

• ANTIPASTI •

Soufflé al Pecorino	18	Octopus alla Griglia	25
Soufflé of Sardinian pecorino cheese with sautéed mushrooms in a black truffle sauce		Crispy, grilled Mediterranean octopus, arugula salad and roasted potatoes	
Frittura all'Isolana	20	Prosciutto e Burrata con Fichi	20
Fried calamari, jumbo shrimp, zucchini and marinara sauce		Parma Prosciutto aged 24 months served with fresh burrata cheese and dried figs	

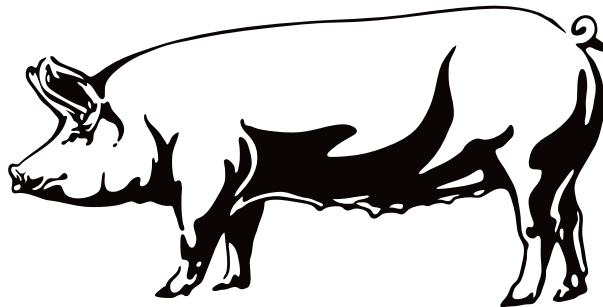
• SALUMERIA •

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

Piccolo:	2 salumi, 1 formaggio	24
Medio:	2 salumi, 2 formaggi	28
Grande:	3 salumi, 3 formaggi	36

Salumi

Prosciutto Crudo
Prosciutto Cotto
Salame Felino
Soppressata
Mortadella
Coppa
Speck
Bresaola



Formaggi

Pecorino Semi Stagionato
Pecorino Romano
Gorgonzola
Pecorino Semi Stagionato al Tartufo (Add \$4)
Stracchino
Grana Padano
Burrata (Add \$6)
Bufala (Add \$6)

• INSALATE e ZUPPE •

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

Zona Blu Italian Salad	14	Cesare Salad	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)	
Arresina Salad	13	Zuppa del Giorno	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.

• P R I M I P I A T T I •

Ravioli all' Ossobuco e Tartufo	26	Linguine alle Vongole	20
Braised veal shank, black truffle, mushroom sauce		Linguine with clams in a Vermentino white wine and garlic sauce	
Pappardelle al Sugo di Ossobuco	28	Spaghetti al Cartoccio	28
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	
Gnocchetti alla Campidanese	20	Spaghetti alla Bottarga	22
Handmade Sardinian pasta, tomato and sausage sauce		Garlic, evoo, shaved bottarga (salt-cured mullet roe)	
Fregola Sarda ai Frutti di Mare	28	Fiocchetti di Ricotta e Tartufo	26
Sardinian couscous style pasta, double reduction of fish tomato, extra virgin olive oil, garlic, fresh mixed seafood		Fresh pasta filled with ricotta and truffle, mushroom cream sauce	
Cassulli di Carloforte	24	Gnocchi di Patate con Fonduta	20
Artisanal Sardinian pasta, pesto, shrimp, clams, fresh tuna		Handmade potato gnocchi, creamy pecorino sauce	
		Lasagna alla Bolognese	18
		Bolognese sauce (meat)	

• S E C O N D I P I A T T I •

Tagliata di Filetto*	36	Gamberoni alla Griglia	32
Sliced filet mignon in a balsamic reduction, pecorino Sardo, rustic potatoes		Grilled jumbo prawns, sautéed vegetables	
Costoletta di Maiale alla Sarda	26	Salmone al Moscato	26
Grilled 12oz pork chop, ham, pecorino Sardo, arugula and romaine salad		Moscato wine sauce, saffron, cherry tomatoes, potatoes	
Filetto di Branzino alla Piastra	28	Pollo alla Gallurese	24
Grilled Mediterranean sea bass fillet served with grilled asparagus, sautéed mushrooms		Pan-seared chicken breast, prosciutto cotto, mushroom, fontina cheese, with eggplant caponata	
Zuppa di Pesce alla Sarda	30	I Nostri Polli	24
Mixed seafood in a double reduction of tomato prawn broth with Sardinian flatbread		Choose Chicken: Parmigiana, Milanese, or "Ai Funghi" (mushrooms & white wine) each served with sautéed vegetables	

• S I D E D I S H E S •

Side Dishes 6

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

• PIZZE e CALZONE •

Ciccio "Ayo!" Our Signature Stuffed Pizza 18 Flat pizza bread filled with Prosciutto di Parma, crescenza cheese, arugula	Hawaii "Alghero" 18 Prosciutto cotto, pineapple, mozzarella, tomato sauce
Margherita "Chia" 14 Mozzarella, basil, tomato sauce	Quattro Stagioni "Four Seasons" 20 4 quadrants of prosciutto cotto, artichokes, olives, mushrooms
Meat Lover "Desulese" 22 Sausage, pepperoni, bacon, prosciutto cotto, mozzarella, tomato sauce	Tropical Zona Blu 22 Shrimp, pineapple, bacon, drizzled with spicy honey, mozzarella, tomato sauce
Veggie Lover "Sortu" 16 Grilled vegetables, mozzarella, tomato sauce	Pizza Parmigiana "Usinesa" 18 Eggplant, parmigiano, mozzarella, tomato sauce
Prosciutto e Funghi "Bosa" 16 Prosciutto cotto, mushroom, mozzarella, tomato sauce	

• Dolci •

Seadas con Miele Sardo 10 A Sardinian exclusive... Homemade puff pastry filled with sweet cheese, lightly fried then drizzled with Sardinian honey	Tartufo al Pistacchio 10 (Contains Nuts) Pistachio gelato covered with dark chocolate
Profiteroles 10 Delicate pastry puffs filled with fresh cream and drizzled with chocolate sauce	Sorbetto di Pistacchio 10 (Contains Nuts) Pistachio semifreddo gelato with a creamy pistachio core coated with pistachio crumbles
Strudel di Mele in Pasta Sfoglia 10 (Contains Nuts) Delicate layers of pastry, baked apples and served with vanilla ice cream	Torta Della Nonna 10 (Contains Nuts) Lemon custard topped with almonds & pine nuts, dusted with powdered sugar
Tartufo di Limoncello 10 Lemon semifreddo sorbet with a limoncello core	Tiramisú* 10
Tartufo alla Vaniglia 10 (Contains Nuts) Vanilla gelato covered with dark chocolate	Cannoli (5) 10
	Nutella Pizza 14

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Menu items & prices effective as of May 26, 2021