



Apertivo

Crostini Gamberetti

Rounds of Italian seed bread toasted and topped with shrimp, cream cheese, diced red peppers, green onions and fresh parmigiana - 7.99

Toasted Ravioli

Topped with parmigiana and served with marinara sauce - 7.99

Steak Fries - 3.99

Pomodori Fritti

Fresh tomato slices, breaded, fried and topped with melted blended Italian cheese and parmigiana - 7.99

Parmigiana Di Melanzane

Fresh eggplant slices, breaded, fried, baked with marinara sauce, blended Italian cheese and parmigiana - 9.29

Calamari Fritti

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

Calamari Picante add \$1.00

Seafood-Stuffed Mushrooms

Fresh mushroom caps filled with shrimp, crab and clams in a garlic butter stuffing, topped with parmigiana - 9.49

Garlic Cheese Bread

French bread topped with butter, garlic, melted blended Italian cheeses and parmigiana - 6.99

Mozzarella Fritti

Fresh slices of mozzarella cheese breaded and fried, served with marinara - 6.99

Arancini

Seasoned risotto rolled with Italian cheese and salsiccia, lightly breaded and fried, served with marinara - 7.99

Insalata

Zia's

Romaine and iceberg lettuce, ham, artichoke hearts, green olives, diced red peppers, blended Italian cheese and parmigiana, served with house dressing - 7.99 / - 9.99

Deluxe

Romaine and iceberg lettuce, ham, tomatoes, blended Italian cheese and parmigiana, with house dressing - 6.99 / - 8.99

Dinner Salad

Romaine and iceberg lettuce, diced red peppers, blended Italian cheese and parmigiana with house dressing - 5.25

Sicilian 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 - 7.29
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 - 11.29

Capellini Scampi

Suggested Wine: Chardonnay

Capellini tossed in olive oil, butter and garlic with shrimp and capers - \$11.29

Fettuccini Alfredo

Suggested Wine: Chardonnay - 10.99

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 - 11.99

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 - 11.29

Capellini Alla Zia

Suggested Wine: Pinot Noir

Penne tossed with olive oil, butter and garlic with shrimp, sundried tomatoes and green onion - 11.39

Canneloni

Suggested Wine: Merlot

Tender noodles filled with beef and pork, topped with parmigiana then baked in red and white sauce - 11.99

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 - 11.69

Tortellini Piselli

Suggested Wine: Pinot Grigio

Tortellini in an egg cream sauce with peas and prosciutto ham - 11.89

Tutto Mare

Suggested Wine: Sauvignon Blanc

Linguine prepared in a rich garlic cream sauce with shrimp, sea legs, clams and mushrooms - 11.89

Cavatelli Broccoli

Suggested Wine: Riesling

Cavatelli noodles in a rich garlic cream sauce with fresh broccoli and mushrooms - 11.29

Carbonara

Suggested Wine: Pinot Grigio

Linguine noodles in an egg cream sauce with bacon and mushrooms - 11.69

Canneloni & Ravioli

Suggested Wine: Merlot - 11.99

Ravioli

Suggested Wine: Chianti

Traditionally prepared - 10.59

Baked - 12.09

Seafood Ravioli

Suggested Wine: Chardonnay

Stuffed with shrimp & crab and served in a rich garlic cream sauce - 11.59

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 - 11.69

Mostaccioli Or Spaghetti

With Marinara - 9.99

With Meat Sauce - 10.49

With Meatballs - 10.99

With Meat Sauce And Meatballs -

11.49

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 - 11.29

With Meatballs - 12.29

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Served with a side of pasta

Imbottito

Sub a dinner salad for \$1.00

Boneless Chicken Breast

Charbroiled served on French bread with lettuce, tomato and house dressing - 9.99
With Cheese - 10.99

Roast Beef

Thinly sliced choice top round served on French bread with au jus - 9.99
With Cheese - 10.99

Steak Sandwich

Choice strip sirloin charbroiled to order - 14.29
On garlic cheese bread - 15.29

Meatball

Served on french bread with marinara sauce - 9.69
With Cheese - 10.69

Chicken Parmigiana

Breaded chicken breast topped with marinara sauce, blended Italian cheese and parmigiana on French bread - 10.99

Chicago-Style Salsiccia

Italian sausage with roast beef and pepper cheese on French bread - 12.29

Fish Sandwich

Served Fridays only
Fried Icelandic cod served on French bread - 11.39
With Cheese - 12.39

Served with

Pesce

a dinner salad

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 - 12.99
With side of pasta - 13.99

Pesce Maria

Suggested Wine: Pinot Bianco
6 oz. filet of Icelandic cod, lightly breaded and baked, topped with blended Italian cheese and white wine lemon butter sauce with garlic and red pepper, artichokes, broccoli, tomatoes and mushrooms - 12.99
With side of pasta - 13.99

Fried Icelandic Cod

(Served Fridays only)
Fish Plate - 13.29
1/2 lb. with dinner salad & side of pasta A La Carte Pound - 16.99
A La Carte Half-Pound - 11.29

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Served with

Bistecca

a dinner salad

Beef Mudega

Suggested Wine: Cabernet Sauvignon
7 oz. sirloin lightly breaded, charbroiled then topped with blended Italian cheese and white wine lemon butter sauce with mushrooms - 12.49
With side of pasta - 13.49

Beef Soto

Suggested Wine: Chianti
7 oz. sirloin charbroiled to order and topped with white wine lemon butter sauce with fresh garlic, cracked black pepper and mushrooms - 11.49
With side of pasta - 12.49

Beef Marsala

Suggested Wine: Cabernet Sauvignon
7 oz. sirloin charbroiled to order and served in a red marsala wine sauce with fresh mushrooms and rosemary - 11.99
With side of pasta - 12.99

Served with

Pollo

a dinner salad

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 - 11.79
With side of pasta - 12.79

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 - 10.29
With side of pasta - 11.29

Pollo Alla Spiedini

Suggested Wine: Sauvignon Blanc
White breast meat marinated, lightly dusted in breadcrumbs, basted in lemon butter and charbroiled. Topped with white wine lemon butter sauce with fresh green peppers, tomatoes and mushrooms. Served with a side of pasta - 12.39

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 - 11.29
With side of pasta - 12.29

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 - 11.49
With side of pasta - 12.49

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 - 12.99

Brochettes

Suggested Wine: Riesling
White breast meat marinated, lightly dusted in breadcrumbs, charbroiled and basted in lemon butter - 10.79

Cacciatore

Suggested Wine: Cabernet Sauvignon
Charbroiled, lightly breaded chicken breast, topped with red marsala wine sauce, with prosciutto ham, red onions, green peppers, mushrooms and tomatoes - \$11.19
With side of pasta - 12.19

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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

	facebook.com/ziasonthehill		twitter.com/Ziasonthehill
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We offer full-service catering. 314-781-ZIAS (9427)

Corporate Catering • Office Parties • Private Parties

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