

# ZITIS

ITALIAN AMERICAN

## STARTERS

### ANTIPASTO BOARD

Each day Gabby puts together a selection of meats, cheeses, treats, and surprises. Great for conversation. Plenty to share.  
20.00

### BRUSCHETTA PLATE

Our blend of marinated tomato bruschetta tastefully complimented by sides of olive-artichoke tapenade and gorgonzola whipped butter. Served with Crostini  
17.00

### SAGE GNOCCHI

Soft potato dumplings seared in olive oil then sauteed in pancetta with a white wine and butter pan sauce then tossed in fresh sage and fresh grated parmesan.  
15.00

### SCAMPI GAMBERONE\*

Classic and decadent. Jumbo Shrimp sauteed in butter, garlic, wine, fresh herbs and lemon served with baked bread.  
19.00

### BAUGETTE MOZZARELLA

Half of a baguette filled with our rich red garlic butter blend, fresh mozzarella, asiago, and parmesan, and baked to order. Served with House Red Sauce.  
13.00

### BEEF AND GORGONZOLA CROSTINI\*

Italian Beef and roasted mushrooms in gorgonzola cream sauce over crostini and topped with arugula, balsamic vinegar, and roasted red peppers.  
18.00

## SALADS

### ADD TO ANY SALAD:

6.00 chicken\* | 8.00 shrimp\*  
8.00 Italian beef\* | 10.00 salmon\*

### CAESAR

Chopped romaine tossed in house made Caesar dressing topped with grilled lemon, fresh croutons, capers, grated parmesan, cracked black pepper.  
13.00 entrée | 7.00 side

### ITALIAN HOUSE

Mixed greens tossed in house made red wine Italian dressing and fresh seasonal vegetables and fresh croutons topped with grated parmesan.  
13.00 entrée | 7.00 side

### CAPRESE

Thick sliced beef steak tomato shingled with fresh mozzarella around a small nest of mixed greens and fresh bruschetta topped with olive oil, balsamic reduction, fresh herbs, and seasoned to taste.  
14.00

## SANDWICHES

*Sandwiches served with your choice of pasta salad or sautéed green beans. Sub house or caesar salad 3.00*

### MANGIA MEATBALL\*

Homemade meatballs, red sauce, provolone, crispy prosciutto, on fresh baked batard.  
18.00

### NORTHSIDE ITALIAN BEEF\*

Beef braised slow and low with onions, oregano, garlic, and peperocinni. Served smothered with fresh mozzarella and stewing in it's own delicious juices. On a roll.  
18.00

### THE SATRIALE

The gang's all here. Prosciutto, salame, mortadella, and (of course) the gabagool. Aged Provolone, sliced tomato, sliced red onion, greens, house aioli, and sliced cherry peppers.  
18.00

## SIDES + À LA CARTE

### POLPETTE\*

Perk up your appetite with Ziti's signature hand-rolled beef and pork meatball. Seared then slow cooked in sauce.  
6.00 each

### MARINATED ASPARAGUS PARMESAN

Marinated in olive oil, garlic, and citrus then roasted to order and topped with the good stuff.  
8.00

### PASTA SALAD

Penne in house red wine dressing with a blend of Italian cheeses, peppers, and salami.  
8.00

### GARLIC BUTTER GREEN BEANS

Green Beans blanched in stock, butter, garlic and a touch of lemon.  
8.00

### RISOTTO MILANESE

Arborio rice stirred slowly with all the aromatics for what feels like a delicious eternity in saffron infused stock. topped with fresh grated parmesan  
8.00

 Gluten Free

 Gluten friendly upon request. Additional charges may apply.

*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

## ENTRÉS

### BRAISED RIBEYE RISOTTO\* ☼

Ribeye seared then braised for six hours with herbs, onions, garlic, and peppers over procini mushroom risotto with roasted red peppers and broccol. Topped with fried shallots.

26.00

*Add grilled shrimp 8.00*

### SALMON CALABRIAN\* ☼

Blackened salmon topped with gorgonzola and Calabrian pepper cream sauce over mushroom risotto served with sauteed green beans.

24.00

*Add grilled shrimp\* 8.00*

### CHICKEN SALTAMBOCCA\* ☼

Marinated Grilled chicken cutlets off the grill and brushed with a savory butter blend the topped with aged provolone, mushroom marsala sage cream, and crispy black pepper prosciutto. Served over roasted broccoli risotto Milanese.

24.00

### LASAGNA\*

Soft sheets of pasta layered with our meatballs, house made sausage, ricotta Italian cheese blend, and red sauce then slow cooked to bring it all together and topped with shredded mozzarella.

22.00

## KIDS

*Kids meals served with fruit or green beans.*

### PICCOLO PANINI

A toasty, cheesy sandwich for the little bambinos and bambinas. Sliced white Italian loaf with mozzarella and parmesan.

8.00

### KIDS PASTA

Penne with choice of red sauce, alfredo, or butter.

8.00

6.00 meatball\* | 6.00 chicken\* | 3.00 broccoli

### CHICKEN TENDERS\*

We asked Charlie and Lulu to pick out the most delicious chicken fingers they could find, and they didn't let us down!

8.00



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## PASTA

### ADD TO ANY PASTA:

6.00 chicken\* | 8.00 shrimp\* | 6.00 polpette\*  
8.00 braised Italian ribeye\* | 10.00 salmon\*  
7.00 house Salsiccia\* | 7.00 sautéed Italian veggies

### SPAGHETTI POLPETTE\*

Imported Spaghetti cooked al dente topped with our polpette and gravy. Hand rolled, homemade, and slow cooked beef, pork, and parmesan meatballs in our house red sauce for hours.

19.00

### SALSICCIA AL ZITI\*

Our bright and bold house sausage is a little sweet and a little warm but all flavor with its blend of toasted and fresh herbs, balanced spices, all brought back home by garlic and shallot. Sauteed with mushrooms, roasted broccoli, and our namesake pasta in a creamy wine sauce topped with fresh grated parmesan.

20.00

### PENNE DIAVOLO

Our crowd pleasing Rosa sauce is taken up a notch with spicy Calabrian peppers and creamy gorgonzola cheese, tossed in imported penne rigate. This dish is bursting with flavor and pairs well with any addition.

19.00

### SUNDAY GRAVY\*

Every day at Ziti's we cut down all kinds of meat. It might be flank, beef tenderloin, ribeye, chuck, prosciutto, pancetta... or whatever other goodies we're working with. A couple times a week we throw it all in a braising pan with Italian sausages and we cook it way down with tomatoes, wine, garlic, onions, and herbs. Served over penne and topped with parmesan.

19.00

### PAPPARDELLE ROMANA

Our wide cut pappardelle is from out east where it's slow dried at cool temps in small batches. We cook it al dente and toss it in a light, rich, white wine parmesan garlic cream sauce. Yes. It's alfredo. But so much more. Enjoy on it's own or one of our delicious add ons.

17.00

### LINGUINE PESCE\*

Jumbo shrimp, salmon, mussels and linguine swimming in an herbaceous seafood broth brightened with lemon and tomato filets. Save some bread for this one!

23.00

### ZITI ROSA

A little red and a little white makes a lot of Rosa. Hearty house red sauce and rich alfredo tossed with Ziti pasta and topped with toasted bread crumbs and parmesan and baked for just a minute to tie it all together.

17.00

### PENNE PRIMAVERA

Fresh seasonal vegetables sauteed in olive oil, garlic and wine. Tossed with fresh herbs and asiago.

18.00