

APPETIZERS



- SALMON CAKES** 15
served with Italian salmoriglio aioli and seasonal salad
- COCCOLI TOSCANI** 15
parma ham, burrata cheese and fried pizza dough balls (Coccoli)
- SHRIMP FRITTERS** 15
with creamy b chamel and served with garlic aioli

- FRIED CALAMARI** 15
with arrabiata sauce and sea salt
- CLASSIC CAPRESE** 15
sliced tomato, mozzarella and basil oil
- ANTIPASTO ITALIANO** 24
Charcuterie Board

SOUPS

- TOMATO & BASIL** 12
homemade American/Italian traditional soup with a Pummerol sauce base and served with croutons.
+ *Gluten free option available*
- SOUP OF THE DAY** MP

CHEF TABLE SIDE

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| PASTA WHEEL 28
Mamma Monica's fresh egg pasta tossed into a flame warmed parmesan cheese wheel. Served with fresh ground pepper
+ <i>minimum of 2</i> |
| WAGYU BONE IN TOMAHAWK RIBEYE 15OZ MP
our best selection beef offered, grilled then cut table side by Chef Max with flaming bourbon and rosemary. |

SALADS

- SALMON SALAD** 15
organic mixed greens, salmon, avocado, berries, croutons, seeds
- MINI CAESAR** 10
baby romaine, parmigiano reggiano, croutons
- HOUSE SALAD** 9
organic spring mixed, tomatoes, carrots, croutons, seeds

- AUTUMN SALAD** 13
mix of greens, goat cheese, grapes, Granny Smith apples, grilled butter nut squash, seeds, croutons and roasted almonds
- CHICKEN CAESAR SALAD** 13
baby romaine, croutons, parmesan flakes and grilled chicken

Dressings : Caesar Ranch Balsamic Vinaigrette Gorgonzola (Blue Cheese) Citronette (House)

PASTA (HOMEMADE BY MAMMA MONICA)

- SPAGHETTI AL POMODORO** 9/16
classic pummerol sauce and basil
+ *Kids favorite*
- SPAGHETTI CACIO E PEPE** 9/16
creamy white sauce with pecorino cheese and cracked black pepper.
- MACCHERONI ALL' ARRABIATA** 9/16
chunky red sauce with a hint of spice
- FETTUCCINE ALLA' VODKA** 9/16
pink cream sauce
+ *protein options: salmon sauce, chicken, shrimp for extra cost*
- SPAGHETTI NUMERO 4** 11/19
Chef's Max's carbonara - bacon, eggs, cheese, onion and secret ingredients
+ *took Chef Max 4 different recipes to get it perfect*
- SPAGHETTI AL RAGU** 11/19
Tuscany bolognese sauce
- TIMBERLAND FETTUCCINE** 11/19
Grandmother's homemade beef ragu with saut ed mushrooms and cream

- PAPPARDELLE WILD BOAR** 22
Chianti marinated boar ragu with tomato and olives
- SHRIMP GNOCCHI** 26
potato dumplings in a creamy bisque with shrimp and confit tomatoes
+ *Zeno's favorite*
- LEMON RAVIOLI** 22
almond pesto sauce and lemon zest on top of ricotta stuffed ravioli served on a bed of arugula
- BEEF TENDERLOIN RAVIOLI** 25
with truffle demi glaze and pepper
+ *favorite*
- GEMELLI AL PESTO ALLA TRAPANESE** 20
sun dried tomato pesto and Calabrian spicy chili peppers
+ *S Shaped strand twisted spiral pasta (aka "twins")*
- LOBSTER FETTUCCINE** 28
creamy livornese sauce with whole tail cut in half on top
+ *favorite*

ENTR ES (INCLUDES ONE SIDE)

- SALMON PISTACHIO** 38
Atlantic filet breaded with pistachios, carrot lime puree, lemon cream and sweet beet mousse
- SICILIANA** 38
Mediterranean pesce (fish) topped with fresh tomatoes, kalamata olives, basil and oregano then wrapped in parchment paper and baked.
- CHICKEN SCALOPPINA** 25
Pizzaiola- arrabiata sauce, mozzarella, capers OR Mushroom-b schamel, mozzarella, mushrooms
- VEAL SALTIMBOCCA ALLA ROMANA** 38
beef medallions saut ed with sliced parma ham in a butter and sage sauce

- PIEMONETESE ALLA GRIGLIA** 50
Italian Beef NY strip sliced on top of arugula and parmesan with balsamic glaze OR shiitake organic mushrooms
- FILETTO** 50
tenderloin filet sous vide then saut ed with rosemary and garlic in EVOO
+ *Chef suggests medium rare*
- TUSCAN LAMB CHOPS 'SCOTTADITO'** 42
garnished with mint pesto and potato foam
- SCALLOPS CHEF'S WAY** 35
with bacon crumbs, saut ed onions, parsley and potato foam

Sides \$9

BUTTER SPINACH BRUSSEL SPROUTS BROCCOLI GRATIN ROSEMARY POTATOES HOUSE SALAD

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE MAKE YOUR SERVER AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR LARGER

