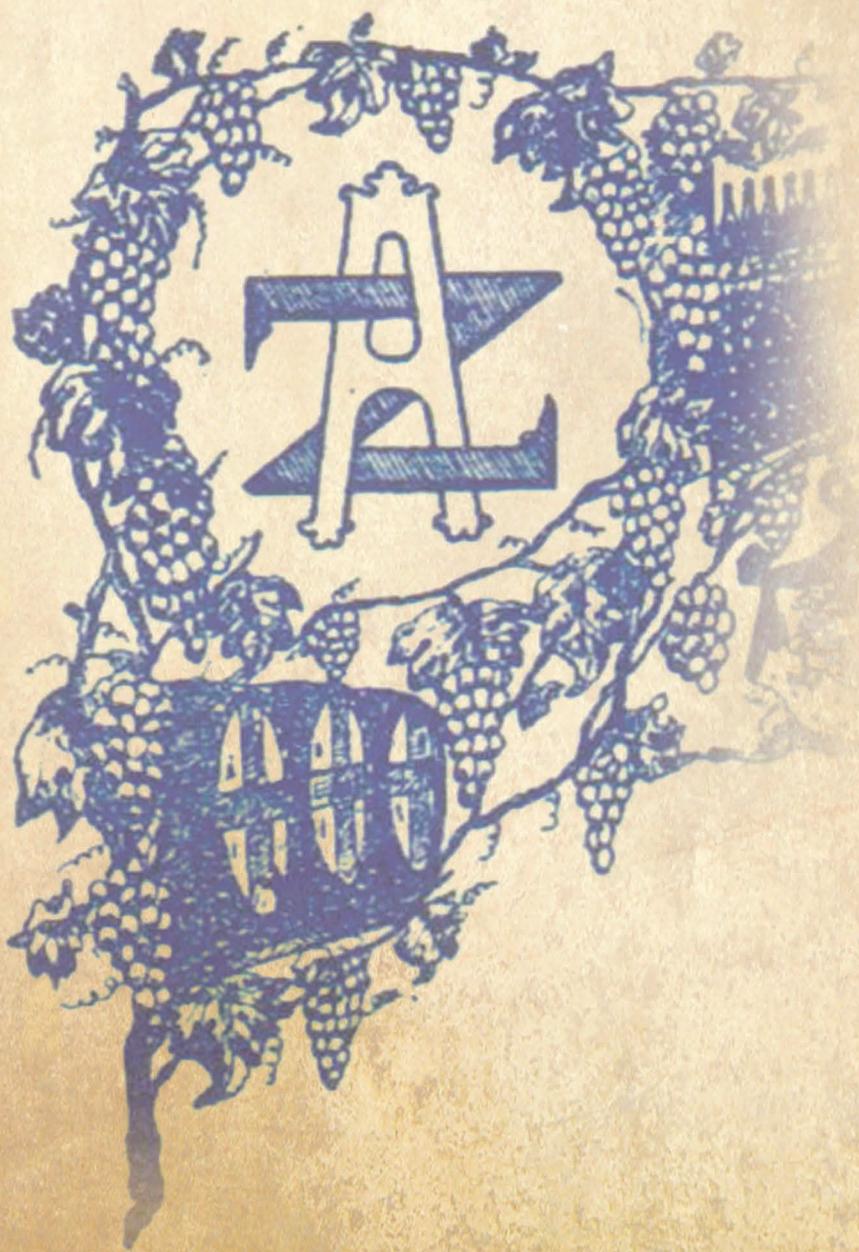


# ZANELLI'S

FAMILY OWNED AND OPERATED



## OUR STORY...

Thank you for choosing to dine with us, we are excited to share our great food with you, but first we'd like to share a little about our story.

We are a brother (Dan - Head Chef) and sister (Joan - General Manager) team. Our concept for Zanelli's is rooted in a tradition of food and family, beginning with our great-great grandparents arriving in New York in the early 1900's from the Emilia-Romagna region of Northern Italy—home of Parmigiana cheese and balsamic vinegar—and starting a small olive oil and wine import business in Manhattan, to our parents owning a successful butcher and grocery shop in Westchester County, NY. Commitment to and appreciation of finely and lovingly prepared food is our passion; we believe it honors our family, and we trust that good food brings out the best in people.

We are committed to serving the best quality food at reasonable prices, ensuring that today's busy families eat well. Our items will be made with the freshest and best ingredients available. Pastas will be made in-house, using the highest quality flour. Sauces will be created with all fresh ingredients. Vegetables, herbs, and dairy products will, as much as possible, be sourced from local farms.

As the Chef, I will be creating a menu that encompasses more than 20 years' culinary experience in Italian kitchens. Further, trips I have made throughout my career to Italy and the California wine country enable me to fully understand ingredients, how to best prepare them, and how to pair them.

