

## • ANTIPASTI •

<b>Soufflé al Pecorino</b>	18	<b>Prosciutto e Burrata con Fichi</b>	20
Soufflé of Sardinian pecorino cheese with sautéed mushrooms in a black truffle sauce		Parma Prosciutto aged 24 months served with fresh burrata cheese and dried figs	
<b>Frittura all'Isolana</b>	20	<b>Bruschette Trio</b>	18
Fried calamari, jumbo shrimp, zucchini and marinara sauce		Burrata & guanciale, black truffle pâté, tomato & basil	
<b>Octopus alla Griglia</b>	25	<b>Pane Carasau/Pane Guttiau</b>	6
Crispy, grilled Mediterranean octopus, arugula salad and roasted potatoes		Traditional Sardinian flat bread served plain or brushed with olive oil, rosemary and salt (Guttiau)	

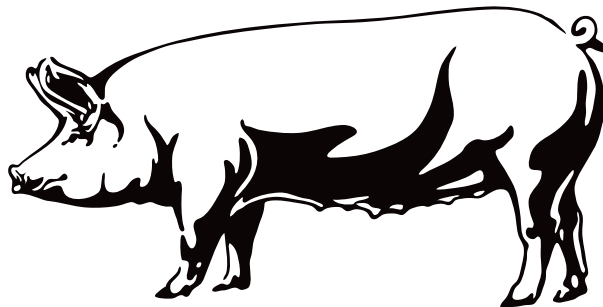
## • SALUMERIA •

All salumeria platters include a side of house-made jam, olives and giardiniera

<b>Piccolo:</b>	2 salumi, 1 formaggio	24
<b>Medio:</b>	2 salumi, 2 formaggi	28
<b>Grande:</b>	3 salumi, 3 formaggi	36

### Salumi

Prosciutto Crudo  
Salame Felino  
Soppressata  
Mortadella  
Coppa  
Speck  
Bresaola



### Formaggi

Pecorino Semi Stagionato  
Pecorino Romano  
Gorgonzola  
Pecorino Semi Stagionato al Tartufo (Add \$5)  
Scamorza Sarda  
Grana Padano  
Burrata (Add \$6)  
Bufala (Add \$8)

## • INSALATE e ZUPPE •

Add 4oz grilled chicken or shrimp (6) to your salad for \$6

<b>Zona Blu Italian Salad</b>	14	<b>Cesare Salad</b>	13
Fresh spinach, avocado, cherry tomatoes, fresh mozzarella with a balsamic dressing		Heart of romaine tossed in homemade, gluten free Caesar dressing, homemade croutons, and shaved parmesan (contains anchovies)	
<b>Arresina Salad</b>	14	<b>Zuppa del Giorno</b>	10
Belgian endive tossed with pear, walnut and gorgonzola served with a Sardinian honey mustard dressing		Soup of the Day	

\*Consumption of raw or undercooked foods, such as fish, beef, chicken, seafood and egg products can increase the risk of foodborne illness.

18% Gratuity will be applied to parties of 6 or more.

## • PRIMI PIATTI •

<b>Ravioli all' Ossobuco e Tartufo</b>	26	<b>Linguine alle Vongole</b>	22
Braised veal shank, black truffle, mushroom sauce		Linguine with clams in a vermentino white wine and garlic sauce	
<b>Pappardelle al Sugo di Ossobuco</b>	28	<b>Spaghetti al Cartoccio</b>	30
House-made pasta with slowly roasted veal shank, tomato sauce		Mixed seafood & fresh tomato sauce covered with a thin pillow of pizza dough baked in our wood burning oven	
<b>Gnocchetti alla Campidanese</b>	20	<b>Fiocchetti di Ricotta e Tartufo</b>	26
Handmade Sardinian pasta, tomato and sausage sauce		Fresh pasta filled with ricotta and truffle, mushroom cream sauce	
<b>Fregola Sarda ai Frutti di Mare</b>	30	<b>Gnocchi di Patate con Fonduta</b>	20
Sardinian couscous style pasta, double reduction of fish tomato, extra virgin olive oil, garlic, fresh mixed seafood		Handmade potato gnocchi, creamy pecorino sauce	
<b>Cassulli di Carloforte</b>	24	<b>Il Raviolo Sardo "Culurgiones"</b>	22
Artisanal Sardinian pasta, pesto, shrimp, clams, fresh tuna		Hand-made pasta filled with three Sardinian cheeses, potato, and mint on a bed of fresh tomato sauce	
<b>Spaghetti alla Bottarga</b>	22	<b>Lasagna alla Bolognese</b>	18
Garlic, evoo, shaved bottarga (salt-cured mullet roe)		Bolognese sauce (meat)	

