

# MENU DI PRANZO - WEEKDAY LUNCH

## ANTIPASTI

<b>Caprese di Pomodoro</b>	9	<b>Burrata con Rucola</b>	10
Fresh mozzarella, tomato and basil		Creamy Burrata cheese on a bed of arugula	
<b>Grigliata di Verdure</b>	12	<b>Carpaccio di Manzo*</b>	10
Grilled eggplant, zucchini and roasted red peppers with feta and crostini		Thinly sliced raw filet mignon served with arugula and pecorino cheese	

## INSALATE E ZUPPE

*Add 5oz grilled chicken or shrimp (6) to your salad for \$4*

<b>Cuore di Palma "Pasta" Salad</b>	10	<b>Zona Blu Italian Salad</b>	10
Hearts of palm, tuna, avocado, bacon, tomato, red onion, olive oil/lemon/balsamic dressing		Fresh spinach, avocado, cherry tomato, fresh mozzarella, balsamic dressing	
<b>Arresina Salad</b>	10	<b>Cesare Salad</b>	10
Belgian endive, pear, walnut, gorgonzola, Sardinian honey mustard dressing		Romaine, gluten free Caesar dressing, homemade croutons, shaved parmesan (contains anchovies)	
<b>Zuppa del Giorno</b>	6	<b>Zuppa di Verdure</b>	6
Chef's daily soup creation		Vegetable Soup	

## POLLO E PESCE

*Pollo entrees include small house salad or french fries  
Or substitute with a side of pasta marinara or pasta aglio e olio +\$4*

<b>I Nostri Polli</b>	15	<b>Pesce del Giorno alla Griglia</b>	15
Choose Chicken: Parmigiana, Milanese or "ai Funghi" (with mushrooms and white wine)		Grilled fish of the day served with sautéed vegetables	

\*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.

Z O N A  


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## \$15 PASTA LUNCH SPECIAL

### **Gnocchetti alla Campidanese**

Handmade small Sardinian pasta with fresh tomato sauce and sausage

### **Fiocchetti di Ricotta e Tartufo**

Fresh pasta filled with ricotta and truffle in a mushroom cream sauce

### **Gnocchi di Patate con Fonduta**

Handmade potato gnocchi with creamy pecorino sauce

### **Lasagna alla Bolognese**

Lasagna with a bolognese sauce (meat)

### **Cassulli di Carloforte**

Artisanal Sardinian pasta with pesto, shrimp, clams and fresh tuna

### **Linguine alle Vongole**

Linguine with clams in a Vermentino white wine and garlic sauce

### **Spaghetti alla Bottarga**

Spaghetti, garlic, extra-virgin olive oil, crushed red pepper, and shaved salt-cured mullet roe

### **Ravioli Ricotta e Spinaci**

Pasta filled with ricotta and spinach, in a fresh tomato sauce

## \$10 PIZZA LUNCH SPECIAL

### **Ciccio "Ayo!" Our Signature Stuffed Pizza**

Flat pizza bread filled with Prosciutto di Parma, crescenza cheese, arugula

### **Margherita "Chia"**

Mozzarella, basil, tomato sauce

### **Meat Lover "Desulese"**

Sausage, pepperoni, prosciutto cotto, bacon, mozzarella, tomato sauce

### **Veggie Lover "Sortu"**

Grilled vegetables, mozzarella, tomato sauce

### **Prosciutto e Funghi "Bosa"**

Prosciutto cotto, mushroom, mozzarella, tomato sauce

### **Hawaii "Alghero"**

Prosciutto cotto, pineapple, mozzarella, tomato sauce

### **Quattro Stagioni "Four Seasons"**

Each quadrant has one of the following: prosciutto cotto, artichokes, olives, mushrooms, tomato sauce

### **Pizza Parmigiana "Usinesa"**

Eggplant, parmigiano and mozzarella, tomato sauce

