



Lunch Menu

Antipasti

Calamari – *lightly breaded and flash fried with Marinara* 17.50

Bruschetta – *rustic bread, topped with Roma tomatoes, garlic, basil, olive oil* 13.75

Risotto Fritters – *mushroom risotto stuffed with Fontina cheese and flash fried served with a delicious mushroom dill sauce* 16.25

Garlic Bread – *house baked Focaccia with garlic butter, and herbs* 6.95

Mozzarella – *lightly breaded and fried, served with marinara sauce* 15.25

Clams – *sautéed in white wine, olive oil, garlic, with fresh herbs and Roma tomatoes* 21.95

Antipasto – *Italian meats and cheese platter with marinated olives and mushrooms, seasonal vegetables, and freshly baked bread* 20.95

Zuppa

Minestrone – *pasta, veggies, thyme, oregano*

Di Salmone– *creamy salmon chowder*

Cup 8.95 Bowl 12.95

An 18% Gratuity charge will be added to all tables of 6 or more

We always want you to enjoy your meal... if not, let us know and we'll make it right!

Insalata

Add chicken 5.95 Add shrimp 10.95 Add salmon 11.95

Caesar Classic – romaine, bacon, boiled eggs, croutons, house made Caesar dressing sm 11.95 lrg 15.75

Insalata Zia's – mixed greens, feta, artichoke hearts, pine nuts, golden raisins, red onion, house made fresh basil vinaigrette 18.50

Insalata Margarita – Fresh Mozzarella, Roma tomatoes, Kalamata olives and mixed greens tossed in our house made fresh basil vinaigrette 19.50

Insalata Misto – mixed greens, candied walnuts, smoked bacon, gorgonzola, Roma tomatoes, your choice of house made dressings 20.50

House made dressings: Caesar, Blue Cheese, Raspberry Vinaigrette, Basil Vinaigrette, and Ranch

Soup, Salad, & Bread – Choice of soup, and garden salad with your choice of house made dressing 11.95

Substitute specialty salads:

Caesar – 17.95 **Zia** – 18.95 **Misto** – 19.95 **Margarita** – 19.95

Panini

Served with regular fries or house salad, sub cup of soup for 4.95 or gorgonzola garlic fries for 3.95

Smoked Turkey- pomegranate jalapeño jelly, tomato, and Fontina 16.75

Tri-tip- steak mushrooms and onion with Fontina cheese, spinach, and roasted garlic aioli 17.95

Applewood Bacon & Grilled Chicken Breast- Roma tomatoes, Gouda, roasted garlic aioli, basil 16.75

Marinated Tomato- Fontina cheese, fresh basil, and a roasted garlic aioli 9.95

Roasted Vegetables- zucchini, red peppers, mushrooms, seasonal veggies, Fontina, aioli pesto 15.75

Basil Tomato Bacon- Smoked bacon, marinated tomatoes, fresh basil, mozzarella, roasted garlic aioli 15.75

Nana's Meatballs- Nana's recipe, marinara, Provolone, fresh basil 16.75

Fried Chicken- Pesto aioli, pickled onions, tomatoes, Fontina, greens, drizzle of basil vinaigrette 14.95

Split plate charge 3.95

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Pasta

Add a cup of soup or a side salad to pasta entrée for 5.95

Lasagna – just like mama used to make with Italian sausage and Bolognese 19.95

Alfredo – fettuccine, creamy Alfredo sauce, and garlic 19.50

Add mushrooms 1.95 Add chicken 5.95 Add shrimp 10.95 Add salmon 11.95

Smoked Chicken Fusilli Pasta – light cream, pine nuts, sun dried tomatoes, and caramelized red onions 22.50

Spaghetti and Meatballs – Grandma's marinara recipe 17.50

Bolognese – traditional slow simmered meat sauce from Bologna with Spaghetti pasta 16.75

Add 1 meatball 3.95 Add 2 Meatballs 6.95

Olio Fresco Pasta – pasta, fresh ripe tomatoes, diced red onions, basil, and fresh spinach tossed in a garlic and olive oil sauce with parmesan cheese 16.75

Add chicken 5.95 Add shrimp 10.95 Add salmon 11.95

Clam Linguine – sautéed in white wine, olive oil, garlic, with fresh herbs and Roma tomatoes 23.95

Vodka Ravioli – three cheese filled ravioli, tossed in a vodka tomato sauce 21.50

Add Italian Sausage 5.95 Add Shrimp 10.95

Scampi – tender shrimp, linguini pasta, roasted garlic, Roma tomatoes, basil, Parmesan, in white wine lemon butter sauce 24.95

Add mushrooms 1.95

Gluten free pasta is available. Please allow extra time for preparation.

House Specialties

House specialties come with a side salad, or substitute a cup of soup for \$5.95

Chicken Piccata – sautéed chicken breast, lemon, white wine caper butter sauce, diced tomatoes, wilted spinach with Linguini pasta 22.50

Grilled Vegetable Risotto – Seasonal grilled vegetables tossed with creamy risotto. 16.75

add chicken 5.95 Add shrimp 10.95 Add salmon 11.95

Chicken Parmigiana – parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 21.50

Eggplant Parmigiana – parmesan herb breaded, with marinara, Provolone, fresh basil, over Linguini pasta 19.50

***Grilled Salmon** – pepper and herb rubbed, with lemon, tomatoes, and capers, wilted spinach, and Linguini pasta 24.95

Chicken Marsala – tender chicken breast sautéed with garlic, and Crimini mushrooms in a Marsala wine and butter sauce, served with your choice of pasta or risotto 23.95

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

Dessert

Italian Cheesecake – made with Ricotta and Mascarpone for a light and creamy texture 11.50

Crème Brulee- smooth, creamy custard with a caramelized finish and a side of mixed berry compote 10.50

Flourless Chocolate Tort – for the choc-oholics, dense rich chocolate with marinated seasonal berries, 12.75

Affogato – shot of fresh espresso, vanilla ice cream, heavenly 9.50

Gelato – Spumoni, Salted Caramel, or Coffee Caramel Oreo Cookie, made in Florence, 8.50

Tiramisu – bold espresso and Amaretto dipped ladyfingers, light Mascarpone filling 12.75

Cicily's Café – Bailey's, Kahlua, Frangelico, with coffee and whipped cream
OR over vanilla ice cream topped with whipped cream 13.75

Drinks

Rosemary Infused Honey Lemonade 4.95 (1 refill)

Iced Tea 3.95

Coffee 3.95

Hot Tea 3.95

Espresso 3.95

Latte or Cappuccino 5.75

San Pellegrino 5.75

Italian Sodas – Vanilla, Orange, Peach, or Cherry 5.95 (.95 refill)

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper 4.25

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