



Fall 2018

Rick Ziliak - Owner

Jamie George - Executive Chef

### Primo

House Made & Locally Sourced  
Small Plates for Sharing

#### Chef Crafted Italian Salumi Board

Duck, Pork & Beef Hand Made Italian Charcuterie 13

#### Our Exquisite Cheese Board

House Made Cheeses & Imported Specialties 13

#### Baked House Ricotta

Smoked Pear Salsa, Candy Pistachio & Herb Biscotti 9

#### House Made Italian Sausage

Pancetta Jam, Italian Peppers & House Pickle 10

#### Hand Made Mozzarella

Charred Grape, Fennel Salad, Port Balsamic, Mint & Arugula 9

#### Fall Vegetable Board

Vegetable Charcuterie, Local Vegetables & Savory Brulee 10

#### Wild Mushroom Bruschetta

Local Mushrooms, Truffled Olive Oil & Gorgonzola 9

#### House Meatballs

Spicy Pomodoro, Italian Peppers & Shaved Pecorino 10

#### Stuffed Parmigiano Risotto Fritters

House Mozzarella & Spicy Pomodoro 9

#### Fritto Misto

Calamari, Shrimp, Crispy Vegetables & Chile Aioli 12

### Insalatas

Local & Organic In Season

### Grilled Flatbread Pizzas

Featuring our House Fresh Mozzarella

#### Insalata di Spinaci

Spinach, Gorgonzola, Toasted Pine Nuts & Slow Dried Roma Tomatoes  
Chianti Vinaigrette 9

#### Fall Insalata

Local Greens, Pear, Apple, Tart Cherry, Cucumber, Feta & Cheese Biscotti,  
Balsamic Vinaigrette 9

#### House Caesar

Sweet Gem, Toasted Pecorino, Anchovy Relish & Focaccia Crostini,  
Caesar Dressing 9

#### Chopped Beets & Grilled Local Apple

Pistachio, Goat Cheese, Wild Arugula & Apple Maple Vinaigrette 9

*To Complement Your Dining Choices:* Scallops 8/ Each • Risotto 6 •

Shrimp 6 • Chicken 5 • Meatballs 5 • Prosciutto 3 • Contorni 5 • Bucatini Pomo 6

Mozzarella 3 • Ricotta 3 • Aged Balsamic 3 • Sausage Crumbles 5 • Link 8

#### Margherita

Basil Pesto, Roma Tomato & Fresh Mozzarella 13

#### Local Wild Mushroom

Sweet Onion, Herb Oil & Gorgonzola 13

#### Fall Squash

Prosciutto Bacon, Pepitas, Herb Pesto & Fontina 14

#### Smokey Pear & Gorgonzola

Smoked Pear Passatto, Wild Arugula & Fig Honey 13

#### House Made Sausage

Spicy Pomodoro, House Made Banana Peppers & Mozzarella 14

### House Made & Fresh Pastas

Exciting Creations & Z Classics!

#### Butternut Squash Ravioli

Apple Cider Brown Butter, Amaretti Cookie Crumble & Spicy Honey 19

#### Sweet Potato Gnocchi

Fontina Crema', Grilled Wild Mushrooms & Crispy Kale 19

#### Red Wine Braised Duck Ragout\*

Spinach Pappardelle, Pinenuts, Tart Cherry & House Ricotta 25

#### Linguine & Clams Genovese\*

Wild Mushrooms, Spinach, Spicy Prosciutto & Madeira Cream 22

#### Italian Sausage & House Ricotta Tortelli

Sausage, Mushrooms, Olives, Peppers & Pine Nuts 18

#### Goat Cheese & Sundried Tomato Ravioli

Roasted Pomodoro, Wild Arugula & Basil Pesto 18

#### Naturally Raised Chicken Parmigiana \*

Mozzarella, Pomodoro, Bucatini Pasta & Wilted Spinach 18

#### Lasagna Bolognese

Mozzarella, Ricotta, Mascarpone & Traditional Bolognese 17  
*A Small Wait May Be Necessary! Spaghetti Bolognese \*also Available 17*

\* *Gluten Free \$2 & Whole Wheat Pasta Available.\**

### Moderne Plates

#### Lamb Shank Romano

Saffron Risotto, Tomato Olive Mushroom Braise & Pecorino Salsa Verde 33

#### Pan Roasted Ribeye

Brussels Sprouts Gratin, Cacio E Uova Sauce & Kale Insalata 34

#### Parmigiano Crusted Veal Chop Milanese

Tomato Marmalade, Arugula Herb Salad & Chianti Vinaigrette 35

#### Milk Braised Pork Spaella & Crispy Pork Belly

White Bean Ragout, Braised Amish Greens & Natural Jus 30

#### Prosciutto Wrapped Scallops

Smoked Salmon Risotto, Seared Spinach & Caper Limoncello Butter 34

#### Chef's Pesce Del Giorno *mp*

#### Seasonally Inspired Vegetarian Feature *mp*

*Our Locally Sourced Produce Proudly Provided By:*

*Toad Hill Farms*

*Hershberger Farms*

*Great River Organics*

Denotes Vegetarian. Ask as other dishes may be made vegetarian.  
Please be specific with your server regarding any food allergies.  
All Ingredients may not be listed.

FDA warns that consuming raw or undercooked meat or seafood could cause illness.

*Meatball Monday Nights! An Italian 3 Course Dinner*  
*Tuesday Tuscan Tapas! 7 Small Plates Changing Weekly*