

# Zucchini's Restaurant

## Lunch Menu

### 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 \$11.99

**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 served with 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

### 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 Salad**

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

**Caesar**

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

**Tomato Caprese**

Fort Hill Farm sliced tomatoes, fresh mozzarella, garden basil, 8 year balsamic \$11.99

**Roasted Beet**

baby arugula, roasted beets, 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 Scallop**

mesclun greens tossed with spiced glazed walnuts, sun-dried cherries, and port wine vinaigrette \$15.99

### Sandwiches

*All sandwiches are served with Zucchini's House Chips*

**Buttermilk-Fried Chicken Club**

applewood-smoked bacon, lettuce, and tomato served on brioche bun, with roasted garlic mayonnaise \$10.99

**Philly Cheesesteak**

freshly shaved angus beef, piled with sauteed mushrooms and onions, melted provolone on rustic baguette \$11.99

**Turkey**

sliced apples, cheddar cheese, cranberry mayo served on whole wheat \$9.99

**Roast Beef & Red Onion Marmalade**

roast beef, red onion marmalade, and cheddar cheese on sourdough \$10.99

**Meatball**

parmesan and provolone cheeses, basil pesto, homemade marinara on rustic baguette \$10.99

**Chicken Parmesan**

breaded chicken cutlet, homemade marinara with provolone cheese on rustic baguette \$10.99

## Wood-Fired Pizzas

### 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

### Roasted Zucchini

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

### Butcher's Pie

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

### Roasted Garlic

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

### Spicy Chicken

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

### Pizza Verdue

pesto, mozzarella, roasted red peppers, caramelized onions, roasted zucchini, topped with arugula \$13.50/\$18.50

### 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

**Please ask about our Gluten Free pizza options.**

## Pasta

### Penne Feta

sun-dried tomatoes, spinach, feta cheese with olive oil and roasted garlic  
roasted chicken \$9  
sautéed shrimp \$10

### Grilled Zucchini

marinated zucchini and portobello mushrooms, sun dried tomatoes, broccoli, olive oil & garlic over penne pasta \$9

### Pasta Pomodoro with Meatballs

hand-crushed San Marzano tomatoes, roasted garlic, olive oil, basil & parmigiano reggiano tossed with angel hair pasta \$9

### Seafood Fettucine

shrimp and scallops sautéed with your choice of roasted garlic, olive oil, and basil \$11  
or alfredo sauce \$12

### Seafood Fra Diavalo

shrimp, scallops, and mussels in a spicy basil-tomato sauce served with fettuccine \$11

### Penne Alla Vodka

choice of chicken \$9 shrimp \$11

### Baked Mac' & Cheese

penne pasta with our four-cheese sauce, baked with mozzarella cheese \$9

### Lasagna

homemade fennel sausage, ground beef, layers of fresh made pasta sheets, homemade marinara and ricotta, finished in our wood-fired oven \$9.50

**Gluten Free penne available**

## 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 \$13.50

### Classic Cheese Burger

lettuce, tomato, American cheese \$11.50

### Create Your Own 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