

# Z. Bardhi's Menu

**Chef's Homemade Soup** Cup \$7 Bowl \$9

**Cozze \$15**

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

**Bruschetta \$12**

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

**Calamari Fritta \$14**

Crispy fried calamari with a spicy marinara sauce

**Gnocchi \$15**

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

**Grilled Italian Sausage \$15**

Italian sausage grilled with a spicy marinara sauce

## Salads

**House Salad Small \$9 Large \$16**

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 \$9 Large \$16**

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

**Caprese \$16**

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

**Greek Family Style Small \$11 Large \$16**

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 \$24

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

## Baked Lasagna Bolognese \$24

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

## Chicken Parmesan \$25 or Veal Parmesan \$28

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

## Chicken Piccata \$26 or Veal Piccata \$30

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

## Chicken Marsala \$26 or Veal Marsala \$30

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

## Shrimp Zeke \$34

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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