



# Apertivo

## Crostini Gamberetti

Rounds of Italian seed bread toasted and topped with shrimp, cream cheese, diced red peppers, green onions and fresh parmigiana - 9

## Toasted Ravioli

Topped with parmigiana and served with marinara sauce - 9

## Pomodori Fritti

Fresh tomato slices, breaded, fried and topped with melted blended Italian cheese and parmigiana - 9

## Parmigiana Di Melanzane

Fresh eggplant slices, breaded, fried, baked with marinara sauce, blended Italian cheese and parmigiana - 11

## Calamari Fritti

Fried, served with lemon butter sauce and parmigiana - Subject to Availability

Calamari Picante add \$1.00

## Garlic Cheese Bread

French bread topped with butter, garlic, melted blended Italian cheeses and parmigiana - 8

## Mozzarella Fritti

Fresh slices of mozzarella cheese breaded and fried, served with marinara - 9

## Arancini

Seasoned risotto rolled with Italian cheese and salsiccia, lightly breaded and fried, served with marinara - 10

# Insalata

## Sicillian

Romaine and iceberg lettuce, ham, artichoke hearts, green olives, diced red peppers, blended Italian cheese and parmigiana, served with house dressing - 10 / - 12

## Deluxe

Romaine and iceberg lettuce, ham, tomatoes, blended Italian cheese and parmigiana, with house dressing - 8 / - 10

## Dinner Salad

Romaine and iceberg lettuce, diced red peppers, blended Italian cheese and parmigiana with house dressing - 5.50

## Heirloom Tomato Salad

Fresh grape tomatoes and diced red onions, tossed in a red wine vinaigrette, served on a bed of romaine and topped with fontinella cheese - 10  
Anchovies available upon request at no charge.

\*Split orders available - \$2.00 charge for each additional plate

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# Pasta

## Penne Salsiccia

*Suggested Wine: Pinot Noir*

Penne noodles tossed in olive oil, butter and garlic with a touch of marinara, salciccia, red peppers, red onions and green olives with freshly grated fontinella cheese - 13

## Capellini Scampi

*Suggested Wine: Chardonnay*

Capellini tossed in olive oil, butter and garlic with shrimp and capers - \$15

## Fettuccini Alfredo

*Suggested Wine: Chardonnay - 14*

## Pasta Con Pesce

*Suggested Wine: Sauvignon Blanc*

Linguine noodles prepared in a spicy cream sauce with shrimp, sea legs, clams, mushrooms and a touch of marinara sauce - 15

## Linguine And Clams

*Suggested Wine: Chardonnay*

Linguine noodles prepared in clam sauce with pieces of clams, a touch of blended Italian cheese and topped with parmigiana cheese - 15

## Capellini Alla Zia

*Suggested Wine: Pinot Noir*

Penne tossed with olive oil, butter and garlic with shrimp, sundried tomatoes and green onion - 15

## Canneloni

*Suggested Wine: Merlot*

Tender noodles filled with beef and pork, topped with parmigiana then baked in red and white sauce - 15

## Portabella Asparagi

*Suggested Wine: Chardonnay*

Jumbo ravioli stuffed with portabella mushrooms sautéed in olive oil, butter and garlic with fresh asparagus and sweet red bell peppers. Topped with freshly grated fontinella cheese - 15

## Tortellini Piselli

*Suggested Wine: Pinot Grigio*

Tortellini in an egg cream sauce with peas and proscuitto ham - 15

## Tutto Mare

*Suggested Wine: Sauvignon Blanc*

Linguine prepared in a rich garlic cream sauce with shrimp, baby scallops, clams and mushrooms - 15

## Cavatelli Broccoli

*Suggested Wine: Riesling*

Cavatelli noodles in a rich garlic cream sauce with fresh broccoli and mushrooms - 14

## Carbonara

*Suggested Wine: Pinot Grigio*

Linguine noodles in an egg cream sauce with bacon and mushrooms - 16

## Ravioli

*Suggested Wine: Chianti*

Traditionally prepared - 13

Baked - 14

## Seafood Ravioli

*Suggested Wine: Chardonnay*

Stuffed with shrimp & crab and served in a rich garlic cream sauce - 15

## Mostaccioli Al Forno

*Suggested Wine: Chardonnay*

Mostaccioli prepared in a sage cream sauce with fresh grilled chicken, bacon, broccoli, tomatoes and mushrooms. Topped with blended Italian cheese and seasoned breadcrumbs then baked - 16

