

# ZOZO'S RISTORANTE

## DINNER MENU

### APPETIZERS

<b>SHRIMP &amp; ARTICHOKE FRITTA</b> with red pepper aioli & fresh parmesan	14
<b>ZOZO'S MEATBALLS</b> smothered with cheeses & marinara	12
<b>PROSCIUTTO WRAPPED ASPARAGUS</b> prosciutto, provolone gratin With tomato vinaigrette, pesto and red pepper aioli	12 G.F.
<b>GRILLED POLENTA</b> Italian sausage, tomatoes, basil, olive oil & pine nuts <b>AS ENTRÉE</b> . . . 18 <b>ENTRÉE WITH PRAWNS</b> . . . 23	14 G.F.
<b>CALAMARI</b> golden brown served with basil aioli	14
<b>BRUSCHETTA WITH TOASTED FOCACCIA</b> garlic, basil, tomatoes, balsamic Vinegar, sautéed in olive oil and topped with roasted pine nuts & gorgonzola	15
<b>ESCARGO</b> garlic sherry butter topped with melted gorgonzola with garlic bread	14

### SALADS & SOUPS

All Entrees Include House Salad or Minestrone Soup and Garlic Bread  
Choice of Creamy House Italian, Raspberry Vinaigrette or Ranch

<b>HOUSE SALAD</b> or <b>CUP OF MINESTRONE</b> A la carte	5 G.F.
<b>CAESAR SALAD</b> with our homemade dressing, A La Carte Upgrade to Caesar from House Salad . . . . . 4	8
<b>MINESTRONE SOUP ENTREE</b> (bowl) with salad	10 G.F.
<b>CAESAR SALAD ENTRÉE</b> with cup of soup <b>Add to Caesar Or Caprese Salad</b> Chicken. . . 18    Prawns, Calamari or Shrimp Fritta. . . 23	13
<b>CAPRESE SALAD</b> fresh mozzarella, balsamic vinegar, basil EVOO and pine nuts	13
<b>GRILLED PRAWN &amp; ASPARAGUS SALAD</b> served over chilled angel hair with roma tomatoes and our homemade tomato vinaigrette	23

### OUR LEGLESS DISHES

#### ADD TO ANY MEAL:

CHICKEN BREAST . . . 5    FOUR PRAWNS. . . 6 – (Grilled or Blackened)  
MEATBALL OR WHOLE ITALIAN SAUSAGE (hot or mild) . . . 4  
SCAMPI. . . 8    SAUTEED MUSHROOMS. . . 4    SIDE PASTA WITH SAUCE . . 8

<b>SPAGHETTI MARINARA - 13 SPAGHETTI BOLOGNESE - 14 SPAGHETTI MEATBALLS</b>	16
<b>LASAGNA</b> meat and blend of cheeses with a classic red sauce	18
<b>VEGETARIAN LASAGNA</b> sautéed vegetables topped with cheese & roma tomato	18
<b>MANICOTTI -Vegetarian-</b> stuffed with spinach and a blend of cheeses	18
<b>PENNE WITH SAUSAGE</b> (hot or mild) mushrooms and garlic in red sauce with penne	18
<b>MUSHROOM RAVIOLI -Vegetarian</b> white wine and mushroom cream sauce	18
<b>BOWTIE CARBONARA</b> peas, artichokes, pancetta, tomatoes in light cream sauce	18
<b>GRILLED EGGPLANT -Vegetarian</b> red peppers, basil, parmesan and mozzarella over spaghetti marinara (parmesan style deep- fried on request)	18
<b>FETTUCINE ALFREDO -Vegetarian</b> with peas	18
<b>CAPPELINI POMODORO Vegetarian</b> with shaved garlic, basil, roma tomatoes, olive oil and pine nuts	18
<b>PESTO GENOVESE Vegetarian</b> with pine nuts and fresh parmesan tossed with linguine	18
<b>FOUR CHEESE RAVIOLI Vegetarian</b> with Marinara, Alfredo or Creamy Pesto	18
<b>CHEESE TORTELLINI Vegetarian</b> with Marinara, Alfredo or Creamy Pesto	18

## OUR TWO LEGGED DISHES

<b>ZOZO'S POMODORO SPECIAL</b> garlic, tomatoes, capers, green onion, basil, blackened chicken tossed with angel hair pasta and pine nuts	20
<b>CHICKEN RISOTTO</b> with artichokes and tomatoes	17 G.F.
<b>CHICKEN FETTUCINE</b> with mushrooms, spinach and parmesan cream	17
<b>ZOZO'S CHICKEN</b> penne tossed with sausage, mushrooms and red pepper puree	17
<b>CHICKEN PARMIGIANA</b> served over spaghetti marinara	20
<b>CHICKEN PICATTA</b> lemon, white wine caper sauce with herb rice and vegetables	20
<b>CHICKEN MARSALA</b> mushrooms, a touch of cream, over fettucine	20
<b>CHICKEN SALTIMBOCCA</b> with prosciutto provolone and sage in a vermouth sauce with herb rice and fresh vegetables	20
<b>CAJUN PASTA</b> 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 may substitute spaghetti marinara for any starch

<b>SAUTEED PORK MEDALLIONS</b> rosemary and roasted garlic demi glace	20
<b>VEAL PORTOFINO</b> with mushrooms in a port wine sauce	23
<b>VEAL PICATTA</b> lemon, white wine and caper sauce with a touch of cream	23
<b>VEAL SALTIMBOCCA</b> with prosciutto, provolone and sage in a vermouth sauce	23
<b>VEAL A' LA ZOZO'S</b> mushrooms, shallots and madeira wine	23
<b>VEAL PARMIGIANA</b> served over spaghetti marinara	23

## OUR DISHES WITH FINS

<b>LINGUINE &amp; CLAMS</b> white or red sauce	20
<b>SAUTEED CALAMARI STEAK</b> white wine and lemon caper sauce	20
<b>GARLIC PRAWNS</b> tossed with artichokes, red pepper and spinach risotto	23 G.F.
<b>SHRIMP CHARDONNAY</b> broccoli & penne tossed in lemon chardonnay cream	23
<b>SAUTEED SHRIMP SCAMPI</b> mushrooms and tomatoes in a basil cream sauce	23
<b>GRILLED PRAWN PICATTA</b> served with herb rice and grilled asparagus	23
<b>SAUTEED SHRIMP</b> with roma tomatoes, basil, shaved garlic and pine nuts tossed with angel hair pasta	23
<b>POLENTA WITH SHRIMP, CHICKEN AND SAUSAGE</b> in a zesty red broth	23 G.F.

### COCKTAILS AVAILABLE & CHECK OUR FULL WINE AND BEER LIST

Coffee, Tea, Soft Drinks, Milk	4
Homemade Strawberry Lemonade, Arnold Palmer, Orange or Cranberry Juice	5
Cappuccino or Mocha Latte	6

Parties Over Six Will be Charged An 18% Gratuity

**\*\*PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES, WE WILL DO OUR BEST TO ACCOMMODATE YOU**  
Gluten Free dishes are marked GF (remind server no croutons for salads) Our Pesto is Made with Walnuts & Pine Nuts  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of food born illnesses