

Zucchini's Restaurant

Starters

Zucchini's House Chips

beet, sweet potato, and Idaho potato chips, served with our housemade remoulade \$8

Rhode Island Style Calamari

crispy flash-fried calamari tossed with garlic, roasted tomatoes, pepperoncini, onion, and red pepper \$11

Bruschetta

oven-roasted grape tomatoes, fresh mozzarella & pesto, drizzled with 8-year aged balsamic vinegar \$8.50

Prince Edward Island Mussels

sautéed with roasted tomatoes, rosemary, and garlic, served with grilled crostini \$11

Eggplant Rollatini

with fresh spinach, whipped ricotta with roasted garlic, and our own marinara \$9

Nachos Grande

lettuce, tomato, and onions with mozzarella & cheddar cheeses \$10

Fried Zucchini

sliced fresh zucchini battered and fried and served with our own marinara \$8

Chicken Fingers

served with bbq sauce or honey ginger dipping sauce \$9

Arancine Bolognese

fried parmesan risotto balls, coated with bread crumbs, with beef and veal bolognese, aged balsamic \$9.50

Wings (10 piece)

spicy wings served with blue cheese and celery, also available teriyaki style \$12

Northeast Family Farm Burgers (8oz)

Served on a brioche roll with Zucchini's House Chips

Bacon, Mushroom, Swiss

lettuce, tomato, applewood-smoked bacon, roasted mushrooms, swiss cheese \$12.50

Farmhouse Burger

lettuce, tomato, sunny side up egg, applewood-smoked bacon, pickled red onions, and VT Cheddar \$13.50

Classic Cheese Burger

lettuce, tomato, American cheese \$11.50

Create Your Burger

our classic burger includes lettuce and tomato \$10.50

add toppings for \$.95 each:

roasted mushrooms, caramelized onions, red onions, pickled red onions, avocado, applewood-smoked bacon, American, Swiss, Cheddar

Salads

add: grilled chicken \$3, grilled salmon \$7, wood-fired shrimp \$6

Quiche of the Day

served with a salad of baby greens tossed with balsamic vinaigrette \$11

House

baby greens, grape tomatoes, diced cucumber, shaved red onion \$6

Caesar

romaine hearts tossed with housemade Caesar dressing, warm garlic croutons, and shaved parmigiano reggiano \$10

Tomato Caprese

Fort Hill Farm sliced tomatoes, fresh mozzarella, garden basil, 8 year balsamic \$11

Roasted Beet

baby arugula, toasted walnuts, and crumbled gorgonzola, with an orange-honey vinaigrette \$11

Boston Bibb

Ioka Valley Farm's maple bacon, sliced tomatoes, crumbled Maytag blue cheese, buttermilk dressing \$10

Cobb

grilled chicken, avocado, tomato, crumbled Maytag blue cheese, hard-boiled egg, applewood-smoked bacon \$13

Wood-Fired Scallops

mesclun greens tossed with spiced glazed walnuts, sun-dried cherries, and port wine vinaigrette \$15

Wood-Fired Pizzas

Small 10" / Large 14"

Ask about our Gluten Free pizza options.

Margherita

San Marzano tomato sauce, fresh mozzarella, basil, parmesan \$12.95/\$16.95

BBQ Chicken

red onion, chicken, housemade BBQ sauce, mozzarella cheese \$12.95/\$18.95

Pizza Verdue

pesto, mozzarella, roasted red peppers, caramelized onions, roasted zucchini, topped with arugula \$12.95/\$17.95

Butcher's Pie

housemade fennel sausage, housemade meatballs, pepperoni, mozzarella and tomato sauce \$13.95/\$19.25

Roasted Garlic

ricotta, tomato sauce, and whole roasted garlic cloves, topped with arugula salad \$12.95/\$17.95

Spicy Chicken

hot sauce, chicken, mozzarella cheese \$12.95/\$18.95

Roasted Zucchini

white pizza with roasted zucchini and mushrooms, ricotta, olive oil & garlic \$12.95/\$17.95

Create Your Pizza

pepperoni, sausage, meatball, green pepper, mushroom, onion, roasted red peppers, roasted garlic, ricotta, arugula, pesto
10" \$10.95, Toppings \$1.50
14" \$12.95, Toppings \$1.95

Pasta

Gluten Free penne available

Penne Feta

sun-dried tomatoes, spinach, feta cheese with olive oil and roasted garlic
roasted chicken \$17
sautéed shrimp \$19

Grilled Zucchini

marinated zucchini and portobello mushrooms, sun-dried tomatoes, broccoli, olive oil & garlic over penne pasta \$17

Pasta Pomodoro with Meatballs

hand-crushed San Marzano tomatoes, roasted garlic, olive oil, basil & parmigiano reggiano tossed with angel hair pasta \$17

Seafood Fettucine

shrimp and scallops sautéed with your choice of roasted garlic, olive oil, and basil \$20.95
or alfredo sauce \$21.95

Seafood Fra Diavalo

shrimp, scallops, mussels in a spicy basil-tomato sauce served with fettuccine \$21.95

Penne Ala Vodka

choice of chicken \$18 shrimp \$21

Baked Mac' & Cheese

penne pasta with our four-cheese sauce, topped with mozzarella cheese and garlic breadcrumbs, finished in our wood-fired oven \$17

Lasagna

housemade fennel sausage, ground beef, layers of fresh made pasta sheets, housemade marinara and ricotta, finished in our wood-fired oven \$18

Entrees

We use Coleman all natural chicken.

Chicken Marsala

pan sautéed chicken finished with mushrooms and a marsala brown sauce served with seasonal vegetable and chef's choice of potato \$21.95

Chicken Francaise

parmesan-battered chicken pan sautéed and finished with capers and a lemon-butter marsala sauce with seasonal vegetable and chef's choice of potato \$21.95

Chicken Parmigiana

pan sautéed chicken baked with our housemade marinara sauce & provolone cheese, served with a side of spaghetti \$21.95

Veal Marsala

pan sautéed veal cutlet with mushrooms and a marsala brown sauce with seasonal vegetable and chef's choice of potato \$24.95

Veal Francaise

parmesan-battered veal, pan sautéed and finished with capers and a lemon-butter marsala sauce served with seasonal vegetable and chef's choice of potato \$24.95

Veal Parmigiana

pan sautéed veal cutlet baked with our homemade marinara sauce & provolone cheese, served with a side of spaghetti \$24.95

Grilled NY Strip

10 oz. Choice, buttermilk fried onion rings, seasonal vegetable and garlic mashed potatoes \$28

Free Range Half Chicken

pan roasted, crispy skin, accompanied with garlic mashed potatoes, seasonal vegetables, and poultry jus \$22

Slow Braised Berkshire Pork Shank

chive mashed potatoes, seasonal vegetables \$29

Faroe Islands Salmon

lemon, honey & thyme or teriyaki-glazed salmon served with seasonal vegetable and chef's choice of potato \$24

Seafood Risotto

pan-seared shrimp, scallops, and mussels in scampi sauce served over parmesan risotto \$25

Pistachio Encrusted Trout

chive mashed potatoes, herb beurre blanc, & seasonal accompaniments \$24