## Mostaccioli Or Spaghetti

With Marinara - 12

With Meat Sauce - 13

With Meatballs - 13

With Meat Sauce And Meatballs - 14

## Baked Pasta

*Suggested Wine: Merlot*

Choose mostaccioli or spaghetti in a marinara sauce with a touch of cream and baked with blended Italian cheese and parmigiana - 13

With Meatballs - 14

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*Served with a side of pasta*

## Imbottito

*Sub a dinner salad for \$3.00*

### Meatball

Served on french bread with marinara sauce - 11.50

With Cheese- 12.50

### Chicken Parmigiana

Breaded chicken breast topped with marinara sauce, blended Italian cheese and parmigiana on French bread - 13

### Salsiccia Sandwich

Salsiccia, charbroiled topped with marinara and served on french

bread - 11.50

### Fish Sandwich

*Served Fridays only*

Fried Icelandic cod served on

French bread - 11.49

With Cheese - 12.49

*Served with*

## Pesce

*a dinner salad and a side*

### Cod Bianco

*Suggested Wine: Pinot Grigio*

6 oz. filet of Icelandic cod, lightly breaded and baked, topped with blended Italian cheese and white wine lemon butter sauce with fresh broccoli florets and mushrooms - 21

### Fried Icelandic Cod

(Served Fridays only)

Fish Plate - 18

1/2 lb. with dinner salad & side of pasta

A La Carte Pound - 20

A La Carte Half-Pound - 14

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Served with

# Bistecca

a dinner salad and a side

## Beef Mudega

*Suggested Wine: Cabernet Sauvignon*  
8oz center cut filet, lightly breaded, charbroiled then topped with blended Italian cheese and white wine lemon butter sauce with mushrooms - 34

## Beef Soto

*Suggested Wine: Chianti*  
8oz center cut filet, charbroiled to order and topped with white wine lemon butter sauce with fresh garlic, cracked black pepper and mushrooms - 32

Served with

# Pollo

a dinner salad and a side

## Saltimbocca

*Suggested Wine: Shiraz*  
6 oz. boneless breast of chicken, lightly breaded, charbroiled and covered with fontina cheese then topped with mushrooms and prosciutto ham sauteed in a white wine lemon butter sauce with a hint of garlic, red pepper and sage - 16

## Soto

*Suggested Wine: Chardonnay*  
6 oz. boneless breast of chicken charbroiled, topped with blended Italian cheese and white wine lemon butter sauce with fresh garlic, cracked black pepper and mushrooms - 15

## Pollo alla Zia

8oz grilled chicken breast, topped with a blend of Italian cheeses, white wine lemon butter sauce with fresh broccoli, mushrooms, prosciutto and a hint of red pepper and garlic-16

## Piccatta

*Suggested Wine: Merlot*  
6 oz. boneless breast of chicken lightly breaded and charbroiled, topped with white wine lemon butter sauce with mushrooms and capers - 16

## Parmigiana

*Suggested Wine: Merlot*  
6 oz. boneless breast of chicken, lightly breaded and baked in marinara sauce with blended Italian cheese and fresh-grated parmigiana - 16

## Spiedini Prosciutto

*Suggested Wine: Chardonnay*  
White breast meat marinated, lightly dusted in breadcrumbs, basted in lemon butter and char broiled. Topped with white wine lemon butter sauce with prosciutto ham, mushrooms and blended Italian cheese. Served with a side of pasta - 16

## Brochettes

*Suggested Wine: Riesling*  
White breast meat marinated, lightly dusted in breadcrumbs, charbroiled and basted in lemon butter- 15

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**[www.zias.com](http://www.zias.com)**

Zia's Salad Dressing, White Wine Lemon Butter Sauce, Marinara Sauce and seasoned Olive Oil available for purchase.

Follow our new Zia's food truck on twitter and facebook  
Gift certificates available for purchase at the bar



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**We offer full-service catering. 314-781-ZIAS (9427)**

**Corporate Catering • Office Parties • Private Parties**

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\*Zia's does not provide complimentary meal replacement for meals that have been properly prepared according to Zia's standards or entrees that have deviated from the original recipe per customer request