

Panini

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

HOT SICILIAN

Cappicola Ham, Pepperoni, Genoa Salami and Provolone Cheese with Olive Tapenade on an Herb Focaccia Roll \$8

HOMEMADE MEATBALL HOAGIE

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

JUMBO LUMP CRAB CAKE

Served 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
Tilapia (\$8) Salmon (\$9) Tuna (\$11)

ITALIAN HOAGIE

Genoa Salami, Cappicola, Pepperoni, Sweet Peppers and Provolone Cheese Stuffed in an Amarosa Roll with Lettuce, Tomato, and Onions. Served Toasted Upon Request \$9

GRILLED CHICKEN SANDWICH

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

CHICKEN ROCCO DI ROMA

Cheese Encrusted Chicken Breast topped with Roma Tomatoes, Fresh Mozzarella, and Basil on a Kaiser Roll with Roasted Tomato & Herb Aioli \$8.50

CHEF'S CHOICE SANDWICH

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

BUFFALO CHICKEN WRAP

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

SAUSAGE & PEPPER HOAGIE

Sweet Sausage & Roasted Peppers Marinated to Perfection and Set on an Amorosa Roll Topped with Asiago Cheese \$9



Secondi

(Add a House Salad, Meatballs, or Sweet Sausage for \$1.75)



ZIA'S PASTA

Pappardelle Pasta Tossed with Homemade Pesto, Roasted Tomatoes & Peppers, Artichokes, and Portobello Mushrooms
Garnished with Asiago Cheese \$10

GRILLED TILAPIA MEDITERRANEAN

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

PENNE ALA VODKA

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

FETTUCINI ROMA

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

FETTUCINI ALFREDO

Classic Alfredo Sauce Prepared with our Special Italian Cheese Blend \$9 Add Chicken (\$3), Jumbo Shrimp, or Salmon (\$5)

LOBSTER RAVIOLI

Served in a Madeira Shrimp Cream Sauce \$12

CHICKEN SCAMPI

Pan-Seared Chicken Breast Sauteéd 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

LINGUINI AL FRESCO

Spinach, Roasted Tomatoes, Artichokes, Kalamata Olives, Capers, and Goat Cheese Sauteed in an Herb Infused Olive Oil Tossed with Linguini Pasta \$10

VEAL OR CHICKEN PICCATA

In a White Wine Lemon Butter Sauce with Capers and Mushrooms tossed with Pappardelle Pasta ~ Veal (\$12) Chicken (\$10)

VEAL OR CHICKEN ROSSANO

Cheese Encrusted and topped with Mushrooms, Roasted Peppers, Asparagus, and Sugar Peas in a Madeira Wine Sauce over Capellini Pasta
Veal (\$12) Chicken (\$10)

Appertivo

CRISPY CALAMARI with Zia's Marinara Sauce \$8 -OR- **THAI CALAMARI** with a Cucumber Ranch Dipping Sauce \$9

SEARED AHI TUNA with Fruit Chutney and a Sweet Soy Dipping Sauce \$12

FRIED ARTICHOKEs with a Spicy Ranch Dressing Sauce \$8

OLIVE TAPENADE with Herbed Toast Points \$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

SMOKED GOUDA BURGER

8 oz. Burger with Gouda Cheese, Portobello Mushrooms, Carmelized Onions, Lettuce, and Tomatoes on a Kaiser Roll \$9

PETIT FILET

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

Zuppa & Insalata

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

MIXED GREENS SALAD WITH SEASONAL VEGETABLES

With Choice of Dressing \$7 — Add Grilled or Blackened Chicken (\$3) Salmon, Calamari, or Shrimp (\$5)

GRILLED CHICKEN AND FRUIT SALAD

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

CAESAR SALAD

With Herbed Croutons \$7 — Add Grilled or Blackened Chicken (\$3) Salmon, Calamari, or Shrimp (\$5)

FRESH MOZZARELLA AND ROASTED TOMATO SALAD

Served over Mixed Greens with Fresh Basil, Balsamic Glaze, and Extra Virgin Olive Oil \$10

ITALIAN ANTIPASTO SALAD

Genoa Salami, Cappy Ham, Pepperoni, 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 and Topped with Gorgonzola, Tomatoes, Bell Peppers, and Red Onions with Bleu Cheese Dressing \$11

GRILLED MEDITERRANEAN TUNA SALAD

Mixed Greens with Roasted Tomatoes, Kalamata Olives, Capers and Artichokes; Topped with Goat Cheese, With your choice of dressing \$12

PAN-SEARED TUNA SALAD

Asparagus, Sugar 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, Sugar Peas, Oranges, Roasted Tomatoes and Grilled Asparagus. Tossed with a Balsamic Soy Vinaigrette \$13

BEVERAGES: 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

TRY OUR NEW MINI DESSERT OFFERINGS!

Choose from our Homemade Tiramisu with Biscotti or Sticky Toffee Pudding Cake
\$3.50 each