



## *Panini*

**(Served with Chef's Side Dish - Add Cup of Soup or Fresh Cut French Fries \$1.50)**

### **CHICKEN "ABRUZZO" SUB**

Romano Cheese Encrusted, Topped with Roasted Peppers, Onions, Mushrooms, Marinara Sauce and Cheese \$9

### **HOT SICILIAN**

Cappicola Ham, Pepperoni, Genoa Salami and Provolone Cheese with Olive Tapenade on Italian Bread \$8

### **HOMEMADE MEATBALL HOAGIE**

Served with Zia's Marinara Sauce and Melted Provolone \$8

### **JUMBO LUMP CRAB CAKE**

Served Open Faced with Lemon, Lettuce, Tomato and Old Bay Remoulade \$12

### **FRESH SEASONAL FISH SANDWICH**

Blackened or Grilled, Topped with Lettuce and Tomato; Served with Old Bay Remoulade on a Kaiser Roll \$8

### **ITALIAN HOAGIE**

Genoa Salami, Cappicola, Pepperoni and Provolone Cheese Stuffed in a New York Hard Style Hoagie Roll with Lettuce, Tomato, Onions, Hot and Sweet Peppers. Served Toasted Upon Request \$9

### **GRILLED CHICKEN SANDWICH**

With Provolone, Prosciutto, Lettuce, Tomato, and Onions with Roasted Garlic and Basil Aioli on a Fresh Baked Kaiser Roll \$8

### **CHEF'S CHOICE SANDWICH**

Sandwich of the Day Served with a Cup of Soup Di Giorno \$8

### **BLACKENED CAJUN CAESAR WRAP**

Our Homemade Caesar Dressing with Blackened Chicken in a Roasted Tomato and Basil Wrap \$8

### **BUFFALO CHICKEN WRAP**

Breaded and Fried Chicken Breast Smothered in Spicy Buffalo Sauce with Bleu Cheese, Lettuce, Tomato, and Onions \$8

### **DUTCHMAN CHICKEN SANDWICH**

Grilled Chicken Breast Topped with Honey Ham, Cheddar Cheese and Honey Mustard on a Pretzel Roll \$9

## *Secondi*

**(Add a House Salad \$1)**

### **HOMEMADE CANNOLONI**

Semolina Pasta Stuffed with Spinach, Ricotta, Prosciutto and Sausage Topped with Marinara and Served with Meatballs \$9

### **GRILLED "FISH OF THE DAY" MEDITERRANEAN**

Spinach, Kalamata Olives, Artichokes, Capers, and Roasted Tomatoes Sautéed in Olive Oil and Garlic and Set Atop Angel Hair Pasta \$11

### **PENNE ALA VODKA**

Prosciutto, Sweet Sausage and Peas in a Traditional Vodka Sauce \$9

### **FETTUCINI ROMA**

Spinach, Sweet Sausage, Peas, Portobello Mushrooms and Roasted Tomatoes Tossed in Roasted Tomato and Herb Butter; Topped with Prima Donna Cheese and Fresh Basil \$9

### **FETTUCINI ALFREDO**

Classic Alfredo Sauce Prepared with our Special Italian Cheese Blend \$9 Add Chicken (\$3), Shrimp, or Salmon (\$4)

### **LOBSTER RAVIOLI**

Served in a Madeira Shrimp Cream Sauce \$12

### **CHICKEN SCAMPI**

Pan-Seared Chicken Breast Sautéed in a White Wine Lemon Scampi Sauce with Roasted Tomatoes and Spinach; Served over Angel Hair Pasta \$11

### **VEAL OR CHICKEN PARMIGIANA**

Cheese Encrusted, Served Over Angel Hair Pasta, Topped with Marinara Sauce ~ Veal (\$11) Chicken (\$9)

