



## Aphetizers

<b>ZIO'S PLATTER</b>	<i>Deep fried calamari rings &amp; tentacles, 5 chicken wings &amp; 6 deep fried ravioli.</i>	
	<i>Served with marinara sauce, remoulade and ranch dressing.</i>	20.95
<b>CALAMARI FRITTI</b>	<i>Fresh Rings &amp; tentacles hand breaded and deep fried.</i>	
	<i>Served with choice of remoulade or marinara sauce.</i>	14.95
<b>STEAMED CLAMS &amp; MUSSELS</b>	<i>Clams &amp; mussels steamed in a white wine broth then simmered with roasted garlic, fresh herbs and finished off with fresh lemon.</i>	25.95
	<i>or sub all steamed clams</i>	27.95
<b>AHI TUNA TARTARE</b>	<i>Raw tuna cubes tossed with wasabi, cucumbers, avocado and a soy vinaigrette.</i>	
	<i>Served with crispy sesame wonton tuiles.</i>	20.95
<b>PRAWN SKEWERS</b>	<i>2 Grilled prawns skewers. Served with a pineapple chili glaze.</i>	18.95
<b>MEDITERRANEAN CHICKEN SKEWER</b>	<i>2 chicken breast skewers marinated with greek yogurt, garlic, lemon &amp; herbs. Served with housemade tzatziki sauce.</i>	11.95
<b>GRILLED ARTICHOKE</b>	<i>Served with Lemon Garlic Aioli.</i>	15.95
<b>JUMBO PRAWN COCKTAIL</b>	<i>5 prawns served with cocktail sauce.</i>	16.95
<b>CHICKEN WINGS</b>	<i>10 Pieces of deep fried wings garnished with celery.</i>	
	<i>Served with your choice of ranch dressing, bbq sauce or buffalo sauce.</i>	17.95
<b>BRUSCHETTA</b>	<i>5 crostini crowned with a mixture of fresh roma tomatoes, basil &amp; garlic.</i>	
	<i>Drizzled with balsamic reduction and dusted with finely grated parmesan cheese.</i>	10.95
<b>GARLIC BUTTER SHRIMP</b>	<i>Shrimp sautéed in a rich garlic butter white wine sauce.</i>	15.95

## Soup & Salads

<b>MIXED GREEN SALAD</b>	<i>Topped with cherry tomatoes, carrots, cucumbers, red onions &amp; your choice of ranch, house, thousand island or bleu cheese.</i>	8.95
<b>CAESAR SALAD</b>	<i>Chopped romaine lettuce, tossed with housemade caesar dressing.</i>	
	<i>Served with crostini and dusted with parmesan.</i>	Small 9.95 Large 14.95
<b>ROASTED BEET SALAD</b>	<i>Red and Yellow beets topped with crumbled goat cheese and balsamic glaze.</i>	14.95
<b>CLASSIC COBB SALAD</b>	<i>Mixed greens topped with chopped grilled chicken breast, bacon, tomato, hard boiled eggs, avocado, blue cheese crumbles &amp; blue cheese dressing.</i>	22.95
<b>NIÇOISE SALAD</b>	<i>Potatoes, green beans, carrots, onions, kalamata olives, capers, hard boiled egg, tomato, fresh basil &amp; tossed in a dijon vinaigrette. Crowned with a Seared Ahi Tuna Steak.</i>	26.95
<b>HARVEST SALAD</b>	<i>Mixed greens tossed with an apple cider vinaigrette, apple slices, goat cheese &amp; toasted almonds.</i>	17.95
<b>SHRIMP LOUIE</b>	<i>Mixed greens topped with bay shrimp, tomatoes, cucumbers, red onions, avocado, hard boiled egg &amp; thousand island dressing.</i>	24.95
<b>SOUP OF THE DAY</b>	<i>Chef's Daily Creation (Ask server). Cup or Bowl</i>	6.95 or 8.95
<b>ZIO'S CLAM CHOWDER</b>	<i>(Fri/Sat/Sun) Served with oyster crackers. Cup or Bowl</i>	7.95 or 9.95

## Pastas

<b>SPAGHETTI WITH MEATBALLS</b>	<i>Spaghetti with marinara sauce topped with housemade meatballs and parmesan cheese.</i>	20.95
<b>CHICKEN &amp; SHRIMP CARBONARA</b>	<i>Chicken &amp; shrimp tossed with linguini pasta in a parmesan cream sauce with peas &amp; bacon. Topped with seasoned breadcrumbs.</i>	24.95
<b>SPINACH &amp; RICOTTA CHEESE RAVIOLI</b>	<i>Served with your choice of marinara, parma rosa, bolognese or alfredo sauce.</i>	22.95
<b>GNOCCHI WITH PESTO</b>	<i>Gnocchi tossed in a creamy pesto sauce topped with parmesan cheese &amp; fresh basil.</i>	21.95
<b>FETTUCCINE ALFREDO</b>	<i>Fettuccine tossed in a creamy cheese sauce topped with grated parmesan cheese.</i>	19.95 or add Chicken 22.95 or Shrimp 25.95
<b>LINGUINI &amp; CLAMS</b>	<i>Clams sauteed in a garlic white wine sauce. Served with linguini.</i>	23.95

