

## *Z Insalatas*

<b>Insalata Classico</b>	<b>\$6</b>
Spinach, Honey Crisp Apples, Pine Nuts, Gorgonzola, Dried Cranberries, Honey Vinaigrette	
<b>Insalata Riserva</b>	<b>\$6</b>
Grilled Endive, Arugula, Pickled Red Onions, Almonds Manchego, Smoked Bacon, Blood Orange Vinaigrette	
<b>Insalata Caesar</b>	<b>\$6</b>
Romaine Leaves, Grilled to Order Croutons, Parmesan Romano and Caesar Dressing	

## *Z Primi Plates*

<b>Calamari Fritti</b>	<b>\$9</b>
Tossed with Chopped Herbs and Parmesan Roasted Tomato and Shallot Sauce	
<b>Trio of Meatballs</b>	<b>\$9</b>
Angus with Pomodoro & Parmesan, Veal & Mushroom with Chianti Jus & Asiago, Pork, Apple & Fennel with Smoked Pepper Cream & Manchego	
<b>House Made Mozzarella</b>	<b>\$9</b>
Served Warm with Prosciutto, Smoked Red-Pepper Relish, Arugula, Garlic Chips, Balsamic Reduction	
<b>Sautéed Mussels</b>	<b>\$8</b>
Pancetta, Carmelized Onions, Red Pepper Flakes, Madeira Cream Sauce	
<b>Parmigiano Risotto Fritters</b>	<b>\$7</b>
Stuffed with House-Made Mozzarella, Spicy Tomato Dipping Sauce	
<b>Bruschetta Milano</b>	<b>\$7</b>
Cappicola, Peperonata, Aged Provolone	
<b>Z Tavola Tasting Plate</b>	<b>\$19</b>
Calamari Fritti, Parmigiano Risotto Fritters, House-Made Mozzarella and 3 Chef Creations	

- *Z Cucina extends a 3% discount on food to every check that is paid for in cash.*
- *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](http://www.zcucina.com)

Rick Ziliak – Owner   Travis Hyde – Executive Chef

## *Z Tradizionale Plates*

<b>Tortellini Gamberi</b>	<b>\$20</b>
Cheese Tortellini, Shrimp, Italian Sausage, Rapini, Leeks, Roasted Garlic and Sherry Butter Sauce	
<b>Farfalle Alfredo</b>	<b>\$16</b>
Grilled Chicken, Sundried Tomatoes, Mushrooms and Herbed Tomato Cream	
<b>Prosciutto Ravioli</b>	<b>\$17</b>
Spinach, Braised Fennel, Pine Nuts, Portabella Mushrooms and Garlic in a Pork Stock Reduction	
<b>Z Bolognese Lasagna</b>	<b>\$16</b>
Hearty Three Meat Lasagna	
<b>House-Made Gnocchi</b>	<b>\$17</b>
Carmelized Onions, Portobello Mushrooms, Spinach, Garlic and Parmesan Cream with a Red Wine Gastrique	
<b>Naturally Raised Chicken Parmigiana</b>	<b>\$19</b>
Mozzarella, Pomodoro, Buccatini Pasta, Wilted Spinach	

## *Z Moderne Plates*

<b>Braised Short Ribs</b>	<b>\$22</b>
Potato and Cabbage Hash, Roasted Root Vegetables	
<b>Porchetta (Stuffed Pork Loin)</b>	<b>\$20</b>
Stuffed with Pancetta, Garlic, Fennel Seed & Sage, Gold Potato Lasagna, Butternut Squash di Lione	
<b>Pan Seared Scallops</b>	<b>\$24</b>
Daily Preparation	
<b>Duck Confit</b>	<b>\$21</b>
Two Legs served with Asiago Polenta, Brown Butter Sautéed Pine Nuts, Spinach Cranberry Duck Jus, Parsnip Chips	

## *Z Cucina Hosts Wine Dinners!*

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