



ZANTI DINNER MENU *\$55 per person*

FIRST COURSE

Mahi Mahi Ceviche

Mahi Mahi marinated in a citrus blend, served with green apple, dried chili sauce, and fresh cilantro, accompanied by crispy plantain chips

Roasted Tomato Soup

Classic roasted tomato soup with fresh basil, creamy goat cheese, and crispy bread

Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, and homemade Caesar dressing

Sicilian Arancini

Crispy risotto ball stuffed with braised beef and mozzarella cheese, served on a bed of arrabbiata sauce and topped with Parmesan cheese

SECOND COURSE

New York Strip

Grilled New York strip, served with pepper sauce and French fries

Halibut Garden Essence

Pan-seared halibut over minted pea purée, sautéed Brussels sprouts, and finished with dried chili sauce

Pork Chop

15 oz, marinated in balsamic, orange, and herbs for tenderness and juiciness, served with a red wine cranberry reduction and mashed potatoes

Chicken Piccata

Pan-seared chicken cutlets with white wine lemon butter sauce, crispy capers, sautéed spinach, and served with spaghetti

Alfredo Pasta

Homemade tagliatelle in a classic Parmesan Alfredo sauce, served with your choice of grilled chicken or sautéed shrimp

Ribeye Tagliata (+\$15)

Arugula, heirloom cherry tomatoes, crispy potatoes and spicy mustard sauce on the side

Braised Ossobuco Alla Milanese (+\$15)

8 hour slow cooked veal ossobuco served on top of a creamy Parmesan cheese risotto

Brazino and Crab (+\$15)

Baked branzino filet filled with crab, baby heirloom tomato, sautéed spinach, capers and red bell pepper with lemon butter sauce

THIRD COURSE

Hazelnut Cake

Salted Caramel Gelato, Nutella, and toffee

Sorbet

Passion fruit

Homemade Gelato (choose one flavor)

Pistachio, Amaretto, Torrone