As the General Manager, I have an acute appreciation of what constitutes good food and an outstanding dining experience. I am committed to ensuring a well-run, professional environment that constitutes a well-rounded, exceptional guest experience.

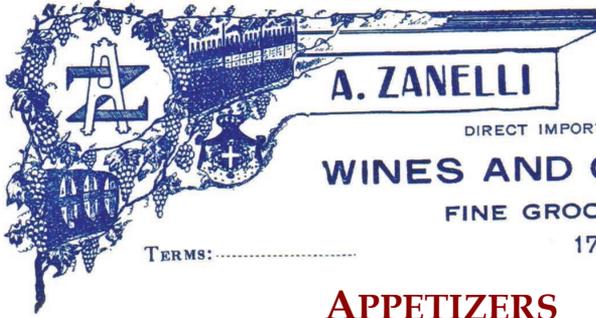
We know that our combined experiences, dedication to excellence, and excitement about being entrepreneurs in the food service industry will translate into a positive experience for you, our guest.

Buon Appetito!

~ Dan & Joan

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BOUGHT OF



TEL. 960 SPRING

A. ZANELLI

DIRECT IMPORTER OF

WINES AND OLIVE OIL

FINE GROCERIES

17 DOWNING STREET  
NEAR BLEECKER ST.

TERMS: .....

## APPETIZERS

- Fresh Holland mussels** - in a lite tomato sauce served with garlic crostini ..... \$12-
- Salmon toast** - garlic crostini topped with cream cheese, pickled onion, capers, and smoked salmon drizzled with a balsamic glaze ... \$9-
- Flash fried calamari** - tossed in cornmeal breading with saffron aioli and homemade tomato sauce ..... \$9-
- Italian cheese fondue** - taleggio, fontina, Gorgonzola, and parmigiano melted in Peroni beer served with homemade sundried tomato focaccia and lemon/pear chutney ..... \$11-
- Roasted eggplant caprese (V)** - eggplant cutlets roasted with fresh herbs, tomato slices, and fresh mozzarella (substitute Daiya) drizzled with basil infused olive oil ..... \$8-
- Bruschetta tomato (V)** - mixture of tomato, garlic, basil, kalamata olives, and extra virgin olive oil on garlic/herb crostini ..... \$6-
- Smoked wings** - wings and legs covered with Graham's secret dry rub, apple wood smoked, and tossed in your choice of Frank's wing sauce, Sweet Baby Ray bbq sauce, house garlic parmigiano, or balsamic glaze ..... \$9-
- Hand breaded mozzarella** - made to order in homemade seasoned breadcrumbs served with tomato sauce:..... \$6-
- Hand cut fries (V)** ..... \$3.5-

## CHOPPED SALADS

- Antipasto** - romaine, cucumber, tomato, red onion, ham and provolone rolls, pepperoni, artichokes, roasted peppers, with house balsamic dressing ..... \$5-
- Apple and endive** - frisee and endive with apple slices, Gorgonzola crumbles, raisins, and a raspberry vinaigrette ..... \$7-
- Beet and arugula** - roasted red and gold beets, baby arugula, candied walnuts, and goat cheese tossed in a lemon/honey vinaigrette ..... \$8-
- Classic Caesar** - romaine, garlic herb croutons tossed in homemade Caesar dressing with shaved parmigiano ..... \$7-
- Dressings:** house balsamic, honey/lemon vinaigrette, honey mustard, raspberry vinaigrette, bleu cheese, and ranch
- Add-ons** - grilled chicken \$4-, strip steak \$5-, Texas Gulf shrimp \$6-

## Soups

- homemade tomato bisque with garlic herb croutons . . . \$5-  
Zuppa del Giorno - price varies

## Kid's Menu

For children 12 years and younger

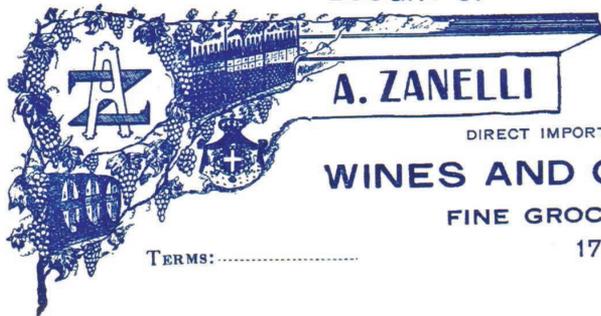
Pizza sticks \$5-, chicken fingers & fries \$6-, spaghetti and meatball \$6-

\*V - Vegan Friendly

.....  
Every dish is lovingly prepared from scratch. So please, sit back, relax, and be patient for your delicious dish to arrive!

