

# 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 flakes \$11.99

### Bruschetta

oven-roasted grape tomatoes, fresh mozzarella & pesto, drizzled with 8-year aged balsamic vinegar \$9.50

### Prince Edward Island Mussels

sautéed with roasted tomatoes, rosemary, and garlic, served with grilled crostini \$12.99

### Eggplant Rollatini

with fresh spinach, whipped ricotta with roasted garlic, and our own marinara \$9.99

### 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 \$8.99

### Chicken Fingers

served with bbq sauce or honey ginger dipping sauce \$9.99

### 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 \$12.50

## Joyce Farms Grass Fed 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 \$4, grilled salmon \$9, wood-fired shrimp \$6

### Quiche of the Day

served with a salad of baby greens tossed with balsamic vinaigrette \$11.99

### 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 \$11.99

### Roasted Beet

baby arugula, toasted walnuts, and crumbled gorgonzola, with an orange-honey vinaigrette \$11.99

### Boston Bibb

Ioka Valley Farm's maple bacon, sliced tomatoes, crumbled Maytag blue cheese, buttermilk dressing \$10.99

### 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 \$15.99

## Wood-Fired Pizzas

Small 10" / Large 14"

Ask about our Gluten Free pizza options.

### **Margherita**

San Marzano tomatoes, 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 \$13.50/\$18.50

### **Butcher's Pie**

housemade fennel sausage, housemade meatballs, pepperoni, mozzarella and tomato sauce \$14.50/\$19.50

### **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 \$17.50  
sautéed shrimp \$19.50

### **Grilled Zucchini**

marinated zucchini and portobello mushrooms, sun-dried tomatoes, broccoli, olive oil & garlic over penne pasta \$17.50

### **Pasta Pomodoro with Meatballs**

hand-crushed San Marzano tomatoes, roasted garlic, olive oil, basil & parmigiano reggiano tossed with angel hair pasta \$17.50

### **Seafood Fettucine**

shrimp and scallops sautéed with your choice of roasted garlic, olive oil, and basil \$21.95  
or alfredo sauce \$22.95

### **Seafood Fra Diavalo**

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

### **Penne Ala Vodka**

choice of chicken \$18.50 shrimp \$21.50

### **Baked Mac' & Cheese**

penne pasta with our four-cheese sauce, topped with mozzarella cheese and garlic breadcrumbs, finished in our wood-fired oven \$17.50

### **Lasagna**

housemade fennel sausage, ground beef, layers of fresh made pasta sheets, housemade marinara and ricotta, finished in our wood-fired oven \$19

## 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 \$22.95

### **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 \$22.95

### **Chicken Parmigiana**

pan sautéed chicken baked with our housemade marinara sauce & provolone cheese, served with a side of spaghetti \$22.95

### **Veal Marsala**

pan sautéed veal cutlet with mushrooms and a marsala brown sauce with seasonal vegetable and chef's choice of potato \$25.95

### **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 \$25.95

### **Veal Parmigiana**

pan sautéed veal cutlet baked with our homemade marinara sauce & provolone cheese, served with a side of spaghetti \$25.95

### **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 \$23

### **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 \$26

### **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