

• SIDE DISHES •

| | 8-10 People | 18-20 People |
|---|-------------|--------------|
| Broccoli Aglio Olio (Sautéed in garlic & olive oil) | \$35 | \$60 |
| Mashed Potatoes | \$35 | \$60 |
| Verdure Saute (Sautéed vegetables) | \$40 | \$70 |
| Roasted Potatoes | \$40 | \$70 |

• SALAD •

| | 8-10 People | 18-20 People |
|--|-------------|--------------|
| Ceasar Salad | \$45 | \$80 |
| Zona Blu Salad (Baby arugula, chilled fregola, shrimp, tomato confit, citronette dressing) | \$55 | \$100 |
| Caprese Salad (Basil, tomato, mozzarella) | \$50 | \$90 |
| Insalata Russa (Boiled potatoes, carrots, green peas) | \$45 | \$80 |

• SWEETS •

| | 8-10 People | 18-20 People |
|---|-------------|--------------|
| Homemade Tiramisu | \$40 | \$80 |
| Insalata di Fruta (Fruit salad) | \$50 | \$90 |
| Cannoli | \$2 ea | \$2 ea |
| Amaretti “Sardinian almond cookies” | \$18/lb | \$18/lb |
| Custom Italian Desserts | MP | MP |

• WINE •

| | PER CASE |
|--------------------------------------|----------|
| Blue Zone Cannonau Red Wine | \$108 |
| Nessuno Vermentino White Wine | \$108 |

Zona Blu is proud to offer our Sardinian house wines at special pricing to compliment your catering order. 1 case = 6 bottles

• SPECIALTY ITEMS •

NEW Zona Blu now offers it's famous “**Pasta alla Ruota**” for your catering order! Simply choose your favorite pasta and your favorite sauce (Pomodoro or Alfredo) and we'll send a chef to toss it in a massive wheel of 100% Parmigiano Reggiano. The cheese is incorporated into the warm pasta and creates a dish your guests will never forget!

Basic Cost:

\$15 per person (minimum 30 guests):
Fresh linguine with your choice of pomodoro (homemade tomato sauce) or Alfredo (creamy white sauce)

\$75 per hour (minimum 2 hours)
Chef to prepare Ruota dishes for your guests

Pasta Additions:

\$5pp Shrimp

\$4pp Chicken

\$3pp Sautéed Vegetables

Different types of pasta are available and price will be determined at time of order



| | 8-10 People | 18-20 People |
|---|----------------|----------------|
| Maialino Da Latte (Suckling pig roasted Sardinian style, minimum 25 pounds) | \$20 per pound | \$20 per pound |
| Vitello Arrosto (Roasted Veal) | MP | MP |
| Vitello Piccata (Veal with lemon, capers, white wine) | MP | MP |
| Main Lobster (Various preparation styles available) | MP | MP |

Zona Blu can create unique dishes for your event. Prices will be determined at time of order based on market price. Ask to speak with our General Manager/ Executive Chef, Marco De Simone, to order these custom dishes.

About Sardinia and Zona Blu

Sardinia, one of the five global blue regions where more people live to 100 years than anywhere else in the world, has made its way to Weston through a new restaurant, aptly named “Zona Blu”.

Sardinian Executive Chef, Andrea Fadda, will take you on a culinary journey, integrating modern takes on traditional Sardinian cuisine and Italian favorites. Zona Blu features fresh seafood, home-made pastas, wood fired pizza and decadent desserts.

Not ready for the love affair to end? All of our Salumeria meats and cheeses are available by the pound and any of our 100+ wine selections can be purchased at special prices to take home! *Arrivederci!*

ITALIAN CUISINE – SARDINIAN STYLE

Pasta • Pesce • Pizza



Catering services for your
home • business • special event

10% discount for local businesses

Whether you have an elegant affair or a simple get together, Zona Blu is there for you. We have an excellent selection of Sardinian and mainland Italian dishes and carry an extensive wine list that will perfectly match your big occasion. Let Zona Blu set your mind at ease. Dependable. Professional. Delectable.

Please call 954-617-7999

189 Weston Rd
Weston, Florida 33326

(954) 617-7999

zonablweston.com

reservations@zonablweston.com

Located near Walgreens and Carl's Barbershop in
The Shoppes on the Green at Weston

• PASTA •

| | 8-10 People | 18-20 People |
|--|-------------|--------------|
| Lasagna | \$60 | \$100 |
| Ravioli Spinaci (Spinach Ravioli) | \$80 | \$140 |
| Tortellini (Bolognese or Panna – cream sauce) | \$80 | \$140 |
| Penne Gratinata (Eggplant, ricotta, spinach, tomato sauce) | \$45 | \$90 |
| Gnocchi di Patate al Pomodo (Potato gnocchi in tomato sauce) | \$55 | \$100 |
| Lasagna Vegetariana (Vegetarian lasagna) | \$60 | \$100 |
| Eggplant Parmigiana | \$50 | \$90 |
| Penne Alfredo con Gamberi (Shrimp) | \$55 | \$110 |
| Penne Alfredo con Pollo (Chicken) | \$50 | \$90 |

NOTE: Our pastas are available with bolognese, marinara, puttanesca, or aglio e olio.

