



Z Primi Plates

Frito Misto

Crispy Calamari, Peppers, Onions,
Chile Garlic Aioli & Spicy Pomodoro 9

Prosciutto Wrapped Poached Pear

Rosemary Mascarpone, Red Grapes and Pistachio 10

Hand Crushed Cannellini Bean Hummus

House Marinated Olives, Grilled Flatbread,
Sweet and Sour Vegetables 8

House-Made Stuffed Mozzarella

Roasted Tomato Jam, Grilled Crostini, Basil Pesto 9
Aged Balsamic Upon Request 3

Pan Roasted P.E.I. Mussels

House-Made Sausage, Grilled Herb Polenta,
Tomato Herb Broth 9

House-Made Ricotta Bruschetta

Tomato Basil Relish, Balsamic Vinegar, Basil Oil 9
Prosciutto di Parma Upon Request 3

Parmigiano Risotto Fritters

Stuffed with House-Made Mozzarella,
Spicy Tomato Dipping Sauce 8

Z Tavola Tasting Plate

Calamari Fritti, Risotto Fritters
& Chef's Daily Whims 19

Z Insalatas

Insalata di Spinaci

Spinach, Gorgonzola, Pine Nuts,
Sundried Tomatoes, Chianti Vinaigrette 7

Insalata di Casa

Mesclun Greens, Roasted Grape Tomatoes,
Marinated Cucumbers, Feta & Balsamic Vinaigrette 7

Insalata Caesar

Romaine Leaves, Shaved Pecorino,
Focaccia Croutons, Caesar Dressing 7

Warm Beet Salad

Arugula, Goat Cheese Mousse & Celery Leek Pesto 8

**Salads with Grilled Chicken or Shrimp Available on Request \$5*

Z Grilled Flatbread Pizzas

Margherita

House-Mozzarella, Roasted Roma Tomatoes and Basil 10

Wild Mushroom

Caramelized Onions, Gorgonzola Dolce & Herb Olive Oil 12

Formaggio

House-Made Ricotta, Goat Cheese, Gorgonzola, Wild Arugula 10

House-Made Sausage

Sweet Onion, Peperonata, Pomodoro & Fresh Mozzarella 12

Salumi

Imported Italian Meats, Banana Peppers, Fresh Mozzarella 12

Fresh and House-Made Pastas

Z Lasagna Bolognese

Mozzarella, Ricotta & Mascarpone with Traditional Bolognese 15

Goat Cheese Ravioli

Parmigiano Broth, Wild Arugula & Roasted Tomatoes 17

Eggplant Parmigiana

Slow Cooked Pomodoro, Parmigiano Fonduta, Basil Oil 17

Spaghetti alla Bolognese

Veal, Beef and Pork Ragout 17

Bucatini Carbonara

Pancetta, Fresh Egg Yolk & Sugar Snap Peas 17

Spinach Ricotta Gnocchi

Roasted Mushrooms, Sundried Tomatoes & Madiera Wine Sauce 17

Naturally Raised Chicken Parmigiana

Mozzarella, Pomodoro, Bucatini Pasta, Wilted Spinach 17

Linguine and Clams

Fresh Pasta, Herbs & White Wine Butter Sauce 19

House-Made Sausage Tortelloni

Arrabiata Sauce with Olives, Pine Nuts & Spinach 19

** Gluten Free and Whole Wheat Pasta Available on Request*

Z Moderne Plates

Herb Grilled Local Chicken

Roasted Fingerlings, Swiss Chard Gratin & Rosemary Honey Jus 19

Braised Short Ribs "Osso Bucco"

Rustic Turnips & Sweet Potato, Red Wine Reduction, Gremolata 26

Veal Saltimboca

Prosciutto, Sage, Porcini & Cannellini Bean Ragout, Wild Arugula 24

Grilled Berkshire Pork Chop

Crispy Polenta Panzanella & Roasted Apple Sage Relish 25

Diver Scallops Daily Preparation. Market Price

Chef's Daily Fish Feature Market Price

- *FDA warns that consuming raw or undercooked meat or seafood could cause illness.*
- *A 20% gratuity is automatically added to parties of 8 or more. If you feel that our service does not warrant this gratuity, please let us know.*

Rick Ziliak – Owner / Jamie George – Executive Chef