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## PASTA!

all pastas are homemade with farm fresh eggs and semolina flour

### Build your own pasta dish:

choose one pasta and one sauce starting at \$12-

**Pastas:** capellini, cheese ravioli, fettuccine, rigatoni, or spaghetti

**Sauces:** tomato, Dead Lightning vodka cream, bolognese, alfredo, pesto, garlic and oil, white wine lemon butter, and squid ink

### Add-ons to pasta dishes:

**Meats:** chicken \$4-, sausage \$4-, meatballs \$5-, strip steak \$5-

**Seafood:** calamari \$5-, mussels \$6-, clams \$4-, Texas Gulf shrimp \$6-  
jumbo lump crab meat \$10-

**Veggies:** artichokes, asparagus, broccoli, fresh tomato, kalamata olives, mushrooms, peas, pine nuts, red onion, roasted bell pepper, roasted eggplant, spinach - each \$3-

**Cheeses:** fontina, Gorgonzola, ricotta, and fresh mozzarella - each \$2-

Gluten free pasta available in penne or spaghetti \$3- upcharge

## SPECIALTY ENTRÉES

**Diver sea scallops** - pan seared with cheesy potato au gratin, sautéed spinach, and a white wine sauce..... \$26-

**Lobster ravioli** - served in a saffron/champagne cream sauce with shrimp and lump crabmeat ..... \$25-

**Chicken marsala** - chicken breast sautéed with marsala wine and mushrooms. Served with a side of spaghetti and tomato sauce..... \$18-

**Chicken piccata** - chicken breast sautéed with white wine, capers, lemon juice, and artichokes. Served with a side of spaghetti and tomato sauce..... \$18-

**Chicken or eggplant parmigiana** - hand breaded chicken breast or eggplant cutlets, pan fried, topped with tomato sauce and mozzarella, served with a side of spaghetti with tomato sauce ..... \$16-

**Lasagna béchamel** - homemade pasta sheets layered with béchamel/ricotta sauce, and Bolognese topped with mozzarella then baked ..... \$15-

**Stuffed bell pepper (V)** - red wine braised lentils, farro, fresh herbs and topped with cheese slow baked in homemade tomato sauce (add Daiya) ..... \$15-

**Steak pizzaioli** - thinly sliced New York strip baked with onions and tomato sauce topped with fresh mozzarella and oregano ..... \$23

### A la Carte Items

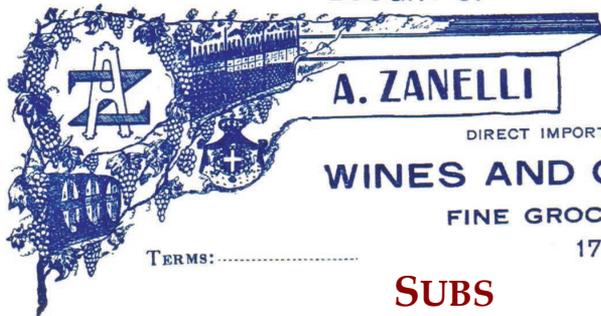
Asparagus .....\$5-      Meatballs .....\$5

Pasta with tomato sauce .....\$4.5-      Side salad .....\$3

Sautéed spinach .....\$4-      Cheesy potato au gratin .....\$5

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**SUBS****Cold subs:** \$7-/eachServed with lettuce, tomato, and onion with  
your choice of aioli or house balsamic**Italian:** ham, pepperoni, and provolone cheese**Turkey:** roasted turkey breast and provolone cheese**Tuna:** option for provolone or American**Caprese:** fresh mozzarella slices and pesto**Grinders:** \$8-/eachserved with homemade tomato sauce and  
mozzarella cheese, then baked**Breaded fried eggplant cutlets****Homemade meatballs****Breaded fried chicken cutlets****Veggie (V):** broccoli, mushroom, roasted pepper,  
and cauliflower**Hot Subs:****Cheeseburger\*** - Groff's 8oz. burger with your choice of American  
or provolone cheese, lettuce, tomato, onion, and aioli..... \$9-**Cheesesteak** - house shaved ribeye, balsamic glazed onions,  
American cheese, and sauce ..... \$9.5-**Veggie burger (V)** - homemade chick pea burger, provolone cheese  
(substitute Daiya) with lettuce, tomato, onion ..... \$7.5-**PANINI****Eggplant (V)** - roasted pepper, fresh mozzarella, and  
basil pesto (substitute Daiya) ..... \$8-**Pepperoni** - mozzarella, and tomato sauce ..... \$7-**Grilled chicken** - grilled chicken, ham, fontina, and  
baby arugula with honey mustard dressing ..... \$9-**4 cheese** - provolone, fontina, taleggio, and mozzarella ..... \$6.5-**Prosciutto di Parma** - asparagus, fontina, and  
balsamic glaze ..... \$9-All rolls are homemade and made fresh daily  
Option of seeded (sesame) or plain

