

ZOZO'S RISTORANTE

DINNER MENU

APPETIZERS

Shrimp & Artichoke Fritta with red pepper aioli & fresh parmesan	13	
Zozo's Meatballs Smothered in Cheeses with Marinara	12	
Prosciutto Wrapped Asparagus Prosciutto, Provolone Gratin with Tomato Vinaigrette, Pesto and Red Pepper Aioli	12	G.F.
Grilled Polenta Italian Sausage, Tomatoes, Basil, Olive Oil & Pine Nuts	12	G.F.
Entrée. . . 16 Entrée with Prawns. . . 22		
Calamari Golden Brown served with Basil Aioli	14	
Toasted Focaccia Bruschetta Garlic, Basil, Tomatoes, Balsamic Vinegar Sautéed in Olive Oil & topped with Roasted Pine Nuts & Gorgonzola	13	
Escargot Garlic Sherry Butter Topped with Melted Gorgonzola	13	G.F.

SALADS & SOUP

All Entrees Include House Salad or Minestrone Soup and Garlic Bread

Choice of Creamy Italian, Raspberry Vinaigrette or Ranch

House Salad or Cup of Minestrone A La Carte	5	G.F.
Caesar Salad With our Homemade Dressing & Croutons A La Carte	7	
Upgrade to Caesar from House Salad. 3		
Minestrone Soup Entrée (bowl) with House Salad	10	G.F.
Caesar Salad Entrée	13	
With our Homemade Dressing & Croutons topped with Cheese Toast		
Add Chicken. . . 15 . . Add Prawns, Calamari or Shrimp Fritta . . . 20		
Caprese Salad fresh mozzarella, balsamic, vinegar, basil, & evoo pine nuts	12	G.F.
Grilled Prawn & Asparagus Salad served over Chilled Angel Hair with Roma Tomatoes, & Tomato Vinaigrette	22	

OUR LEGLESS DISHES - PASTAS

Add Chicken Breast . . \$3 or **Four Prawns. . . \$-6** grilled or blackened to any dish

Spaghetti Marinara	13♥	
Spaghetti Bolognese (meat sauce)	14	
Spaghetti with Meatballs	15	
Vegetable Sauté Olive Oil, Garlic, Herbs, tomatoes & bowties	14♥	
Lasagna Meat & Blend of cheeses with a Classic Red Sauce	17	
Vegetarian Lasagna Fresh Sautéed Vegetables & Topped With Cheese & Fresh Roma Tomatoes	17	
Manicotti - Vegetarian- Stuffed with Spinach & a Blend of Cheeses	17	
Penne With Sausage n (hot or mild) Mushrooms & Garlic in Red Sauce tossed with Penne		
Mushroom Ravioli Vegetarian White Wine & Mushroom Cream Sauce	17	
Bowtie Carbonara Peas, Artichokes, Pancetta & Tomatoes In A light Cream Sauce	17	
Artichokes with Spinach & Cream - Vegetarian Over Linguini	17	
Grilled Eggplant Vegetarian Red Peppers, Basil, Parmesan And Mozzarella Cheese over Spaghetti Marinara	17	
Fettuccine Alfredo with Peas Vegetarian	17	
Capellini Pomodoro Vegetarian With Shaved Garlic, Basil, Roma Tomatoes, Olive Oil & Pine Nuts	17♥	
Pesto Genovese Vegetarian Pine Nuts & Fresh Parmesan tossed in Linguine	17**	
Parmesan Herb Polenta Artichokes, Mushrooms in Chicken Tomato Basil Broth	17	G.F.
Four Cheese Ravioli Vegetarian with Marinara, Alfredo, or Creamy Pesto	17	
Cheese Tortellini Vegetarian with Marinara, Alfredo, or Creamy Pesto	17	

OUR TWO LEGGED DISHES

Zozo's Pomodoro Special Garlic, Tomatoes, Capers, Green Onions, Basil & Blackened Chicken Tossed with Angel Hair & Pine Nuts	20
Chicken Risotto with Artichokes & Tomatoes	18
Chicken Fettuccine Mushrooms, Spinach & Parmesan Cream	18
ZOZO'S Chicken Penne tossed with Sausage, Mushrooms Red Pepper Puree	18
Chicken Parmigiana Served over Spaghetti Marinara	19
Chicken Picatta Lemon White Wine Caper Sauce with rice & vegetables	19
Chicken Marsala Mushrooms, a touch of Cream Over Fettuccine	19
Chicken Saltimbocca with Prosciutto, Provolone & Sage in a Vermouth Sauce with Herb Rice & Fresh Vegetables	19
Cajun Pasta with Chicken, Shrimp and Spicy Sausage in a Cajun Cream with Tomatoes, Mushrooms and Roasted Red Peppers tossed with Penne	23

OUR FOUR LEGGED DISHES

These Dishes are Served with Chef's Mashed Potatoes and Fresh Vegetables

You Can Substitute Spaghetti Marinara For Any Starch

Sautéed Pork Medallions Rosemary and Roasted Garlic Sauce	19
Veal Portofino with Mushrooms in a Port Wine Sauce	23
Veal Picatta Lemon White Wine Caper Sauce & touch of Cream,	23
Veal Saltimbocca with Prosciutto, Provolone & Sage in a Vermouth Sauce	23
Veal A'la Zozo's Mushrooms & Shallots & Madeira Wine	23
Veal Parmigiana Served over Spaghetti Marinara	23
Veal Milanese Smoked Bacon, Sweet Onions over Spaghetti Marinara	23

Add Sautéed Mushrooms to Any Dish. . . . 3.00 NEW
Add Scampi to any meal.6.00 NEW

OUR DISHES WITH FINS & SHELLS

Linguine & Clam Sauce Red or White Sauce	19
Sautéed Calamari Steak White Wine, Lemon & Caper Sauce	19
Garlic Prawns tossed with Artichoke, Red Pepper & Spinach Risotto	23
Shrimp Chardonnay Broccoli, Penne & Lemon Chardonnay Cream	23
Sautéed Scampi Mushrooms, Tomatoes, in a Basil Cream Sauce	23
Grilled Prawn Picatta Served with Herb Rice & Grilled Asparagus	23
Sautéed Shrimp With Roma Tomatoes, Basil, Shaved Garlic And Pine Nuts, Tossed with Angel Hair Pasta	23
Polenta with Shrimp, Chicken & Sausage in a Zesty Red Broth	23

G.F.

BEVERAGES

Coffee, Tea, Soft Drinks, Milk . . \$2.00 Lemonade/Arnold Palmer /Juice. .\$.3.00

Cappuccino \$5. Mocha Latte. . . \$5.

*****COCKTAILS AVAILABLE*****

♥Our Heart Healthy Dishes****Health Notes:** Our pesto is made with walnuts & pine nuts
Gluten Free dishes are marked G.F. (remind your server no croutons)
 - Please advise your server of any food allergies

Parties Over 6 Will Be Charged An 18% Gratuity - Sorry, No Individual Checks For Parties Over Four
 9-15