

ZANATA

Lunch Menu

ANTIPASTA

Hot

Blue Crab Dip lavosh, ciabatta feta cheese	12-
Mussels Red or White garlic, wine, garlic toast, herbs	12-
Olives fennel, almonds, oranges	4-
Snow Crab Claws garlic sauce, ciabatta bread	12-
Garlic Bread parmesan, olive oil, basil	4-
Oven Fresh Ciabatta Bread Basket evoo, balsamic	3-
Tomato Bruschetta fresh mozz, basil, aged balsamic	8-
Soppresetta Bruschetta gorgonzola, roasted pepper spread	8-
Soup Du Journo cup 4- bowl 6-	

Cold

Heirloom Tomato & Fresh Mozz evoo, pepper, sea salt	10-
Butter Lettuce bacon, egg, hazelnuts, mustardo vinaigrette, robiola	8-
Arugula honey, goat cheese, red onion, pine nuts, raisins	8-
Texas Bibb salami, peppers, pepperocini, olives, basil vinaigrette	8-
Spinach & Gorgonzola pecans, date, pears, grapes	8-
Caesar Salad pancetta, chopped egg, croutons	8-
Fire Roasted Peppers basil, olive oil, garlic	4-
Marinated Artichokes lemon, olive oil, parmesan	7-
Tuscan Board salami, proscuitto, olives, almonds, grapes, fontina	14-

SANDWICHES

Our fresh baked rolls, and are accompanied with chips or fruit salad

Fresh Mozzarella basil, tomatoes, proscuitto 7-

Tuna red onion, olives, evoo, arugula, lemon 7-

Wood Roasted Chicken romaine, Caesar dressing 7-

Soppresetta aged provolone, roasted peppers, arugula 7-

Veggie zucchini, eggplant, goat cheese, roasted pepper, mushrooms, cured tomatoes 7-

Soup/Sandwich cup of soup and 1/2 of any sandwich 9-

WOOD OVEN FAVORITES

Wild Roasted Salmon 19-
rosemary- honey glaze, artichokes, olives, baby potatoes

Baked Rigatoni 14-
ricotta cheese, sausage, San marzano tomato sauce, basil, fresh mozz

Seared Tuna 16-
lettuce, lemon vinaigrette, olives, red onion, chopped egg, pomodarchio tomatoes

Pork Tenderloin 22-
spicy cherry peppers, soppresetta, onions, potatoes, Kalamata olives

Rib Eye 27-
wood oven roasted, mushrooms, caramelized onions, basil pesto, cured tomatoes, potatoes

Pollo Angelo & Diavolo 19-
hot chili oil, garlic, smoked paprika, cherry tomatoes, bib lettuce, red onions, pan juices

WOOD FIRED PIZZAS

Our hand tossed pies are baked in a 900-degree wood oven with organic ingredients, local produce, imported cheeses and our loving care

Standard pomodarchio tomatoes, fresh mozzarella, basil 12-

Aegean spinach, feta, olives, mushrooms, onions, artichokes 14-

Country Lane garlic, soppresetta, San Marzano tomato sauce, chili flakes 14-

Pistachio fresh mozz, taleggio cheese, red onions, evoo 15-

The House proscuitto, house sausage, olives, onions, tomato sauce 15-

Hubbard's pepperoni, marinated shrooms, chorizo, tomato sauce, garlic 15-

Northside roasted pineapple, jalapenos, mozzarella, speck ham 14-

Fungi portabella mushrooms, mascarpone, truffle oil, gorgonzola 16-

Parma proscuitto, cherry tomatoes, parm, white anchovies, olive oil, arugula 16-

Fm 548 yukon potatoes, rosemary, egg, bacon, Bermuda onion 15-

Cheesy parm, fontina, feta, mozzarella, gorgonzola 14-

Pesto Chicken proscuitto, fresh mozz, cheese blend 15-

Pepperoni mozzarella, tomato sauce, parmesan 14-

Pepe's baby clams, parmesan, mozz, chili flakes, garlic 14-

Mac-a-roni sausage, jalapenos, pepperoni, mozzarella, sauce, red onion 15-

All extra toppings are \$3

DRINKS

BEVERAGES

San Pellegrino	5.5
Acqua Panna	5.5
Sterling Tea	1.75
Texas Roast Coffee	2

BEERS

DRAUGHT

Maredsous	6
Spaten Optimator	6
Blue Moon	5
Stella Artois	6
Seasonal	6

RED

House Red	5 13
Vaca Cabernet Sauvignon, Vaca Mts.	8.5 32
Aquinas Merlot, Napa Valley	9 34
Caposaldo Chianti, Italy	7 26
Angeline Pinot Noir, Sonoma County	9 34
Spellbound Zinfandel, Lodi	8 30
Kaiken Malbec, Argentina	8 30
Rivola Tempranillo, Spain	8 30
Brancaia Toscana, Italy	9.5 36
Freemark Abbey Cabernet Sauvignon, Napa Valley	15 58

WHITE

Zanata White	5 13
Saint M Riesling, Pfalz, Germany	7 26
Rock Rabbit Sauvignon Blanc, Central Coast	7 26
Santa Barbara Chardonnay, Santa Barbara	8.5 32
Hayman & Hill Chardonnay, Russian River	8 30
Bollini Pinot Grigio, Trentino, Italy	8 30
Salviano Orvieto, Orvieto, Italy	9 34
Mumm Brut Prestige, Napa Valley	- 38

