetti with pomodoro sauce

Gnocchi *Bolognese

***Spinach and ricotta Ravioli**

Served with house made *Bolognese* sauce

Polenta *Bolognese*

Soft Polenta served with house made *Bolognese* sauce & Parmesan cheese

Cream or Butter or Pesto Sauce Pasta

Pesto Pasta

Choice of pasta or Gnocchi with fresh basil pesto sauce and pine nuts

Farfalle *Prosciutto*

Farfalle in a cream sauce of prosciutto di Parma and asparagus

***Pumpkin Ravioli**

House made pumpkin Ravioli with a brown butter and sage sauce

*** Wild Mushroom Ravioli**

House made wild mushroom Ravioli with a walnut sauce

Pennette *Sausage*

Spicy sausage in a gorgonzola cream sauce

***Pappardelle with Wild Mushrooms**

Sauteed mushrooms, mascarpone cheese and white truffle oil

Gnocchi *Cheese

Gorgonzola, brie, fontina and mascarpone cheeses with grated Parmigiano Reggiano cheese

Seafood Pasta

Shrimp *Puttanesca*

16 oz. of large shrimp in our house made puttanesca sauce over semolina spaghetti

Risotto

Porcini and wild mushroom risotto

Lobster and shrimp risotto

****House made fresh egg pasta, ravioli & potato gnocchi***

ZaZa's Desserts

Individual Deserts

House made Tiramisu
Chocolate Mousse
Flourless chocolate torte
Artisanal Gelato
Fruit Sorbet

Dessert Platters & Petit Fours

Dark Chocolate Cups with Zabaione mousse
Shortbread mini cups with lemon cream and fresh fruit
Shortbread tartelettes with chocolate ganache and marzipan
Petite brownie with orange essence
Butter crust mini tarts with coffee mousse and shaved white chocolate
Lady's kisses butter cookies
Assorted cake bites covered in fondant

Coffee and tea bar also available upon request