



ZANTI DINNER MENU *\$55 per person*

FIRST COURSE

Cacio and Pepe Salad

Baby Gem Lettuce, 25-year-old Italian Balsamic Vinegar, Parmigiano Reggiano topped with a Cacio cheese and pepper dressing

Eggplant Parmigiana

Eggplant, melted mozzarella cheese, Parmigiano Reggiano, basil, and pomodoro

Tuna Crostini

Fresh yellowfin tuna marinated with ponzu sauce, avocado, and crispy capers, served on homemade spinach toast

Meatballs

Served with pomodoro sauce

SECOND COURSE

Chicken Piccata

Thin pan-seared chicken breast, white wine lemon butter sauce, capers, sautéed spinach, and sage polenta

Pizza *(choose one flavor)*

Margherita, Pepperoni, or Prosciutto di Parma

Salmon Acqua Pazza

Kalamata olives, baby heirloom tomatoes, basil, white wine, asparagus, and capers

Tagliatelle Bolognese

12-hour homemade Bolognese sauce

Flank Steak

6 oz grilled, served with french fries and mustard sauce

Tagliolini Frutti di Mare

Squid ink black tagliolini, shrimp, calamari, scallops, mussels, clams, garlic, peperoncino, white wine, basil, and pomodoro sauce
(+\$10 per order)

Braised Lamb Ossobuco

Served with Parmigiano Reggiano risotto *(+\$15 per order)*

Ribeye Tagliata

Sliced 14 oz ribeye, arugula, baby cherry heirloom tomatoes, crispy potatoes, Parmesan cheese and mustard demi-glace *(+\$20 per order)*

THIRD COURSE

Hazelnut Cake

Almond flour hazelnut cake, caramel-salt gelato, Nutella, and toffee

Panna Cotta

Served with fresh berry sauce and fresh mint

Homemade Gelato *(choose one flavor)*

Vanilla or Pistachio or Sorbet (Orange or Lemon)