

Zefferelli's **Spaghetti Joint**

Appetizers

- Olive and Anchovy Crostini** – with olive oil and garlic 9.95
Bruschetta – with fresh tomato, basil, garlic & olive oil 9.95
Warm Spinach Salad – with bacon, goat cheese & croutons 12.95
Tomato & Bocconcini – with virgin olive oil & fresh basil 14.95
Kale Caesar Salad – with homemade dressing & croutons 12.95
Arugula Salad – with shaved asiago cheese & lemon olive oil dressing 12.95
Mixed Greens – with virgin olive oil & balsamic vinegar 9.95
Golden Beet Salad – with goat cheese, mixed greens & candied walnuts 14.95
Panfried Garlic Prawns – with white wine, lemon & butter 17.95
Steamed Mussels – with rosemary, garlic, tomato & cream 17.95
Chicken Livers – panfried with sherry & sage on crostini 16.95
Panfried Italian Sausage – with kale & red onion 13.95
Eggplant Parmigiana - baked with tomato sauce & mozzarella cheese 13.95
Pizza Margherita – mozzarella, basil & tomato sauce 17.95
Smoked Salmon Pizza – with goat cheese, red onion, capers & greens 19.95

Pasta

- Spaghetti Ragù** – slow simmered meat sauce 22.95
Penne Salsicce – italian sausage, roasted peppers & tomato sauce 22.95
Linguini Vongole – clams, garlic, white wine & olive oil 25.95
Spaghetti Carbonara – bacon, egg yolk, black pepper & cream 24.95
Linguini Puttanesca – prawns, anchovies, olives & capers with a spicy tomato sauce 25.95
Spaghetti Pomodoro – tomato sauce with fresh basil, garlic & olive oil 20.95
Penne Michelangelo – chicken, sundried tomatoes, peas & cream 23.95
Linguini Crab – rock crab, roasted peppers, artichokes, pesto & cream 25.95
Tortellini Gorgonzola – with bacon & blue cheese cream sauce 24.95
Penne Salmone – smoked salmon, peas in a curry cream sauce 25.95
Linguini Funghi – mushrooms, arugula & prosciutto ham with rose sauce 24.95

substitute gluten free potato gnocchi 4.50

Entrees

- Osso Buco** – braised veal shank with alio-olio potato gnocchi 38.95
Veal Saltimbocca – scallopine with prosciutto, sage & marsala wine and spaghetti alio-olio 32.95
Veal Piccata – scallopine with capers, lemon & white wine and spaghetti alio-olio 32.95
Roasted Duck Breast – raspberry balsamic demi glace and sauteed vegetables 32.95
Chicken Parmigiana – served with spaghetti alio-olio 29.95
Chicken Marsala – mushroom & marsala wine sauce with spaghetti alio-olio 28.95

Sides

- House Marinated Olives** 5.95
Garlic Bread with blue cheese and truffle oil 9.95
Sauteed Vegetables 7.95