Gluten free bread available for a \$1- upcharge

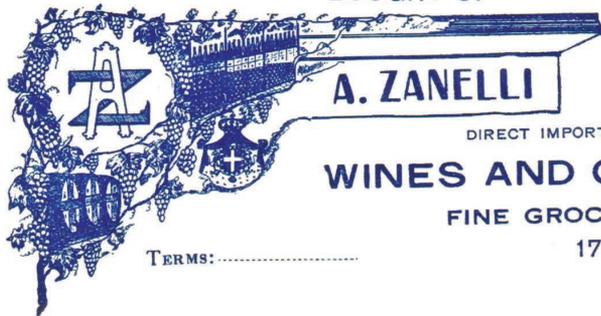
**LUNCH SPECIALS**

Available from 11-2

**Half a cold sub** with your choice of fries, soup,  
or garden salad ..... \$7-**Half a panini** with your choice of fries, soup, or garden salad ..... \$8-**2 slices of pizza** and a drink ..... \$7-

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## PIZZA

	<u>16"</u>	<u>10"</u>
<b>Plain Jane</b> - mozzarella and sauce .....	\$12-	\$ 7-
<b>Mystic Pizza</b> - cheese pizza with four toppings of your choice.....	\$18-	\$10-
<b>Blue Lagoon</b> - house smoked bacon, ham, and fresh pineapple with sauce and mozzarella .....	\$18-	\$10-
<b>Bruschetta</b> - a mixture of fresh tomato, garlic, kalamata olives, fresh basil with fresh mozzarella, and marinated grilled chicken.....	\$15-	\$8.5-
<b>La Cosa Nostra</b> - prosciutto di Parma, mozzarella, shaved parmigiano, and baby arugula ...	\$15-	\$8.5-
<b>Margherita</b> - crushed tomato, fresh mozzarella, fresh basil, and extra virgin olive oil .....	\$14-	\$ 8-
<b>My Year of Meat</b> - homemade meatballs, sausage, pepperoni, and ham with sauce and mozzarella .....	\$19-	\$10.5-
<b>The One Up</b> - Gorgonzola, mozzarella, fontina, provolone, and ricotta .....	\$18-	\$10-
<b>Veg Out</b> - mushrooms, broccoli, roasted pepper, and spinach with sauce and mozzarella.....	\$17-	\$ 8-
<b>The Whites</b> - a white pizza topped with broccoli, ham, thinly sliced onion, ricotta, and mozzarella .....	\$18-	\$10-

### Toppings: \$3/each or \$1.50/half

**Meat:** house smoked bacon, pepperoni, homemade sausage, home-made meatballs, ham, prosciutto di Parma, and marinated grilled chicken

**Cheese:** extra mozzarella, Gorgonzola, fresh mozzarella, ricotta, provolone, and fontina

**Veg:** broccoli, tomato, kalamata olives, roasted bell pepper, green pepper, mushroom, spinach, onion, roasted eggplant, and pineapple

## STROMBOLI

all stromboli are served with a side of homemade tomato sauce

**Classic** - ham, pepperoni, sausage, and mozzarella .....\$18- \$10-

**Veggie** - mushrooms, broccoli, roasted peppers, spinach, and  
mozzarella .....
 \$16- | \$ 9- |

**Steak** - house shaved ribeye, Gorgonzola, mozzarella, and  
champagne balsamic glazed onions .....
 \$23- | \$12- |

All pizza available in 10" gluten free shell for \$3- upcharge.

Daiya cheese available \$5 upcharge for large; \$3- upcharge for small.

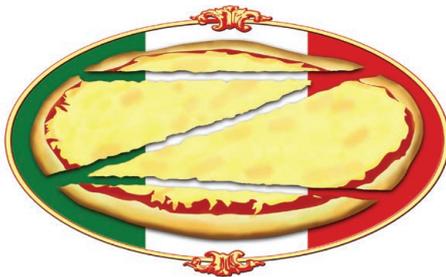
## DESSERTS

- Tiramisu** - espresso/brandy soaked lady fingers  
layered with mascarpone cream, topped with cocoa .....\$5-
- Cheesecake** - Italian style made with ricotta  
cheese and orange peel .....\$7-
- Cannoli** - ricotta cream with chocolate or candied  
fruit in a crispy shell .....\$5-
- Creme brulée** .....\$6.5-
- Chocolate cake:** moist homemade chocolate cake  
layered with chocolate icing and ganache .....\$7.5

Don't forget to check out our  
dessert case for the latest,  
tastiest creations by our pastry chefs.

Love our food and have  
an upcoming event?  
We cater!

Host your next event at our restaurant.  
The dining room is available  
Sundays after 3:00 pm.



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