RED WINE

PALAZZO DELLA TORRE 12/45

Allegrini Veneto (HOUSE WINE)

CABERNET SAUVIGNON 10/36

Poggio al Tufo Tommasi Toscana

BARBERA D'ALBA 12/45

Batasiolo Piemonte

NEBBIOLO 13/50

IL Principe delle Langhe Piemonte

CROGNOLO 18/70

Tenuta Sette ponti Toscana

CHIANTI CLASSICO 15/55

Peppoli Antinori Toscana

CHIANTI CLASSICO RISERVA 13/50

Nozzole Toscana

PINOT NERO 12/45

Mezzacorona Trentino

MERLOT 12/45

Mezzacorona Trentino

VALPOLICELLA 13/50

Allegrini Veneto

AMARONE DELLA VALPOLICELLA 120

Allegrini Veneto

BARRUA 115

Agricola Punica Sardegna

LA POJA 190

Allegrini Veneto

ORNELLAIA 365

Antinori Toscana

ROSSO DI MONTALCINO 70

Silvio Nardi Toscana

IL PARETTO 180

Cabrenet Nozzole Toscana

BAROLO 95

Michele Chiarlo Piemonte

CAYMUS 185

Napa Valley USA

PRISONER RED 84

Napa Valley USA

STAG'S LEAP 90

Napa Valley USA

LA GROLA 80

Allegrini Veneto

BRUNELLO DI MONTALCINO 120

Caparzo Toscana

BRUNELLO DI MONTALCINO 165

Antinori Pian delle Vigne Toscana

CABREO 170

Tenuta Sette ponti Toscana

IL PINO 220

Antinori Tenuta Biserno Toscana

ZINFANDEL 55

Sapore d'italia Puglia

BAIA AL VENTO 195

Campo Al Mare Bolgheri

INSOGLIO 90

Super Tuscan Tenuta Biserno Toscana

SASSICAIA 355

Tenuta San Guido Toscana

TIGNANELLO 220

Marchesi Antinori Toscana

GIUDALBERTO 140

Tenuta San Guido Toscana

WHITE WINE

SOAVE CLASSICO 10/36

Lenotti Veneto (HOUSE WINE)

PINOT GRIGIO 12/45

Jerman Trentino

ROSE

BARDOLINO CHIARETTO 10/36

Lenotti Veneto

DESERT WINE

BRACCHETTO D'AQUI 10 / 36

Ca' Bianca Piemonte

SANGUE DI GIUDA 11 / 40

Quaquarini Lombardia

SPARKLING WHITE & CHAMPAGNE

PROSECCO 12/45

Mice'l Nonno G DOC

VEUVE CLICQUOT 150

Yellow Label France

MOSCATO D'ASTI 12/45

Michele Chiarlo Nivole

COCKTAILS

APEROL SOUR 10

Aperol, gin, Lemon, simple

GRAPEFRUIT MARTINI 10

Vodka, grapefruit, st.germain, lime, simple

LAZZARONI SOUR 10

Amaretto, lemon, simple

OLD FASHION 10

whiskey/burbon/rye, bitters, luxardo cherry

PEACH MARTINI 10

Peach and vodka

BLOODY MARY 10

Vodka, tomato juice, salt, pepper, tabasco

COSMOPOLITAN 10

Vodka, lime, triple sec, cranberry

WHITE RUSSIAN 8

Vodka, kahlua, heavy cream

APEROL SPRITZ 10

Aperol, prosecco, soda

GRAPEFRUIT ZENO'S 10

Vodka, grapefruit, st.germain, lime, simple, soda

MULE 9

Vodka, lime, ginger beer

NEGRONI 10

Gin, Martini Rosso, Campari

SAZERAC 12

Rittenhouse rye, herbsaint, bitters, simple

ZENO'S ITALIAN MARGARITA 10

Tequila, lemon, lime, amaretto, limoncello

MARTINI (VODKA/GIN) 10

Vodka/gin, olives or lemon twist

BELLINI 12

Peach, prosecco

LEMON DROP MARTINI 10

Vodka, lemon, simple, limocello,

LONG ISLAND ICE TEA 10

Vodka, Rum, gin, triplesec, pepsi

POMEGRANATE MARTINI 12

Vodka, lemon, simple, limocello, pama.

PROSECCO COCKTAIL 12

sugar cube, bitters, prosecco

MANHATTAN 10

Whiskey, martini rosso, bitters

MARGARITA 10

tequila, triplesec, lemon, lime, agave syrup

BEERS AND CAFFETTERIA

TOPO CHICO 4

ICED TEA 3

ESPRESSO 3

SODA 3

CAPPUCCINO 4.5

REGULAR COFFEE 3

SAN PELLEGRINO 6

BUSCH N/A 6

BUD LIGHT 4

MILLER LITE 4

PERONI 5

REVOLVER BLOOD & HONEY 5

SAINT ARNOLD ART CAR IPA 5

ULTRA 4

MARTIN HOUSE BOCKSLIDER 5

COORS LIGHT 4

GUINNESS STOUT 6

RED BRIDGE (GLUTEN FREE) 5