## • SECONDI PIATTI •

<b>Tagliata di Filetto*</b>	39	<b>Gamberoni alla Griglia</b>	32
Sliced filet mignon in a balsamic reduction, pecorino Sardo, rustic potatoes		Grilled jumbo prawns, sautéed vegetables	
<b>Costoletta di Maiale alla Sarda</b>	26	<b>Salmone al Moscato</b>	26
Grilled 12oz pork chop, ham, pecorino Sardo, arugula and romaine salad		Moscato wine sauce, saffron, cherry tomatoes, potatoes	
<b>Filetto di Branzino alla Piastra</b>	28	<b>Pollo alla Gallurese</b>	24
Grilled Mediterranean sea bass fillet served with grilled asparagus, sautéed mushrooms		Pan-seared chicken breast, prosciutto cotto, mushroom, fontina cheese, with eggplant caponata	
<b>Zuppa di Pesce alla Sarda</b>	30	<b>Pollo Rotondo</b>	32
Mixed seafood in a double reduction of tomato prawn broth with Sardinian flatbread		Bacon-wrapped breast of chicken filled with pecorino and asparagus, drizzled with vermentino wine sauce and shaved black truffles with mashed potatoes	

## • SIDE DISHES •

### Side Dishes 6

eggplant caponata ✦ sautéed garlic green beans ✦ mashed potatoes ✦ rustic potatoes ✦ sautéed asparagus ✦ sautéed spinach

# • P I Z Z E •

**Ciccio "Ayo!"** Our Signature Stuffed Pizza 18  
Flat pizza bread filled with Prosciutto di Parma, crescenza cheese, arugula

**Margherita "Chia"** 14  
Mozzarella, basil, tomato sauce

**Meat Lover "Desulese"** 22  
Sausage, pepperoni, bacon, prosciutto cotto, mozzarella, tomato sauce

**Veggie Lover "Sortu"** 16  
Grilled vegetables, mozzarella, tomato sauce

**Prosciutto e Funghi "Bosa"** 16  
Prosciutto cotto, mushroom, mozzarella, tomato sauce

**Hawaii "Alghero"** 18  
Prosciutto cotto, pineapple, mozzarella, tomato sauce

**Quattro Stagioni "Four Seasons"** 20  
4 quadrants of prosciutto cotto, artichokes, olives, mushrooms

**Tropical Zona Blu** 20  
Shrimp, pineapple, bacon, drizzled with spicy honey, mozzarella, tomato sauce

**Pizza Parmigiana "Usinesa"** 18  
Eggplant, parmigiano, mozzarella, tomato sauce

## NEW GOURMET PIZZAS

**Pizza Smeralda** 35  
Crispy zucchini, mint, burrata, bottarga, grilled octopus bites

**Pizza La Ferrari** 32  
Fresh black truffle, guanciale, burrata, bufala, tomato sauce

**Pizza Mare Chiaro** 35  
Langostino, clams, mussels, bufala, tomato sauce

# • D o l c i •

**Seadas con Miele Sardo** 10  
A Sardinian exclusive... Homemade puff pastry filled with sweet cheese, lightly fried then drizzled with Sardinian honey

**Profiteroles** 10  
Delicate pastry puffs filled with fresh cream and drizzled with chocolate sauce

**Strudel di Mele in Pasta Sfoglia** 10  
(Contains Nuts) Delicate layers of pastry, baked apples and served with vanilla ice cream

**Gluten Free, Dairy & Sugar Free Cake** 12  
Ask for this month's featured cake (May Contain Nuts)

**Tartufo alla Vaniglia** 10  
(Contains Nuts) Vanilla gelato covered with dark chocolate

**Tartufo al Pistacchio** 10  
(Contains Nuts) Pistachio gelato covered with dark chocolate

**Sorbetto di Pistacchio** 10  
(Contains Nuts) Pistachio semifreddo gelato with a creamy pistachio core coated with pistachio crumbles

**Torta Della Nonna** 10  
(Contains Nuts) Lemon custard topped with almonds & pine nuts, dusted with powdered sugar

**Tiramisú\*** 10

**Cannoli (5)** 10

**Nutella Pizza** 14

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20% Gratuity will be applied to parties of 6 or more. Menu items & prices effective as of Apr 1, 2022