Your  
Tony Loc  
Tony Loc  
Sherry

Executive  
Jaime

Our Hosts  
Lo Forte, Sr.  
Lo Forte, Jr.  
and LoForte

## Poultry Entrees

<b>CHICKEN PARMIGIANA</b>	Hand breaded chicken breast topped with mozzarella cheese and marinara sauce. Served with linguini pasta, tossed with a garlic olive oil and vegetables .....	22.95
<b>CHICKEN MARSALA</b>	Pan fried chicken breast, mushrooms and green onions in a rich Marsala wine sauce. Served with mashed potatoes and vegetables .....	23.95
<b>CHICKEN CORDON BLEU</b>	Chicken breast stuffed with ham and swiss cheese. Topped with a dijon mustard cream sauce. Served with mashed potatoes and vegetables. ....	27.95
<b>ROSEMARY CHICKEN</b>	Marinated chicken breast topped with caramelized garlic & rosemary sauce. Served with mashed potatoes and vegetables. ....	25.95
<b>CHICKEN POSITANO</b>	Marinated chicken breast stuffed with spinach, sun dried tomatoes, bell peppers & goat cheese topped with a red pepper cream sauce. Served with mashed potatoes and vegetables. ....	25.95

## Seafood Specialties

<b>FILET OF SALMON</b>	Pan seared salmon with a lemon caper cream sauce. Served with rices & vegetables.....	30.95
<b>BLACKENED SALMON</b>	Pan seared blackened salmon topped with a pineapple salsa. Served with rice and vegetables.....	31.95
<b>SCAMPI PROVENCAL</b>	Prawns sauteed with onions, garlic, tomato, chili flakes in a white wine butter sauce. Served with rice and vegetables. ....	26.95
<b>HAWAIIAN STYLE MAHI-MAHI</b>	Grilled Mahi-Mahi topped with a wasabi ginger glaze. Served with rice and vegetables. ....	26.95
<b>CALAMARI STEAK</b>	Lightly breaded calamari topped with a lemon caper parsley sauce. Served with rice and vegetables. ....	23.95
<b>PETRALE SOLE</b>	Lightly breaded pan fried sole delicately prepared in a white wine sauce. Served with rice and vegetables. ....	25.95
<b>SESAME CRUSTED AHI TUNA</b>	Drizzled with a wasabi ginger glaze. Served with rice and vegetables. ....	24.95
<b>SEAFOOD GUMBO</b>	Shrimp, Andouille sausage, chicken breast, sauteed onions, okra, bell peppers & tomatoes. Served with rice. ....	27.95
<b>FETTUCCINE JAMBALAYA</b>	Fettuccini tossed in a pomodoro sauce with chicken breast, shrimp, Andouille sausage, tomato, green bell peppers & green onions. ....	25.95
<b>FISH &amp; CHIPS</b>	Beer battered cod. Served with french fries, coleslaw & tartar sauce.....	20.95

## From The Broiler

<b>FILET MIGNON</b>	Charbroiled 10 oz. Angus tenderloin seasoned with pepper, garlic salt & onion. Topped with a red wine demi-glaze. Served with mashed potatoes and vegetables.....	45.95
<b>NEW YORK STEAK STRIP</b>	Charbroiled 12 oz. Angus New York Steak. Choice of regular or cajun seasoned. Topped with a creamy peppercorn sauce or sauteed mushrooms. Served with mashed potatoes and vegetables. ....	38.95 or add Shrimp Scampi to steak 45.95
<b>RIB-EYE STEAK</b>	Charbroiled 12 oz. Rib Eye steak topped with a demi-glaze. Served with mashed potatoes and vegetables. ....	39.95
<b>LAMB CHOPS</b>	Roasted lamb chops with a balsamic glaze. Served with mashed potatoes and vegetables. ....	35.95
<b>PORK MEDALLIONS WITH PEPPERCORN SAUCE</b>	Pan seared Pork tenderloin with a dijon cream sauce. Served with mashed potatoes and vegetables. ....	24.95

Split Fee \$5.00 • Cake cutting Fee \$2 • Corkage Fee \$20.00  
Applicable Sales Tax Added to All Food and Beverage Items  
A 20% gratuity will be added for groups of six or more.

Executive Chef:  
Menjivar