

Small Plates | Starters | Sharables

Lump Crab Dip | \$18.50

Wood Fired. Warm Baguette
*Substitute GF Bread + \$2

Fried Brussel Sprouts | \$9.50 *GF *VE

Pepper Relish Vinaigrette

Shrimp Cargot | \$16.50

Garlic, Butter, Herbs, Havarti. Warm Baguette *Substitute GF Bread + \$2

Fried Polenta Balls | \$13

Mozzarella Stuffed, House Marinara, Basil Pistou, Parmesan

Warm Baguette | \$8 *VG

Herb Butter

Crispy Calamari | \$14

Sweet Drop Peppers, Grilled Lemon, & Lemon Basil Aioli

Banana Peppers | \$16 *GF

Wood Fired, House Red Sauce, Stuffed with Sausage, Topped with Cheese

Coconut Crusted Shrimp | \$16.50

Sweet & Spicy Sauce
*Substitute Shrimp for Tofu \$9 *VE

Truffle Fries | \$8.50/sm \$10.50/lg *GF

Fried Arugula, Parmesan, Lemon Basil Aioli

Crispy Pork Belly | \$16 *GF

Poached Egg, Pickled Mustard Seed, Warm Shaved Brussel Sprout Salad, Parmesan, Croutons

Salads

House Salad | \$8/sm \$12 /lg *GF *VE *GF

Local Berger's Green House Hydroponic Greens, Cucumber, Shaved Red Onion, Carrot, Tomatoes, House Vinaigrette

Caesar Salad | \$11/sm /\$15/lg

Chopped Romaine, Parmesan, Croutons, & House Caesar Dressing
+\$2 Add Two Anchovies

+\$ 6oz. Grilled Chicken

+Add 5 Shrimp

+\$ Add 8 oz. Sirloin Filet

+\$ 3oz Filet Mignon Medallion

All Market Price Listed on Monthly Specials

Crispy Chicken Caesar Salad | \$22

Panko & Parmesan Breaded Chicken Cutlet Topped with Our Caesar Salad

Mediterranean Salad | \$16 *GF

Local Berger's Green House Hydroponic Greens, Garbanzo Beans, Celery, Tomatoes, Red Onions, Parmesan, Fresh Mozzarella, Salami, Banana Peppers, House Vinaigrette

French Onion Soup | \$12

Entrees

Wood Fired Pork Ribeye | \$29 *GF

Dijon Cream, Braised Leeks, Seasonal Vegetable, Smashed Potatoes

Steak House Plate | Market *GF

Choice of 8oz. Sirloin Filet | 16oz. Wood Fired Prime Rib | or Twin 3oz Filet Mignon Medallions

Horseradish Cream and Aus Jus, Smashed Potatoes, & Seasonal Vegetable. Crispy Fried Leeks

Parmesan Crusted Flounder | \$26

Beurre Blanc, Parmesan Polenta, Roasted Tomato

Fresh Catch | Market

Chef's seasonally inspired seafood special

Chicken Scallopini Marsala | \$24

Mushrooms, Peas, & Smashed Potatoes

***Mushroom Linguini Pasta | \$24**

Sautéed Pancetta, Mushroom Blend, Fresh Herbs, & Parmesan

***A La Vodka | \$16 *VG**

Orecchiette Pasta, Grated Parmesan, Fresh Basil

***Linguini Aglio Olio | \$14 *VE**

Garlic, Olive Oil, Crushed Red Pepper, Parsley
+Add Parmesan + \$1

***Add (5) Shrimp, or (6 oz.) Chicken +\$**

Bolognese | \$27

Trumpet Pasta, Savory Meat Sauce of Ground Pork, Ground Beef, Pancetta, Red Wine, Aromatics, San Marzano Tomatoes. Topped with Basil and Parmesan

Sausage & Broccoli Rabe | \$23

Orecchiette Pasta, Ground Italian Sausage, Sauteed Broccoli Rabe, Parmesan, White Wine, Butter, Parmesan

Wood Fired Pizzas + Panuozzi (Pizza Sandwich)

Dough prepared daily in house

Zoey Pie | \$13 *VG

House Sauce and Mozzarella

The Zander Man | \$16

House Sauce, Fresh Mozzarella, Pepperoni, Hot Honey

Take Me To Italy | \$16

Garlic Olive Oil, Fresh Mozzarella, Prosciutto, Arugula, & Balsamic Reduction

Truffled Forager | \$16 *VG

Garlic and Herb Roasted Mushrooms, Mozzarella, & Truffle Oil

Caprese | \$14 *VG

House Sauce, Fresh Mozzarella, and Basil

Charlie's Choice | \$15

Garlic Olive Oil, Sausage, Herbed Ricotta, Caramelized Onion

Savannah's Select | \$16

House Sauce, Pepperoni, Peppers, Onions, Mozzarella

Chloe's Charm | \$16

Garlic Oil, Mozzarella, Sausage, Onion, Banana Peppers, Basil, Parmesan, Balsamic Reduction

Braised Beef | \$19

Mozzarella, Herbed Ricotta, Savory Braised Beef, Caramelized Onions, Banana Peppers

Italian Stallion | \$18

Garlic Oil, Fresh Mozzarella, Salami, Pepperoni, Onions, Banana Peppers, Parmesan, Basil

\$3 Each Additional Topping

Substitute for GF shell + \$5

**Substitute Vegan Mozzarella + \$4*

Caprese Panuozzi | \$14 *VG

Fresh Mozzarella, Marinated Tomatoes, Arugula, Basil Pistou, Parmesan +\$2 add Prosciutto

Savory Braised Beef Panuozzi | \$21

Mozzarella, Havarty, Caramelized Onions, Roasted Garlic Aioli, Arugula, Aus Jus

Chicken Cutlet Panuozzi | \$19

Fresh Mozzarella, Marinated Tomatoes, Roasted Garlic Aioli, Basil Pistou

Sweet Endings

Classic Crème Brûlée | \$10

Fresh Berries

Flourless Chocolate Torte | \$9

Raspberry Coulis & Fresh Berries

Cannoli Dip | \$9

Creamy Orange Scented Ricotta with Chocolate Chips, Cookie Chips

Seasonal Dessert | \$ Market

Zoey & Zander Eats Children's Menu

Children 12 and Under, Served with Apple Sauce

Chicken Tenders & French Fries | \$12

Butter Noodles & Cheese | \$9

+Red Sauce + \$1 +Grilled Chicken +\$6

3oz Filet Mignon Medallion | \$16

Smashed Potatoes, Seasonal Vegetable

Non-spirited Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Root Beer, Lemonade, Unsweet Tea, Raspberry Tea | \$3.75 -Unlimited Refills-

Smeraldina Sparkling Artesian Water \$10/Liter French Pressed Boil Line Coffee | \$6/sm \$8/lg

Nitrogen Boil Line Cold Brew Coffee / \$4.50 Boil Line Kombucha / \$6 Assorted Mighty Leaf Herbal Tea | \$3

There will be an automatic 20% gratuity applied to all parties six guests and over

\$2.00 per person cake cutting fee for outside cakes/desserts* *Check may not be split more than four ways per table

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

For those who have food allergies, please inform your server. We will be happy to discuss any necessary changes

GF Items may be cross contaminated (fryer, wood fired oven), please discuss the severity of your Gluten Intolerance with your server.