

## • ANTIPASTI •

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

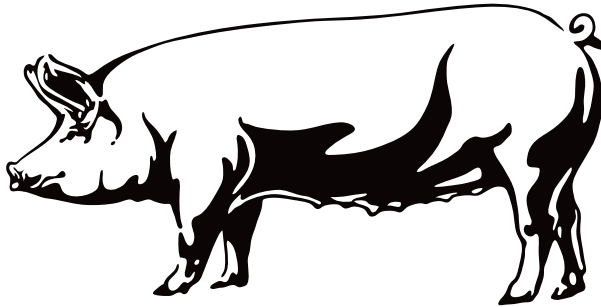
## • SALUMERIA •

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

<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  
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

<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>	13	<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 Braised veal shank, black truffle, mushroom sauce	<b>Linguine alle Vongole</b> 20 Linguine with clams in a Vermentino white wine and garlic sauce
<b>Pappardelle al Sugo di Ossobuco</b> 28 House-made pasta with slowly roasted veal shank, tomato sauce	<b>Spaghetti al Cartoccio</b> 28 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 Handmade Sardinian pasta, tomato and sausage sauce	<b>Spaghetti alla Bottarga</b> 22 Garlic, evoo, shaved bottarga (salt-cured mullet roe)
<b>Fregola Sarda ai Frutti di Mare</b> 28 Sardinian couscous style pasta, double reduction of fish tomato, extra virgin olive oil, garlic, fresh mixed seafood	<b>Fiocchetti di Ricotta e Tartufo</b> 26 Fresh pasta filled with ricotta and truffle, mushroom cream sauce
<b>Cassulli di Carloforte</b> 24 Artisanal Sardinian pasta, pesto, shrimp, clams, fresh tuna	<b>Gnocchi di Patate con Fonduta</b> 20 Handmade potato gnocchi, creamy pecorino sauce
	<b>Lasagna alla Bolognese</b> 18 Bolognese sauce (meat)

## • SECONDI PIATTI •

<b>Tagliata di Filetto*</b> 39 Sliced filet mignon in a balsamic reduction, pecorino Sardo, rustic potatoes	<b>Gamberoni alla Griglia</b> 32 Grilled jumbo prawns, sautéed vegetables
<b>Costoletta di Maiale alla Sarda</b> 26 Grilled 12oz pork chop, ham, pecorino Sardo, arugula and romaine salad	<b>Salmone al Moscato</b> 26 Moscato wine sauce, saffron, cherry tomatoes, potatoes
<b>Filetto di Branzino alla Piastra</b> 28 Grilled Mediterranean sea bass fillet served with grilled asparagus, sautéed mushrooms	<b>Pollo alla Gallurese</b> 24 Pan-seared chicken breast, prosciutto cotto, mushroom, fontina cheese, with eggplant caponata
<b>Zuppa di Pesce alla Sarda</b> 30 Mixed seafood in a double reduction of tomato prawn broth with Sardinian flatbread	<b>I Nostri Polli</b> 24 Choose Chicken: Parmigiana, Milanese, or "Ai Funghi" (mushrooms & white wine) each served with sautéed vegetables

## • SIDE DISHES •

### Side Dishes 6

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

# • P I Z Z E •

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

# • D o l c i •

<b>Seadas con Miele Sardo</b>	10	<b>Tartufo al Pistacchio</b>	10
A Sardinian exclusive... Homemade puff pastry filled with sweet cheese, lightly fried then drizzled with Sardinian honey		(Contains Nuts) Pistachio gelato covered with dark chocolate	
<b>Profiteroles</b>	10	<b>Sorbetto di Pistacchio</b>	10
Delicate pastry puffs filled with fresh cream and drizzled with chocolate sauce		(Contains Nuts) Pistachio semifreddo gelato with a creamy pistachio core coated with pistachio crumbles	
<b>Strudel di Mele in Pasta Sfoglia</b>	10	<b>Torta Della Nonna</b>	10
(Contains Nuts) Delicate layers of pastry, baked apples and served with vanilla ice cream		(Contains Nuts) Lemon custard topped with almonds & pine nuts, dusted with powdered sugar	
<b>Gluten Free, Dairy &amp; Sugar Free Cake</b>	12	<b>Tiramisú*</b>	10
Ask for this month's featured cake (May Contain Nuts)			
<b>Tartufo alla Vaniglia</b>	10	<b>Cannoli (5)</b>	10
(Contains Nuts) Vanilla gelato covered with dark chocolate			
		<b>Nutella Pizza</b>	14

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Menu items & prices effective as of May 26, 2021