



PRESTO PRANZA LUNCH MENU

SALADS

ADD TO ANY SALAD:

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

ENTRÉE CAESAR

Chopped romaine tossed in house made Caesar dressing topped with grilled lemon, fresh croutons, fried capers, grated parmesan, cracked black pepper.

13.00

ENTRÉE 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

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

SOUPS

SOUP OF THE DAY

7.00

SOUP + HOUSE OR CAESAR SALAD

13.00

SANDWICHES

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

NORTHSIDE ITALIAN BEEF*

Beef braised slow and low with onions, oregano, garlic, and peperoncini. Served smothered with fresh mozzarella and stewing in it's own delicious juices.

16.00

MAGNIA MEATBALL*

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

16.00

THE SATTRIALE

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.

15.00

P.A.T.

Crisp baked prosciutto, hardy arugula, and a thick slice of beef steak tomato with cherry pepper aoli and sharp provolone.

15.00



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.*

STARTERS

BRUSCHETTA PLATE

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

Crostini

17.00

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

PASTA

ADD TO ANY PASTA:

6.00 chicken* | 8.00 shrimp* | 6.00 polpette*
8.00 braised Italian Ribeye* | 10.00 salmon*

house or caesar salad 4.00

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.

15.00

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.

15.00

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.

15.00

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.

15.00

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.

14.00

PAPPADELLE 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.

14.00

PENNE PRIMAVERA

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

15.00