



Antipasti

Soup Di Giorno	Cup \$3.50 Bowl \$6
Classic Caesar Salad with Herb Croutons	\$8 ~ with Grilled Chicken (\$3) Shrimp or Salmon (\$6)
Fresh Mozzarella & Roasted Tomato Salad	\$10
<i>Served over Mesclun Greens with a Balsamic Reduction and a Drizzle of Extra Virgin Olive Oil</i>	
Zia's Garlic Bread	\$6
<i>Italian Bread Topped with a Cheese Blend, Zia's Spice and Served with Marinara Sauce</i>	
Zia's Tomato Bread	\$7
<i>Tomato Infused Oil, Zia's Spices, Tomatoes and a Cheese Blend on Italian Bread</i>	
Roasted Artichoke & Smoked Gouda Dip with Herbed Toast Points	\$8
Fried Artichokes with a Spicy Ranch Dipping Sauce	\$8
Crispy Calamari with Zia's Marinara Sauce	\$8
Broiled Petite Crab Cakes	\$13
<i>With Julienned Portobello Mushrooms and Old Bay Remoulade</i>	
Cajun Salmon	\$13
<i>Served over Asiago Cheese & Vegetable Risotto</i>	
Olive Tapenade with Herbed Toast Points	\$8
Marinated Sausage & Peppers	\$8
<i>Sweet Sausage, Bell Peppers, Fennel and Carmelized Onions in our Marinara Sauce Topped with Asiago Cheese</i>	
Pan Seared Jumbo Sea Scallops	\$12
<i>Served in a Sambuca Cream Sauce with Fresh Fennel & Carrots</i>	
Cheese & Fruit	\$12
<i>Smoked Gouda, Asiago, White Cheddar, & Aged Provolone</i>	



4 oz. Petite Filet	\$15
<i>Certified Angus Beef[®] with a Roasted Tomato Butter over an Asiago Cheese Risotto</i>	

Pasta

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

House Salad \$3 Caesar Salad \$3 Fresh Mozzarella and Tomato Salad \$4 Side of Meatballs (2) or Sweet Sausage \$3	
Pappardelle Spinaci	\$14
<i>Spinach, Mushrooms, Onions and Roasted Tomatoes Lightly Sautéed with Fresh Garlic, Shallots and Olive Oil</i>	
Penne à la Vodka	\$16
<i>Prosciutto, Sweet Sausage and Sugar Peas in a Traditional Vodka Sauce</i>	
Lobster Ravioli	\$21
<i>Served in a Light Madeira Wine Shrimp Cream Sauce</i>	
Fettuccini Alfredo	\$15
<i>Classic Alfredo Sauce Prepared with our Special Italian Cheese Blend. Add Grilled Chicken (\$3) Shrimp or Salmon (\$6)</i>	
Fettuccini Roma	\$16
<i>Spinach, Sweet Sausage, Sugar Peas, Portobello Mushrooms and Roasted Tomatoes Tossed in a Roasted Tomato & Herb Butter with Asiago Cheese</i>	
Fettuccini Carbonara	\$16
<i>Pancetta, Prosciutto, Sweet Sausage & Sugar Peas in our Alfredo Sauce</i>	
Zia's Pasta	\$16
<i>Pappardelle Pasta Tossed with Homemade Pesto, Roasted Tomatoes, Roasted Peppers, Artichokes, & Portobello Mushrooms with an Asiago Cheese Garnish</i>	
Capellini - Fettuccini - Pappardelle - Penne	\$14
<i>Your Choice of Pasta With Our Homemade Marinara Sauce & Meatballs Garnished with Asiago Cheese and Served with Garlic Bread</i>	
Shrimp Fra Diavolo	\$21
<i>Sauteed Shrimp in our Fresh Herb Oil Tossed with a Spicy Marinara Sauce and Set Atop Pappardelle Pasta</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 Mashed Potatoes and a 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 an Asiago Cheese & 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 over an Asiago Cheese & Vegetable Risotto</i>	
Rossano	Veal \$21 Chicken \$19
<i>Cheese Encrusted with Sautéed Mushrooms, Asparagus, Sugar Peas and Roasted Peppers in a Madeira Wine Sauce set atop Homemade Mashed Potatoes</i>	
Seafood Puttanesca	\$24
<i>Tuna, Scallops, Clams, Calamari & Shrimp with Sautéed Artichokes, Capers, Kalamata Olives & Anchovies in a Spicy Marinara Sauce over Pappardelle Pasta</i>	
Chicken, Shrimp & Scallops Scampi	\$22
<i>With Fresh Herbs, Spinach and Roasted Tomatoes over Capellini Pasta</i>	
Jumbo Lump Crab Cakes	\$25
<i>Served with Mashed Potatoes and a 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>Pappardella Pasta Sautéed in a Fresh Herb Infused Extra Virgin Olive Oil with Spinach, Kalamata Olives, Artichokes, Roasted Tomatoes, and Capers</i>	
Pesto Roasted Chilean Sea Bass	\$26
<i>Pan Seared and Served with a Sweet Corn and Asparagus Risotto</i>	



Certified Angus Beef® Grilled Filet Mignon (8 oz. Center Cut)	\$28
<i>Madiera Wine & Rosemary Demi Glace, Homemade Mashed Potatoes and Vegetable Medley</i>	

Dolce - Homemade Desserts

Tiramisu	\$7	New York Cheesecake	\$6
Dark Side of the Moon Chocolate Cake	\$6	Sticky Toffee Pudding Cake	\$6
Lemon Raspberry Cake	\$6		

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