• CHICKEN & VEAL •

| | 8-10 People | 18-20 People |
|---|-------------|--------------|
| Pollo alla Milanese (Breaded) | \$55 | \$100 |
| Pollo con Funghi (Mushrooms) | \$55 | \$100 |
| Pollo Piccata (With white wine, lemon & capers) | \$55 | \$110 |
| Vitello Tonnato (Thin sliced veal topped with tuna sauce) | \$50 | \$105 |

• BREAD •

| | 8-10 People | 18-20 People |
|----------------------------------|-------------|--------------|
| Zona Blu's homemade bread | \$20 | \$35 |

• PIZZE & CALZONE •

Pizza in Teglia (serves 10-12/Add'l Cost for Toppings) \$80
Margherita pizza baked in our wood fired oven in a large baking sheet with a thicker crust

| | EACH |
|---|------|
| AYO! Our Signature Stuffed Pizza – Ciccio Parma Flat pizza bread filled with Prosciutto di Parma, crescenza cheese, arugula | \$18 |
| Hawaiian – Alghero Cotto, pineapple, mozzarella cheese, tomato sauce | \$15 |
| Seafood Lover – Baia Sardinia Mixed seafood, tomato sauce | \$25 |
| Prosciutto e Funghi – Bosa Cotto, mushroom, mozzarella cheese, tomato sauce | \$14 |
| Pizza Vongole – Cala Luna Clams, pecorino cheese, bottarga, mozzarella cheese | \$18 |
| Pizza Gamberi e Tonno – Carlofortina Fresh tuna, pesto, shrimp, mozzarella cheese | \$20 |
| Margherita – Chia Mozzarella cheese, basil, tomato sauce | \$12 |
| Meat Lover – Desulese Sausage, pepperoni cotto, bacon, mozzarella cheese, tomato sauce | \$20 |
| Mamoiada Speck, asparagus, smoked scamorza cheese, mozzarella cheese | \$18 |
| Palau Sausage, broccoli rapini, steamed potatoes, mozzarella cheese | \$16 |
| Veggie Lover – Sortu Grilled vegetables, mozzarella cheese, tomato sauce | \$14 |
| Su Nuraghe Sausage, roast potatoes, pecorino, mozzarella cheese | \$18 |
| Pizza Parmigiana – Usinesa Eggplant, parmigiano and mozzarella cheese, tomato sauce | \$15 |
| Quattro Stagioni – Four Seasons Each quarter has one of the following: Cotto, artichokes, olives, mushrooms. Topped with mozzarella cheese and tomato sauce | \$18 |
| Calzone Ricotta, spinach, mushroom, mozzarella cheese | \$14 |
| Calzone Barbara Sausage, cotto, mozzarella & scamorza cheese, tomato sauce | \$18 |

All of our pizzas are prepared with homemade dough in an Italian wood-fired, thin crust style. Pizzas are 14 inch.

• FISH •

| | 8-10 People | 18-20 People |
|--|-------------|--------------|
| Salmone alla Griglia (Grilled) | \$105 | \$200 |
| Salmone al Limone (With lemon) | \$105 | \$200 |
| Zuppa di Pesce alla Sarda (Mixed seafood in a touch of tomato prawn broth) | \$150 | \$300 |

• SALUMERIA/ANTIPASTO PLATTER •

| | 8-10 People | 18-20 People |
|---|-------------|--------------|
| Your choice of four meats and four cheeses | \$70 | \$120 |
| Meat Choices: Prosciutto Crudo, Salame Felino, Soppressata, Coppa, Mortadella, Prosciutto Cotto, Speck, Bresaola | | |
| Cheese Choices: Pecorino Fresco, Pecorino Semi Stagionato, Pecorino Romano, Stracchino, Grana Padano, Gorgonzola, Scamorza | | |

• VEGETARIAN PLATTER •

| | 8-10 People | 18-20 People |
|---|-------------|--------------|
| Vegetarian Platter Artichokes, grilled vegetables, mushrooms, sundried tomatoes | \$70 | \$130 |



Menu effective as of November 1, 2017

NOTE: Many of our dishes can be made vegetarian or gluten-free. Ask your server for recommendations.

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