

Z Primi Plates

Calamari Fritti

Cornmeal-Dusted Calamari, Local Grape Tomatoes,
Local Banana Peppers, Arugula, Meyer Lemon Aioli \$9

Hummus & Pita Plate

Mediterranean Tapenade made with Kalamata and
Spanish Olives, Local Cucumber Ribbons Marinated
in a Dill and Champagne Vinegar \$8

Caprese

House-Made Mozzarella with Ohio Heirloom Tomatoes,
Z Garden Basil, Cold Press Olive Oil, Crispy Prosciutto,
Sea Salt and a Balsamic Reduction \$8

Aged Balsamic Upon Request - 3yr. for \$3
12yr. for \$5

Sautéed Mussels

Roasted Ohio Sweet Corn and Bell Peppers, Guanciale,
Garlic, Sherry Butter Sauce \$9

Prosciutto Plate

Prosciutto & Local Melon, Prosciutto & Grilled Asparagus,
Prosciutto & Pesto Bluejacket Farms Gretna Cheese \$9

Parmigiano Risotto Fritters

Stuffed with House-Made Mozzarella,
Spicy Tomato Dipping Sauce \$7

Spicy Sausage Bruschetta

Italian Sausage, Tomatoes, Mozzarella, Pesto Aioli \$7

Z Tavola Tasting Plate

Calamari Fritti, Parmigiano Risotto Fritters,
House-Made Mozzarella and 3 Chef Creations \$19

- *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.*

Ask Us about Our Off-Premise Catering!

1368 Grandview Avenue
614.486.9200
www.zcucina.com

Z Insalatas

Insalata Classico

Spinach, Grilled Local Peaches, Spiced Almonds,
Local Green Onions and Gorgonzola Vinaigrette \$6

Insalata Caesar

Romaine Leaves, Grilled Croutons,
Parmesan and Romano Cheeses, Caesar Dressing \$6

Panzanella

Ohio Heirloom Tomatoes, Cucumbers, Arugula, Shaved
Parmesan, Red Onion, Chianti Vinaigrette, Crusty Bread \$6

Z Tradizionale Plates

Farfalle Alfredo

Grilled Chicken, Sundried Tomatoes,
Mushrooms and Herbed Tomato Cream \$15

Goat Cheese Ravioli

Artichokes, Spinach, Portobello
Mushrooms, Tomato & Fennel Broth \$15

Z Lasagna Bolognese

Hearty Three Meat Lasagna \$15

Blue Crab Ravioli

Saffron Leek Cream Cheese, Asparagus Tips,
Red Onion, Smoked Bacon, Nigella & Lemon Butter \$20

Naturally Raised Chicken Parmigiana

Mozzarella, Pomodoro, Buccatini Pasta, Wilted Spinach \$17

Vegetarian Gnocchi

Heirloom Tomatoes, Roasted Ohio Sweet Corn,
Caramelized Onions, Z Garden Basil Butter Sauce \$17

* *Gluten Free and Whole Wheat pasta available on request*

Z Moderne Plates

West Coast Halibut

Daily Preparation. Market Price

Pork Loin Chop Agro Dolce

Herb Roasted Fingerling Potatoes, Pepperonata,
Balsamic Dijon Vinaigrette \$22

Veal Piccata

Blue Jacket Farms Ludlow Risotto, Sautéed Local
Green Beans \$24

Grilled Prime Flat Iron Steak

Olive Oil Toasted Asiago Polenta Cake, Sautéed
Local Squash Ribbons, Salsa Verde \$24

Z Cucina Hosts Wine Dinners!

Local wine enthusiasts can receive updates on events by
providing the hostess with your e-mail address.

Rick Ziliak – Owner Travis Hyde – Executive Chef