### **PAN-SEARED SALMON (Low Carb)**

Blackened or Herb Encrusted; Served with Seasonal Vegetables \$10



## Appertivo

**CRISPY CALAMARI** with Zia's Marinara Sauce \$8

**OLIVE TAPENADE** with Herbed Toast Points \$8

**FRIED ARTICHOKEs** with a Spicy Ranch Dressing Sauce \$8

### We Proudly Serve Certified Angus Beef®: The Tastiest, Juiciest Beef Available



#### ZIA'S BURGER

8 oz. Certified Angus Beef® Prime Burger with Lettuce, Tomato, Onions, and Bacon  
Topped with Provolone Cheese and Thousand Island Dressing on a Kaiser Roll \$9

#### PETIT FILET

4 oz. Certified Angus Beef® Filet Mignon with a Roasted Tomato Butter over a Prima Donna Risotto \$15



#### CHEESE STEAK

Certified Angus Beef® Prime, Sautéed Onions, Peppers and Mushrooms with Zia's Spices.  
Topped with Sauce and Cheese and Served on an Amoroso Roll \$9

#### BEEF CHASSEUR

Certified Angus Beef® Medallions Sautéed with Mushrooms and Roasted Tomatoes in a Chasseur Sauce Set Atop Angel Hair Pasta \$12

## Zuppa & Insalata

**HEARTY BOWL OF SOUP DI GIORNO** with Warm Roll \$6 — Add a Small Salad (\$2)

#### MIXED GREENS WITH SEASONAL VEGETABLES

With Choice of Dressing \$7 — Add Grilled or Blackened Chicken (\$3) Salmon, Calamari, C.A.B. Filet or Shrimp (\$4)

#### GRILLED CHICKEN AND FRUIT

Mixed Greens, Candied Walnuts, Dried Cranberries, Oranges, Grapes, Pears,  
Apple Wedges and Bleu Cheese Crumbles Tossed with a Balsamic Pear Vinaigrette \$11

#### CAESAR SALAD

With Herbed Croutons \$7 — Add Grilled or Blackened Chicken (\$3) Salmon, Calamari, C.A.B. Filet or Shrimp (\$4)

**FRESH MOZZARELLA & ROASTED TOMATO SALAD** Served over Mixed Greens \$9

#### ITALIAN ANTIPASTO SALAD

Genoa Salami, Cappy Ham, Aged Provolone Cheese with Roasted Peppers, Tomatoes, Artichokes, Capers and Olives Set Atop  
Mixed Greens Tossed in our Homemade Italian Dressing with a Balsamic Glaze \$10

#### BUFFALO CHICKEN SALAD

Breaded Chicken Breast Served over Mixed Greens and  
Crispy Fried Angel Hair Pasta; Topped with Gorgonzola, Tomatoes, Bell Peppers and Red Onions \$11

#### GRILLED MEDITERRANEAN TUNA SALAD

Mixed Greens with Roasted Tomatoes, Kalamata Olives, Capers and Artichokes; Topped with Crumbled Goat Cheese.  
Served with Your Choice of Dressing \$12

#### PAN-SEARED TUNA

Asparagus, Snow Peas, Roasted Tomatoes and Goat Cheese Tossed with a Balsamic and Soy Vinaigrette;  
Topped with a Fruit Chutney, Garnished with a Balsamic Teriyaki Glaze \$12

#### SEAFOOD SALAD

Shrimp, Crab and Scallops Seared in a Citrus Zest with Spinach, Snow Peas, Oranges,  
Roasted Tomatoes and Grilled Asparagus. Tossed with a Balsamic Soy Vinaigrette \$13

#### SPINACH SALAD

Baby Spinach, Bacon, Hard Boiled Eggs, Kalamata Olives, Capers and Roasted Tomatoes Tossed in a Feta Cheese Vinaigrette \$9

Unsweetened Iced Tea, Cranberry Iced Tea, Sweetened Tea, Lemonade, Coca-Cola, Diet Coke,  
Sprite, Ginger Ale, Sparkling Pellegrino Water, Saratoga Spring Water, Coffee, Hot Teas