



Antipasti

<i>Soup Di Giorno</i>	Cup \$3.50 Bowl \$6
<i>Roasted Artichoke & Smoked Gouda Dip with Herbed Toast Points</i>	\$8
<i>Classic Caesar Salad with Herb Croutons</i> \$8 ~ with Grilled Chicken (\$3) Shrimp or Salmon (\$5)	
<i>Fresh Mozzarella & Roasted Tomato Salad</i>	\$10
<i>Served over Mesclun Greens with a Balsamic Reduction and a Drizzle of Extra Virgin Olive Oil</i>	
<i>Zia's Garlic Bread</i>	\$6
<i>Italian Bread Topped with a Cheese Blend, Zia's Spice and Served with Marinara Sauce</i>	
<i>Zia's Tomato Bread</i>	\$7
<i>Tomato Infused Oil, Zia's Spices, Tomatoes and a Cheese Blend on Italian Bread</i>	
<i>Crispy Calamari with Zia's Marinara Sauce</i>	\$8
<i>Steamed Mussels in a Spicy Tomato Broth with Sweet Vermouth and Garlic Bread</i>	\$8
<i>Broiled Petite Crab Cakes</i>	\$13
<i>With Julienned Portobello Mushrooms and Old Bay Remoulade</i>	
<i>Cajun Salmon</i>	\$13
<i>Served over Prima Donna & Vegetable Risotto</i>	
<i>Olive Tapenade with Herbed Toast Points</i>	\$8
<i>Sausage & Peppers</i>	\$8
<i>Sweet Sausage, Bell Peppers and Carmelized Onions in our Marinara Sauce Topped with a Prima Donna Cheese</i>	
<i>Pan Seared Jumbo Sea Scallops</i>	\$12
<i>Served in a Light Madeira Wine Sauce</i>	
<i>Clams Scampi</i>	\$12
<i>One Pound of Littleneck Clams in a White Wine Scampi Sauce with Roasted Tomatoes & Spinach. Served with Garlic Bread for Dipping</i>	



4 oz. Petite Filet	\$15
<i>Certified Angus Beef® with a Roasted Tomato Butter over a Prima Donna Risotto</i>	

Pasta

Pair One of Zia's Signature Salads With Your Entrée:

<i>House Salad \$3 Caesar Salad \$3 Fresh Mozzarella and Tomato Salad \$4 Side of Meatballs (2) or Sweet Sausage \$3</i>	
<i>Penne Spinaci</i>	\$14
<i>Spinach, Mushrooms, Onions and Roasted Tomatoes Lightly Sautéed with Fresh Garlic, Shallots and Olive Oil</i>	
<i>Penne à la Vodka</i>	\$16
<i>Prosciutto, Sweet Sausage and Peas in a Traditional Vodka Sauce</i>	
<i>Lobster Ravioli</i>	\$21
<i>Served in a Light Madeira Wine Shrimp Cream Sauce</i>	
<i>Fettuccini Alfredo</i>	\$15
<i>Classic Alfredo Sauce Prepared with our Special Italian Cheese Blend. Add Grilled Chicken (\$3) Shrimp or Salmon (\$5)</i>	
<i>Fettuccini Roma</i>	\$16
<i>Spinach, Sweet Sausage, Peas, Portobello Mushrooms and Roasted Tomatoes Tossed in a Roasted Tomato & Herb Butter with Prima Donna Cheese</i>	
<i>Fettuccini Carbonara</i>	\$16
<i>Pancetta, Prosciutto, Sweet Sausage & Peas in our Alfredo Sauce</i>	
<i>Homemade Cannoloni w/ Meatballs</i>	\$16
<i>Semolina Pasta Stuffed with Spinach, Basil, Ricotta, Prosciutto and Sausage Topped with Marinara & Provolone Cheese</i>	

Specialties

Parmigiana	Veal \$19 Chicken \$17
<i>Cheese Encrusted, Topped with an Italian Cheese Blend with Zia's Marinara Sauce over Capellini Pasta</i>	
Piccata	Veal \$21 Chicken \$17
<i>Sautéed Mushrooms in a White Wine Lemon Butter Sauce with Capers. Served with Homemade Mashed Potatoes and Vegetable Medley</i>	
Marsala	Veal \$21 Chicken \$17
<i>Sautéed Mushrooms in a Marsala Wine Sauce Served with Homemade Mashed Potatoes and Vegetable Medley</i>	
Saltimbocco	Veal \$24 Chicken \$21
<i>Prosciutto, Mushrooms, Locatelli Cheese and Sage in a Madeira Wine Sauce Served with Homemade Mashed Potatoes and Vegetable Medley</i>	
Medici	Veal \$26 Chicken \$22
<i>Egg Battered and Topped with Jumbo Lump Crab Meat in a Light Béchamel Sauce. Topped with Grilled Portobello Mushrooms and Hollandaise Sauce; Served over a Creamy Prima Donna and Vegetable Risotto</i>	
Firenza	Veal \$24 Chicken \$21
<i>Franchise Style with Shaved Prosciutto, Mushrooms and Spinach in a Madeira Wine Sauce; Topped with Fresh Mozzarella Cheese and Served with a Prima Donna & Vegetable Risotto</i>	
Seafood Puttanesca	\$22
<i>Tuna, Scallops, Clams, Calamari & Shrimp with Sautéed Artichokes, Capers, Kalamata Olives & Anchovies in a Spicy Marinara Sauce over Angel Hair Pasta</i>	
Chicken, Shrimp & Scallops Scampi	\$22
<i>With Fresh Herbs, Spinach and Roasted Tomatoes over Capellini Pasta</i>	
Chicken Rossono	\$19
<i>Cheese Encrusted Chicken Breast Sautéed with Mushrooms, Asparagus, Snow Peas and Roasted Peppers in a Madeira Wine Demi Glace set atop Homemade Mashed Potatoes</i>	
Jumbo Lump Crab Cakes	\$25
<i>Served with Homemade Mashed Potatoes and Vegetable Medley with Old Bay Remoulade</i>	
Seafood Scarpiola	\$24
<i>Salmon, Shrimp, Scallops, Mussels & Crab Meat in a White Wine Sauce with Fresh Rosemary set atop Portobello Risotto</i>	
Grilled "Fish of the Day" w/ Scallops Mediterranean	\$24
<i>Homemade Rosemary Pappardella Pasta Sautéed with Spinach, Kalamata Olives, Artichokes and a Roasted Tomato Medley with Pine Nuts and Capers</i>	



Certified Angus Beef® Grilled Filet Mignon (8 oz. Center Cut) **\$28**
Madeira Wine Demi Glace, Homemade Mashed Potatoes and Vegetable Medley

Dolce - Homemade Desserts

Tiramisu	\$7	New York Cheesecake	\$6
Dark Side of the Moon Chocolate Cake ..	\$6	Ask Your Server About Our Other Dessert Selections	

An 18 percent gratuity will be added to all separate checks and parties of six or more.