

## SHAREABLES

### LAMB & HUMMUS

braised lamb, hummus, charred onion & tomato, pine nuts, parsley, flatbread - 18

### CALAMARI

fried calamari rings & tentacles, house-made red sauce, lemon aioli, arugula - 17

### CRISPY RISOTTO

arborio rice, spring onion, garlic, grana, red sauce, basil pesto - 16

### PORK BELLY

crispy belly, cucumber salad, pickled vegetables, spicy aioli, cilantro, charred baguette - 16

### CRAB CAKES

jumbo lump, garlic, chive, celery aioli, salt & vinegar chips - 19

### CHICKEN SPIEDINI

marinated chicken thigh, arugula, parmesan, shaved onion, basil pesto - 18

### SCALLOPS

day boat scallop, artichoke crisp, shaved grana, truffle-balsamic vinaigrette, greens - 19

### LOBSTER & CHORIZO

white wine, butter, tarragon, parsley, bread crumbs, manchego cheese - 19

### CHARCUTERIE

daily selection of meat and artisanal cheese, marinated olives, baguette, house-made jam, mustard, pickle - 21

### BRUSSELS

crispy brussels sprouts, sweet soy, bacon, spicy aioli, peanuts - 15

### CRAB DIP

jumbo lump, artichoke heart, asiago, garlic, lemon, bread crumb, flatbread - 18

### HUMMUS TRIO

roasted garlic, pepper, & beet hummus, hazelnut, goat's cheese, crudité, grilled flatbread - 15

## GREENS & SOUPS

### WEDGE

baby iceberg, bleu cheese, sweet corn, grape tomato, candied pepper bacon, cajun spiced vinaigrette - 11

### CAESAR

chopped romaine, shaved grana, grape tomato, buttery garlic bread crumb, creamy anchovy dressing - 10

### HOUSE

mixed greens, roasted red peppers, house-pickled red onion, grape tomato, burrata mozzarella, balsamic vinaigrette - 10

### SOUP

kale, spinach, scallions, cream, peas, grana padano, garlic, evo, artichoke chips - 9

## UPCOMING CHEF'S TABLES & FEATURES

August **FARMERS MARKET** September **ITALIAN CLASSICS**

Visit [zazios.com](http://zazios.com) to learn more.

**SEPTEMBER IS PASTA MONTH**  
\$14 imported and house-made pasta dishes during the month of September

## LAND

### LAMB PORTERHOUSE

italian white bean ragu, balsamic glaze, spinach, onion - 36

### RIBEYE

14 oz house-cut natural beef, smoked yukon potato, arugula, lemon, onion, pecorino romano - 39

### SICILIAN FLANK STEAK

wagyu beef, creamy polenta, charred onion, garlicky greens, salmoriglio - 32

### FILET

center-cut tenderloin, yukon mash, asparagus, truffle-balsamic vinaigrette - 36

### CHOP

20 oz house-smoked bone-in pork chop, crisp country acres potato, hardwood smoked bacon, wilted greens, mustard crème - 28

### CHICKEN

pan-roasted otto's chicken, crisp country acres potato, basil pesto, asparagus - 26

## SEA

### HALIBUT

alaskan, asparagus, mushroom, white wine, garlic, butter, basil - MKT

### BRANZINO

whole grilled sea bass, basil pesto risotto, citrus vinaigrette, shallots, herbs - 38

### SALMON

seared atlantic salmon, crisp country acres potato, wilted greens, mustard crème, fried leeks - 28

### RISOTTO

arborio rice, shrimp, lump crab, langoustine, asparagus, mushroom, truffle oil, white wine, parsley, grana, butter - 32

### SCALLOPS

day boat scallop, crispy brussels, crisp country acres potato, hardwood smoked bacon, sweet soy, spicy aioli, lemon, peanuts - 35

## PASTA

### LOBSTER

lobster filled house-made ravioli, langoustine, roasted corn relish, roasted pepper, cream, grana, basil - 30

### AGNOLOTTI

taleggio filled house-made ravioli, asparagus, white truffle oil, cream, grana, parsley - 19

### FETTUCCINE

cracked black pepper pasta, smoked prosciutto, sweet pea, cream, grana, basil - 19

### PAPPARDELLE

roasted red pepper pasta, shrimp, scallop, langoustine, p.e.i. mussels, house red sauce, garlic, white wine, herbs - 32

### RAVIOLI

house-made ravioli, spinach, ricotta, red sauce, speck, basil, grana - 19

### BAKED BOLOGNESE

rigatoni, house bolognese, grana, provolone, garlic bread crumb, parsley - 19

## SIDES

### ASPARAGUS

grilled, olive oil, lemon - 10

### TRUFFLE FRIES

white truffle oil, grana, parsley, lemon aioli - 11

### BRUSSELS

crispy brussels sprouts, sweet soy, bacon, spicy aioli, peanuts - 10

### TRUFFLE PASTA

cracked black pepper fettuccine, asparagus, cream, grana, white truffle oil, parsley - 12

### CAULILINI

grilled caulilini, lemon aioli, garlic bread crumb - 9

### RISOTTO

arborio rice, asparagus, white truffle oil, grana - 11

**IT IS OUR PLEASURE TO ACCOMMODATE ANY FOOD ALLERGIES OR DIETARY CONCERNS. PLEASE SEE YOUR SERVER FOR DETAILS.**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. 18% gratuity for parties of 8 or more will be automatically applied to all checks in the party.



**Z A Z I O S**

**INTERESTED IN HOSTING AN EVENT?**

Contact Shawdy Moaiery at  
[smoaiery@ghgkz.com](mailto:smoaiery@ghgkz.com) | 269.384.2650