

## APPETIZERS

### CROSTINIS 3 FOR \$11 OR 6 FOR \$21

- Pear, Goat Cheese, & Honey
- Prosciutto, Fig Jam, & Candied Pecan
- Burrata, Tomato, & Pesto
- Mushroom, Artichoke Spread, & Truffle Oil

### SPICY AHI TUNA BOWL \$18

Cucumber, Mango, Seaweed,  
Sesame Ginger Dressing, Chipotle

### DRUNKEN BOATMEN MUSSELS \$14

Steamed Mussels with the choice  
of White Wine or Marinara.

### GRILLED ARTICHOKE \$14

Garlic, Olive Oil

### UNCLE ROSIE'S MEATBALLS \$11

Oven Baked, Ricotta

### CALAMARI \$15

Fried Crisp or Buffalo Tossed,  
w/ Bleu Cheese Crumble

### PHILLY SPRING ROLLS \$11

Steak, Pepper, Onion, Cheese

### SCALLOPS & BACON \$16

Garlic Lemon Butter Sauce

### SPICY FILET MIGNON TIPS \$17

Cherry Peppers, Olive Oil

### TRUFFLE TOTS \$9

Housemade, Pepper Jack, White Truffle Oil

### BURRATA \$18

Roasted Pepper, Tomato, Prosciutto

### CRISPY BRUSSELS SPROUTS \$9

Garlic And Olive Oil

### DUMPLINGS (STEAMED OR FRIED) \$11

Kale And Veggie Or Chicken Teriyaki

## BURGER BAR

### PLAIN & SIMPLE BURGER \$15

Cheddar, Lettuce, Tomato, Onion, Pickle

### BURRATA BURGER \$17

Burrata, Avocado, Lettuce, Tomato

### THE ROBERT S. HEILFERTY \$17

1/2 Pound Burger, Applewood Bacon,  
Sunny Side Egg, Cheddar Cheese

### MAC & CHEESE BURGER \$17

Pepper Jack Cheese, Lettuce, Tomato

### TRUFFLE BURGER \$16

Mushrooms, Brie Cheese, White Truffle Oil

### SOUTHWEST BURGER \$16

Topped with Black Bean Cilantro,  
Salsa, Guac, Melted Mozzarella

### TUNA BURGER \$16

Cucumber, Tomato, Onion, Pickle,  
Chipotle Mayo, Soy Ginger Dressing

## ENTRÉES

Add a Side Salad for \$1.95

### RIGATONI MEAT SAUCE \$20

Beef & Pork Meat Sauce, Touch of Cream

### WHISKEY & SPAGHETTI \$20

Reggiano Butter, Whiskey Flambé,  
Fresh Tomato & Basil

### BURRATA RAVIOLI \$30

Vodka Sauce, Shrimp

### I'LL HAVE THE CHICKEN PARM \$20

Housemade Sauce, Melted Mozzarella, Pasta

### TRUFFLE RISOTTO \$35

Scallops, Artichoke, Mushroom, Reggiano,  
White Truffle Oil

### SHRIMP & SCALLOPS \$26

Spicy Scampi, Spaghetti

### CHICKEN AMALFI \$23

Panko, Sausage, Cherry Peppers, Artichoke,  
Garlic, White Wine, Pasta

### ZENA \$23

Cavatappi Pasta, Parmesan Cream Sauce,  
Roasted Pepper, Cajun Chicken

### CHICKEN FRANCESE \$20

Lemon Butter White Wine Sauce

### CHICKEN SALTIMBOCCA \$23

Prosciutto, Mozzarella, Spinach,  
Sherry Brown Sauce

### SOUTH BEACH SALMON \$26

Basil, Grape Tomatoes, Spinach,  
Light Lemon Butter

### KING OF SCOTS \$26

Scottish Salmon, Panko Crust, Spinach,  
Honey Mustard Cream Sauce

