



LUNCH APPETIZERS

- HAND-CUT FRENCH FRIES 8
- FRIED CALAMARI WITH CHIVE MAYO AND SPICY TOMATO SAUCE 14
- TAGLIERE (A MIX OF FRESHLY SLICED PROSCIUTTO, SALAMI AND BRESAOLA) 20
- BAKED FONTINA CHEESE AND HERBS SERVED WITH CROSTINI AND CRUDITÉ 18
- CHEESE BOARD (4 CHEESES WITH HOUSE-MADE JAM) 18

SOUPS & SALADS

- TUSCAN KALE AND WHITE BEAN SOUP 14
- CAESAR SALAD WITH WHITE ANCHOVIES, HOUSE-MADE DRESSING AND HERBED CROUTONS 14
- ARUGULA WITH HEIRLOOM CHERRY TOMATOES, SHAVED PARMESAN CHEESE AND CITRUS DRESSING 14
- CHOPPED SALAD OF MIXED GREENS, PEARS AND ROASTED TURKEY WITH BLUE CHEESE DRESSING, DRIED CHERRIES AND PUMPKIN SEEDS 14
- "ACQUACOTTA" (TRADITIONAL TUSCAN SOUP MADE WITH CELERY, ONION, TOMATO, BASIL, SOFT-COOKED EGG, PARMESAN CHEESE AND CROSTINI) 15
- WARM SALAD OF SAUTÉED KALE, BUTTERNUT SQUASH, PANCETTA AND BALSAMIC REDUCTION 15

STONE-FIRED PIZZA (GLUTEN FREE AVAILABLE UPON REQUEST)

- PEPPERONI 14
- LA CAMPAGNOLA (RICOTTA CHEESE, SPINACH, PROSCIUTTO, FIGS AND FIG REDUCTION) 16
- BURRATA WITH FRESH TOMATO AND ARUGOLA 16
- MARGHERITA 13

HOUSE-MADE PASTA (GLUTEN FREE AVAILABLE UPON REQUEST)

- OUR FAMOUS MEAT LASAGNA 20
- TAGLIATELLE "ALLA BOLOGNESE" 20
- FETTUCINE WITH WILD MUSHROOMS 24
- "PASTA AL FORNO" BAKED PASTA WITH FRESH MOZZARELLA AND TOMATO-BASIL SAUCE 16

FROM THE GRILL

- PAN SEARED SALMON WITH ROASTED BEETS AND GRILLED ASPARAGUS 24
- ZENO'S BURGER (HOUSE-MADE BRIOCHE BUN, KOBE BEEF, CARAMELIZED ONIONS, LETTUCE, TOMATO AND CHIVE MAYO) 16 (ADD BACON & EGG FOR 4)
- VEAL SCALOPPINI WITH LEMON, CAPERS AND MASHED POTATOES 25

(ONTORNI (SIDE DISHES) 8

- SAUTÉED GREENS – MASHED POTATOES – ROASTED POTATOES – GRILLED ASPARAGUS

ADDITIONS

- CHICKEN PAILLARD 10      SEARED SALMON 12      PROSCIUTTO 10

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS