

ZAZA

ITALIAN GASTROBAR

WINTER RESTAURANT WEEK 2012

- LUNCH \$20.12 -

FIRST COURSE

CHOOSE ONE

GARDEN SALAD

CAESAR SALAD

SECOND COURSE

CHOOSE ONE

CHICKEN OSSO BUCCO

VEGETABLE RAGU, POLENTA

LAMB SLIDERS

AMERICAN LAMB, FRIED POLENTA, BAROLO WINE SAUCE

CRISPY SPROUTS

BRUSSELS SPROUTS, TUSCAN SEASONING, MARINARA

GOAT CHEESE CAKES

ALMOND CRUSTED GOAT CHEESE, POLENTA, CRANBERRIES, BALSAMIC

THIRD COURSE

CHOOSE ONE

BRICK OVEN BURRATA PIZZA

THIN CRUST, BURRATA MOZZARELLA, TOMATO SAUCE, BASIL

CHICKEN SCARPARELLO PANINI

SAUSAGE, GARLIC, POTATOES, CHERRY PEPPERS

GNOCCHI

BUTTERNUT SQUASH CREAM SAUCE

SORRY, NO SUBSTITUTIONS

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ITALIAN GASTROBAR

WINTER RESTAURANT WEEK 2012

- DINNER \$30.12 -

WINE SELECTION

CHOOSE ONE

BORGO TORRE – PINOT NOIR

ITALY

MOTOS LIBERTY - SWEET MOSCATO

CALIFORNIA

FIRST COURSE

CHOOSE ONE

CAESAR OR GARDEN SALAD

CAESAR OR OLIVE OIL & BALSAMIC

CHICKEN OSSO BUCCO

VEGETABLE RAGU, POLENTA

CRISPY SPROUTS

BRUSSELS SPROUTS, TUSCAN SEASONING, MARINARA

GOAT CHEESE CAKES

ALMOND CRUSTED GOAT CHEESE, POLENTA, CRANBERRIES, BALSAMIC

SECOND COURSE

CHOOSE ONE

TUSCAN SKIRT STEAK

MARINATED SKIRT STEAK, TUSCAN POTATOES, MIXED VEGETABLES

POLLO INFERNO

BONE-IN CHICKEN BREAST, GARLIC, FENNEL, CHERRY PEPPERS, MUSHROOMS, WHITE WINE LEMON SAUCE

ARUGULA LOBSTER LINGUINI

LINGUINI, FRESH LOBSTER MEAT, ARUGULA, FRESH TOMATO, WHITE WINE SAUCE

SORRY, NO SUBSTITUTIONS