

ZAZA

ITALIAN GASTROBAR

Summer Restaurant Week

August 24th - September 7th 2026

Lunch \$20

CHOOSE AN APPETIZER

Garden Salad

Mixed greens, cherry tomatoes, fennel, carrots, and lemon vinaigrette.

Pasta e Fagioli Soup

Traditional Italian soup with pasta, cannellini beans, and vegetables in a tomato broth.

CHOOSE AN ENTREE

Blackened Shrimp Caesar Salad

Blackened shrimp served over crisp romaine lettuce tossed with house-made Caesar dressing, croutons, and shaved Parmesan.

Spicy Fried Chicken Sandwich

Spicy fried chicken served on a brioche bun with chipotle mayo, lettuce, tomato, and coleslaw.

Penne Sabilla

Penne pasta tossed with chicken, sun-dried tomatoes, artichokes, and asparagus in a garlic-and-olive-oil sauce.

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Dinner \$45

CHOOSE AN APPETIZER

Caesar Salad

Crisp romaine lettuce tossed with house-made Caesar dressing, croutons, and shaved Parmesan.

Mussels Marechiaro

PEI mussels sautéed with garlic and fresh herbs in a white wine sauce.

Roasted Truffle Brussels Sprouts

Roasted Brussels sprouts with truffle honey and shaved almonds.

CHOOSE AN ENTREE

Swordfish Mediterraneo

Grilled swordfish topped with olive tapenade, served with sautéed broccoli rabe and roasted potatoes.

Roasted Chicken Breast au Jus

Bell & Evans chicken breast served with French beans, mashed potatoes, and natural pan jus.

Pork Chop ai Funghi

Breaded pork chop topped with sautéed mushrooms in a light brown sauce, served with mashed potatoes and French beans.

Portobello Truffle Pizza

A white pizza topped with portobello mushrooms, a drizzle of truffle oil, fresh arugula, and shaved Parmesan cheese.

CHOOSE A GLASS OF WINE OR DESSERT

A Glass of Our House Red or White White

-OR-

House-Made Tiramisu

Espresso-soaked ladyfingers and mascarpone cream, finished with cocoa.