

Antipasti Appetizer

CLASSIC CAPRESE <i>tomato, mozzarella and basil oil</i>	\$ 10
SUPPLI AL TELEFONO <i>fried risotto with pomodoro and mozzarella</i>	\$ 13
PROSCIUTTO DI PARMA WITH GNOCCO	\$ 13
ANTIPASTO ITALIANO <i>Charcuterie Board serves two or more</i>	\$ 22
SCALLOPS CHEF'S WAY	\$ 25
PORTOBELLO MUSHROOM CUP <i>with potato</i>	\$ 13
FRIED CALAMARI <i>with arrabiata sauce</i>	\$ 13
Soup	
TOMATO & BASIL	\$ 10
SOUP OF THE DAY	\$ 15

Salads

WINTER SALAD <i>romaine, pears, pecorino, walnuts, raisins, pickled onion, seeds and croutons</i>	\$ 13
CHICKEN CAESAR SALAD <i>romaine, parmigiano reggiano, croutons</i>	\$ 12
SALMON SALAD <i>salmon, avocado, berries, spring mix, croutons, seeds</i>	\$ 12
HOUSE SALAD <i>mixed greens, tomatoes, carrots, croutons, seeds</i>	\$ 8

Dressings: Caesar Ranch Balsamic Vinaigrette

Gorgonzola Citronette (House)

Primi Pasta

WINTER 2021/22

	half/full
SPAGHETTI AL POMODORO <i>marinara sauce</i>	\$ 9/16
SPAGHETTI CACIO E PEPE <i>creamy pepper sauce</i>	\$ 9/16
SPAGHETTI LA NUMERO 4 <i>spaghetti carbonara</i>	\$ 10/17
MACCHERONI ALL' ARRABIATA <i>spicy red sauce</i>	\$ 9/15
MACCHERONI AL RAGU <i>tomato & beef ragu</i>	\$ 10/17
FETTUCCINE SALMON ALL' VODKA <i>pink sauce</i>	\$ 11/19
PAPPARDELLE WILD BOAR RAGU	\$ 22
LOBSTER FETTUCCINE <i>pink sauce</i>	\$ 26
TIMBERLAND FETTUCCINE	\$ 10 / 17
	<i>beef ragu with mushrooms</i>
SAUSAGE AND BROCOLINI GNOCCHI	
	<i>potato dumpling with sausage and broccoli</i>
	\$ 20
SHRIMP GNOCCHI	\$ 22
BEEF TENDERLOIN RAVIOLI <i>truffle demi glaze</i>	\$ 23
LEMON RAVIOLI <i>almond pesto sauce</i>	\$ 18
CHICKEN RAVIOLI <i>butter and sage</i>	\$ 22

Gluten free pasta available upon request—add \$2.50

All pastas homemade by:

Mamma Monica

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

Please make your server aware of any food allergies or dietary restrictions

20% Gratuity will be added to parties of 8 or larger

Secondi Entree

Includes one side

Beef

TAGLIATA ALLA GRIGLIA - PRIME NY STRIP	\$ 40
	<i>arugula and parmesan OR mushrooms</i>
FILETTO ALLA GRIGLIA - PRIME FILET	\$ 43
	<i>add merlot wine reduction or truffle demi-glaze \$10</i>
CHEF'S CUT OF THE DAY — <i>as available</i>	MP
VEAL VALDOSTANA	\$ 33
	<i>veal medallions with prosciutto and provala</i>

Chicken

SCALOPPINA ALLA PIZZAIOLA	\$ 20
SCALOPPINA FUNGHI <i>mushroom</i>	\$ 20

Lamb

TUSCAN LAMB CHOPS 'SCOTTADITO'	\$ 35
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Fish

BRANZINO SICILIAN WAY	\$ 32
ORATA WITH TRUFFLE AND MUSHROOM	\$ 40
SALMON POTATO CRUST <i>saffron cream and rapini</i>	\$ 35

Sides

without entree \$ 8

- Butter Spinach ● Brussel Sprouts ● Broccoli Gratin
- Rapini with Garlic ● Saffron Potatoes
- Vegetable Soufflè ● House Salad



www.zenosonthesquare.com



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102 Houston Street, Weatherford, Texas

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Executive Chef: Massimiliano "Max" Zubboli

General Manager: Zeno Russo