### SESAME TUNA \$25

Seared Rare, Raspberry Demi Glaze,  
Shredded Mango

### BROILED FLOUNDER \$24

Light Garlic Lemon Butter Sauce,  
Escarole & Beans

## STEAKS & CHOPS

Add a Side Salad for \$1.95

### DOUBLE CUT PORK CHOP \$27

Private Reserve, Cherry Peppers, Olive Oil,  
w/ Mashed Potatoes Side

### NY STRIP \$29

12oz Cut, Warm Butter,  
w/ Mashed Potatoes Side

### FILET MIGNON

6oz Cut \$23 / 10oz Cut \$35  
w/ Mashed Potatoes Side

### SKIRT STEAK \$28

10oz Skirt Steak, Chimichurri, Fried Plantains

## SALADS

### SIMPLE SALAD \$8

Mixed Greens, Chickpea, Tomato, Onion,  
Olives, Cucumber, Radish

### CITRUS SALAD \$11

Mixed Greens, Oranges, Mango, Tomato,  
Carrot, Cucumber, Citrus Ginger Vinaigrette

### WEDGE SALAD \$13

Tomato, Onion, Crumbled Bleu Cheese,  
Bacon, Bleu Cheese Dressing

### QUINOA & FETA \$11

Spinach, Cranberry, Tomato, Lemon Honey  
Vinaigrette, Candied Pecans

### GOAT CHEESE \$11

Pear, Goat Cheese, House Medley,  
Candied Pecans

**ADD:** Grilled Chicken \$5

Steak \$9

Seared Tuna \$8

Shrimp \$8

## SOUPS

### ESCAROLE & BEAN WITH SAUSAGE \$9

Garlic Broth, Reggiano

### BUTTERNUT SQUASH SOUP \$9

Garnished w/ Candied Pecan

### CREAM OF MUSHROOM \$8

Sherry Mushroom Roux

### SOUP DUMPLINGS \$9

Chicken, Soy Broth, Scallion

## SANDWICHES & MORE

### VEAL PASTRAMI SANDWICH \$16

Sunny-Side Egg, Melted Swizz,  
Dijon, on Texas Toast

### TEXAS GRILLED CHICKEN BLT \$15

Chipotle Mayo, Cheddar

### BLACKENED CHICKEN SANDWICH \$13

Melted Cheddar, Lettuce, Tomato,  
Onion, Mayo

### FILET MIGNON SANDWICH \$18

Pulled Mozzarella, Bacon Onion Jam,  
on Brioche Bun

### BACON MAC & CHEESE \$13

House-made, Garlic Breadcrumbs

### SHRIMP TACOS \$14

Black Bean Cilantro Salsa, Guac, Lettuce

### BUFFALO WINGS \$12

10pc, Frank's RedHot, Butter

## SIDES \$6

MUSHROOM RISOTTO  
BRUSSELS SPROUTS  
SPINACH SAUTÉED

BALSAMIC GLAZED STRING BEANS  
TRUFFLE MAC & CHEESE  
PARMESAN TRUFFLE FRIES  
IPA BATTERED ONION RINGS

TOSTONES  
MASHED POTATO  
SPINACH SAUTÉED

## KIDS CORNER

CHICKEN FINGERS \$11

MAC & CHEESE \$8

MOZZARELLA STICKS \$8

PASTA W/ MEATBALLS \$11

PASTA W/ BUTTER \$7

GRILLED CHEESE \$8

# Happy Hour.

3-6PM

*Bar Only  
Specials!*

**MONDAY-FRIDAY**

*\$4 Beer*

SAM ADAMS & COORS LIGHT

*\$6 Cocktails*

HOUSE VODKA DRINKS

**TUESDAYS**

**BRING YOUR OWN WINE**  
IN THE DINING ROOM ONLY!

**20% OFF**  
FOR VETERANS, MILITARY, POLICE, TEACHERS,  
AND CITY WORKERS

**ASK ABOUT OUR BEER OF THE MONTH!**

**ZOZO'S**  
RESTAURANT

**Free Delivery & Takeout!**

 /zozos.restaurant

 /zozosrestaurantbar