



c u c i n a
di spirito
ristorante & bar

Z Catering

Let us cater your next event at your place or ours.

Happy Hour Fall 2018

Rick Ziliak - Owner / Jamie George - Executive chef

Primo

Small Plates for Sharing

Chef Crafted Italian Salumi Board

Duck, Pork, Beef & Hand Made Charcuterie 10

Our Exquisite Cheese Board

House Made Cheeses & Imported Specialties 10

Baked House Ricotta

Smoked Pear Salsa, Candied Pistachio & Herb Biscotti 7

House Smoked Italian Sausage

Pancetta Jam, Italian Peppers & House Pickle 7

Hand Made Mozzarella

Charred Grapes, Fennel Salad Port Balsamic, Mint & Arugula 7

Fall Vegetable Board

Vegetable Charcuterie, Local Vegetables & Savory Brulee 8

Wild Mushroom Bruschetta

Local Mushrooms, Truffled Olive Oil & Gorgonzola 7

House Meatballs

Spicy Pomodoro, Italian Peppers & Shaved Pecorino 8

Stuffed Parmigiano Risotto Fritters

House Mozzarella & Spicy Pomodoro 7

Calamari Fritti

Calamari, Crispy Vegetables & Chile Aioli 7

Grilled Flatbread Pizzas

Margherita

Basil Pesto, Roasted Grape Tomato & Fresh Mozzarella 8

Wild Mushroom

Sweet Onion, Herb Oil & Gorgonzola 8

House Made Sausage

Spicy Pomodoro, House Made Banana Peppers & Mozzarella 8

Fall Squash

Sweet n Spicy Prosciutto Bacon, Spicy Pepitas & Fontina 8

Smokey Pear & Gorgonzola

Smoked Pear Passatto, Wild Arugula & Hot Fig Honey 8

****Insalata*

Fall Insalata

Greens, Fall Fruit, Cucumber, Feta & Balsamic Vinaigrette 7

Z House Martinis \$5

Served up

Classic Cosmo

Pama Cosmo

Italian Lemon Drop

Espressotini

Elderflower

Bellinitini

Lemon Ginger Rye

Spiced Pear Fizz

Classic daiquiri

“Old School” Straight Vodka or Gin add \$1.5

Specialty Cocktails \$5

Basil Gin Smash

Muddled basil & grapes blended with the ingredients of a classic Tom Collins

Caramel Apple Pie Mule

Caramel Vodka with Pie Spice syrup, Ohio Cider, And Barritt’s Ginger Beer

Fizzy Strawcello Lemonade

Housemade Strawberrycello with San Pellegrino Limonata soda and a basil salt rim

Ohio Crafts and Drafts \$4

Elder Bourbon

Elderflower Liqueur, Watershed Bourbon, Lemon & Honey

OYO Rye NY Sour

OYO Rye Whiskey and sour topped with Malbec

Pera di Miele

OYO Honey Vanilla Vodka, fresh lemon, San Pellegrino Prickly Pear soda

All glasses wine \$3 off list price

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*