



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 Winter 2020

Rick Ziliak - Owner / Jamie George - Executive chef

Primo

Small Plates for Sharing

Chef Crafted Italian Salumi Board

Sausage, Duck, Pork, Beef & Hand Made Charcuterie 12

Our Exquisite Cheese Board

House Made Cheeses & Imported Specialties 12

Grilled Focaccia Bruschetta

House Ricotta, Red Wine Grape Jam & Pistachio 8

Prosciutto Wrapped Bocconcini

Pomegranate, Pickled Pear & Tart Cherry Salsa 9

Hand Pulled Mozzarella

Sundried Tomato Jam, Basil Pesto & Aged Balsamic 8

Smoked Ohio Wagyu Carpaccio

Pecorino, Dried Grapes, Lemon Oil & Wild Arugula 12

House Cured Salmon Tartare

Lemon Crème Fraiche, Caperberry relish & Parmigiano Cookie 8

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 8 w/ Shrimp 13

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

Pancetta, Potato & Pesto

Basil Pesto, Potato Confit & Crispy Pancetta 10

White Anchovy Putanesca

Blistered Olives, Roasted Pomodoro, Capers & Chiles 10

Salad: Spinaci

Spinach, Dried Tomato, Gorgonzola, Pinenuts, ,
Chianti 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

Moscow Mule

Watershed Vodka with fresh lime and Barritt’s Ginger Beer

Cran-Rita

Margarita with Cazadores Blanco, cranberry, lime and celery bitters, with salt rim

Ohio Crafts and Drafts \$4

Elder Bourbon

Elderflower Liqueur, Watershed Bourbon, Lemon & Honey

Pie Spiced Manhattan

Middle West Rye Whiskey, homemade pie spiced syrup, Pivón vermouth and black walnut bitters

Orchard Cooler

Housemade Strawberrycello, Ohio apple cider, vanilla vodka, lime juice and 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