

ZUCCHINI'S

DINNER MENU

STARTERS

FRIED ZUCCHINI

PANKO CRUSTED, BASIL AIOLI, SAN MARZANO TOMATO
MARINARA 10

RHODE ISLAND STYLE CALAMARI

CRISPY FLASH-FRIED CALAMARI TOSSED WITH GARLIC,
ROASTED TOMATOES, PEPPERONCINI, ONION AND RED
PEPPER FLAKE 13

MUSSELS AMBROSIA

PRINCE EDWARD ISLE MUSSELS, BACON LARDON, GARLIC
BUTTER, LEEKS, WHITE WINE, SPINACH, BASIL, GRILLED
CROSTINI 14

EGGPLANT STACK

FRIED EGGPLANT ROUNDS, LAYERED WITH ROASTED SAN
MARZANO TOMATOES, FRESH MOZZARELLA, PARMIGIANO
REGGIANO, PESTO 11

WINGS (10PIECE)

TRADITIONAL BUFFALO, BLUE CHEESE & CELERY, OR HONEY
SOY GLAZED 18

CAST IRON SKILLET MEATBALLS ALLA PARMIGIANA

BRAISED BEEF & VEAL, PARMESAN, PROVOLONE, PESTO 12

SALADS

add: grilled chicken \$5, grilled salmon \$9, or wood fired shrimp \$6

ZUCCHINI'S HOUSE

ARTISAN LETTUCES, RED ONION, GRAPE TOMATO, ENGLISH
CUCUMBER, WHITE BALSAMIC 7

BABY SPINACH

PORT GLAZED ONIONS, BALLSTON BLUE CHEESE, CANDIED
WALNUTS, WHITE BALSAMIC 13

ARUGULA & BERRY

ARUGULA, RASPBERRIES, SALTED PISTACHIOS, GOAT CHEESE,
WHITE BALSAMIC 13

CAESAR

ROMAINE HEARTS TOSSED WITH HOUSE MADE CAESAR
DRESSING, GARLIC CROUTONS, SHAVED PARMIGIANO
REGGIANO 12

COBB SALAD

GRILLED CHICKEN, AVOCADO, TOMATO, HARD BOILED EGG,
APPLEWOOD SMOKED BACON, BALLSTON BLUE CHEESE 14

WOOD FIRED OVEN

Small 10", Large 14"

Also available on a Cauliflower Crust, 10" only, add \$3

MARGHERITA

SAN MARZANO TOMATOES, FRESH MOZZARELLA, BASIL,
PARMESAN 13.50 17.50

BBQ CHICKEN

RED ONION, CHICKEN, HOUSEMADE BBQ SAUCE,
MOZZARELLA CHEESE 13.50 19.50

PIZZA VERDUE

PESTO, MOZZARELLA, ROASTED RED PEPPERS, CARAMELIZED
ONIONS, ROASTED ZUCCHINI, TOPPED WITH
ARUGULA 14.00 19.00

BUTCHER'S PIE

HOMEMADE FENNEL SAUSAGE, HOMEMADE MEATBALLS,
PEPPERONI, MOZZARELLA, TOMATO SAUCE 14.50 20.50

ROASTED GARLIC

RICOTTA, TOMATO SAUCE, WHOLE ROASTED GARLIC CLOVES,
TOPPED WITH ARUGULA 13.50 18.50

SPICY CHICKEN

HOT SAUCE, CHICKEN, MOZZARELLA CHEESE 13.50 19.50

ZUCCHINI & MUSHROOM

WHITE PIZZA WITH ROASTED ZUCCHINI AND MUSHROOMS,
RICOTTA, OLIVE OIL, GARLIC 13.50 18.50

CREATE YOUR OWN PIZZA

PEPPERONI, SAUSAGE, MEATBALL, GREEN PEPPER,
MUSHROOM, ONION, ROASTED RED PEPPER, ROASTED
GARLIC, RICOTTA, ARUGULA, PESTO
10" 11.00, toppings \$1.50 14" 13.50, toppings \$2.00

BURGERS

*8 oz. grass fed burgers, served with
homemade chips,
sub handcut fries \$2.50*

CLASSIC

BIBB LETTUCE, VINE RIPENED TOMATO, AMERICAN CHEESE, TOASTED BRIOCHE 13.50

FARMHOUSE

BIBB LETTUCE, VINE-RIPED TOMATO, SUNNY SIDE-UP EGG, APPLEWOOD-SMOKED BACON, PICKLED RED ONIONS, VERMONT CHEDDAR, TOASTED BRIOCHE 15.50

CREATE YOUR BURGER

SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, APPLEWOOD SMOKED BACON, PICKLED RED ONIONS, AVOCADO, AMERICAN, SWISS, CHEDDAR 12.00
add ons \$1.00 ea.

PASTA

Gluten free penne available

CAVATAPPI & CHEESE

AGED WHITE CHEDDAR GRUYERE BLEND, GARLIC BUTTER PANKO CRUMB 18.50

POMODORO & MEATBALLS

SAN MARZANO TOMATO, GARLIC, BASIL, PARMIGIANO REGGIANO, CAVATAPPI 19.50

SEAFOOD CARBONARA

SHRIMP, SCALLOPS WITH YOUR CHOICE OF EITHER BACON LARDON, CREAM, PARMIGIANO REGGIANO & BASIL 23.95 OR OLIVE OIL, GARLIC & BASIL 22.95

CAVATAPPI FETA

ROASTED TOMATOES, SPINACH, FETA, OLIVE OIL, GARLIC roasted chicken 18.50 sautéed shrimp 21.00

LASAGNA

HOUSEMADE FENNEL SAUSAGE, GROUND BEEF, LAYERS OF FRESH MADE PASTA SHEETS, HOUSEMADE MARINARA AND RICOTTA, FINISHED IN OUR WOOD-FIRED OVEN 21.00

ENTREES

we serve Coleman all natural chicken and regional veal

MARSALA

TRADITIONAL MARSALA MUSHROOM SAUCE, PARMESAN RISOTTO, BUTTERED BROCCOLINI & GLAZED BABY CARROTS

chicken 24.00 veal 27.00

PARMIGIANA

SAN MARZANO TOMATO SAUCE, PROVOLONE, LINGUINE chicken 24.00 veal 27.00

FRANÇAISE

PARMESAN BATTERED, CAPERS, LEMON BUTTER MARSALA SAUCE, WITH SEASONAL ACCOMPANIMENTS chicken 24.00 veal 27.00

FREE RANGE AIRLINE CHICKEN BREAST

PAN ROASTED, YUKON GOLD MASHED POTATOES, FARM VEGGIES 24.00

GRILLED 10 OZ. NY STRIP

RED WINE DEMI-GLAZE, YUKON GOLD MASH, HASH OF CARROTS, LOCAL CORN, BACON LARDON, LEEKS 32.00

SEAFOOD RISOTTO

PAN-SEARED SHRIMP, SCALLOPS, MUSSELS IN SCAMPI SAUCE SERVED OVER PARMESAN RISOTTO 26.95

GRILLED SALMON

SERVED OVER HASH OF CARROTS, LOCAL CORN, BACON LARDON, FINGERLING POTATOES, LEEKS, CHIVE BEURRE BLANC 28.00