

• DINNER MENU •
SERVED DAILY
4pm - 9pm



JOIN US FOR
• HAPPY HOUR •
4pm-6pm Daily

ANTIPASTI

ANTIPASTO 12	ZIZI WINGS 12
salami, prosciutto, capicola, crostini, roasted garlic, marinated olives, parmigiano reggiano	mild, hot, or garlic parmesan served with celery sticks and blue cheese or ranch dressing
MUSSELS 12	CRAB CAKES 13
white wine, toast points, garlic	spicy aioli, fresh lemon
MEATBALL SLIDERS 10	BRUSCHETTA 9
homemade meatballs, marinara, parmigiano reggiano	italian baguette, seasoned tomatoes, basil, fresh mozzarella, balsamic glaze
MOZZARELLA FRITTA 7	CALAMARI FRITTI 12
breaded whole milk mozzarella, homemade marinara sauce	spicy aioli, fresh lemon

ZUPPE

TUSCAN BEAN 5 7	SOUP DU JOUR 5 7
hearty white beans, vegetables	soup of the day

INSALATE

BELLASERA 10	CAESAR 10
mixed greens, shredded carrots, red onions, roma tomatoes, cucumbers	romaine hearts, fried capers, homemade croutons, parmigiano reggiano
+ CHICKEN 16 + SHRIMP 18	+ CHICKEN 16 + SHRIMP 18
+ GROUPER 18 + STEAK 19	+ GROUPER 18 + STEAK 19
CAPRESE 10	AVAILABLE DRESSINGS:
mixed greens, roma tomatoes, fresh mozzarella, basil vinaigrette	blue cheese, italian, ranch, french, balsamic vinaigrette, honey mustard, and raspberry vinaigrette

FLATBREADS

ZIZI 14	MARGHERITA 14
basil pesto, grilled chicken, goat cheese, mozzarella	roma tomatoes, basil, fresh mozzarella
PIZZA 14	MEATBALL 14
marinara, pepperoni, onions, mushrooms, italian sausage, mozzarella	marinara, sliced meatballs, mozzarella

PASTA

PASTA PRIMAVERA 16	SPAGHETTI AND MEATBALLS 19
fresh vegetables with garlic and herbs, olive oil, parmigiano reggiano, fettuccini	homemade meatballs, marinara, spaghetti
FETTUCCINE ALFREDO 15	SHRIMP SCAMPI 22
creamy garlic alfredo	herb white wine butter sauce, capellini
+ SHRIMP 23 + CHICKEN 21	
CHICKEN PICATTA 24	VEAL MARSALA 26
lemon piccata sauce, capellini	mushroom marsala wine sauce, fettuccini

MAINS

Served with roasted fingerling potatoes, vegetables, or pasta with Amatriciana sauce

NEW YORK STRIP 32	FILET MIGNON 36
italian-herb crust	goat cheese, balsamic glaze
GRILLED CHICKEN 25	GRILLED PORK CHOP 26
sun-dried tomatoes, goat cheese, artichoke hearts	thick-cut, sautéed mushrooms

\$5 split plate fee. A 20% service charge will be added to parties of 6 or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.