

Z. Bardhi's Menu

Chef's Homemade Soup Cup \$6 Bowl \$8

Cozze \$14

One dozen fresh mussels sauteed with a choice of marinara, spicy marinara or white wine ,tomato, garlic sauce with grilled Tuscan bread

Bruschetta \$11

Grilled Tuscan bread topped with tomatoes, white beans, fresh basil, garlic and olive oil

Calamari Fritta \$13

Crispy fried calamari with a spicy marinara sauce

Gnocchi \$14

Homemade potato gnocchi in a white wine, tomato, mushroom cream sauce

Grilled Italian Sausage \$14

Italian sausage grilled with a spicy marinara sauce

Salads

House Salad Small \$8 Large \$14

Mixed greens tossed with cucumbers, Roma tomatoes, calamata olives and fresh Parmesan cheese

Dressed with your choice of house dressing or balsamic vinaigrette

Caesar Salad Small \$8 Large \$14

Crisp romaine lettuce and croutons tossed with a classic Caesar dressing and fresh parmesan

Caprese \$14

Sliced tomatoes topped with buffalo mozzarella, basil, and balsamic vinaigrette with tossed mixed greens

Greek Family Style Small \$10 Large \$14

Romaine lettuce with pepperoncini, olives, feta cheese, green peppers, red onions and anchovies

Dressed with a light Greek vinaigrette

18% gratuity added to parties of six or more

Split Fees Will Apply

* Menu prices subject to change and items subject to availability *

Entrees

Eggplant Florentine \$22

Fresh eggplant rolled with spinach, ricotta, and mozzarella topped with marinara then baked over angel hair pasta

Baked Lasagna Bolognese \$22

Homemade pasta baked with meat sauce and three cheeses. Topped with marinara sauce & mozzarella cheese

Chicken Parmesan \$23 or Veal Parmesan \$26

Cutlets baked with parmesan, mozzarella and topped with marinara over angel hair pasta

Chicken Piccata \$24 or Veal Piccata \$27

Medallions of chicken or veal sautéed with white wine, capers, lemon & butter with sides of fresh vegetable & cheese ravioli

Chicken Marsala \$24 or Veal Marsala \$27

Medallions of chicken or veal sautéed with mushrooms, garlic, marsala wine, and demi glace with sides of fresh vegetable & cheese ravioli

Shrimp Zeke \$30

Jumbo gulf-shrimp sautéed with tomatoes, mushrooms, fresh garlic, basil and white wine with angel hair pasta

Filet Mignon (market price)

8 Oz.seared Filet with gorgonzola cream sauce, potatoes and fresh vegetables

Fresh Catch of the Day (market price)

\$2.00 per person service fee for dessert brought in to be plated and served

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