

# ZIO FRAEDO'S

FINE CONTINENTAL CUISINE

## Appetizers

Jumbo Prawn Cocktail	\$13.95
Crab Cakes	\$14.95
Steamed Clams	\$15.95
Blue Point Oysters (6 pieces)	\$14.95
Escargot (6 pieces)	\$12.95
Coconut Prawns (5 pieces)	\$14.95
Garlic Prawns Saute (5 pieces)	\$14.95
Calamari Fritti	\$8.95
Toasted Ravioli	\$7.95
Deep Fried Zucchini	\$6.95
Bruschetta (7 pieces)	\$6.95
Garlic Bread (for 2)	\$4.95
French Fries	\$5.95
Sweet Potato Fries	\$7.95
Onion Rings	\$5.95

## Soups

Minestrone	Cup	\$4.95
	Bowl	\$5.95
Soup of the Day	Cup	\$4.95
	Bowl	\$5.95
Clam Chowder (Friday & Saturday)	Cup	\$5.95
	Bowl	\$6.95

## Create Your Own Pasta Dish

Fettuccini, Penne, Angel Hair, Spaghetti or Bowtie	\$15.95
Ravioli (Meat or Cheese) or Tortellini	\$16.95

### Choice of Sauce:

Pesto, Marinara, Alfredo, Bolognese,  
Arrabiata (spicy)

### Additions (on the side):

Prawns (3)	\$6.00
Meatballs	\$5.00
Chicken	\$5.00
Italian Sausage	\$5.00

## Zio's Lunch Classics

<b>Prawns or Scallops Dore</b>	<b>\$17.95</b>
<i>Pan Seared, lightly breaded served in a lemon sauce with capers</i>	
<b>Conquest Sandwich</b>	<b>\$14.95</b>
<i>Grilled Roast Beef, onions &amp; bell peppers served on grilled sourdough and thousand island dressing</i>	
<b>Spaghetti Messina</b>	<b>\$16.95</b>
<i>Spaghetti in a white wine sauce with a hint of lemon sautéed with prawns &amp; asparagus</i>	
<b>Veal Oskar</b>	<b>\$20.95</b>
<i>(Said to have been named by Sweden's King Oscar II, who was extremely partial to it's ingredients) Veal cutlet topped with crab, asparagus &amp; béarnaise sauce</i>	
<b>Salmon Puttanesca</b>	<b>\$16.95</b>
<i>("named after the Italian ladies of the night") Pasta in a special red sauce with garlic, capers &amp; anchovies topped with a pan seared salmon filet</i>	

## Pasta Specialties

<b>Zio's Vermicelli Puttanesca</b>	<b>\$15.95</b>
<i>Artichokes, garlic, basil, chopped tomatoes and capers</i>	
<b>Fettuccini Carbonara</b>	<b>\$16.95</b>
<i>Garlic parmesan crème sauce with peas &amp; pancetta</i>	
<b>Fettuccini with Chicken &amp; Sundried Tomatoes</b>	<b>\$16.95</b>
<i>Classic Fettuccini Alfredo with sliced grilled chicken &amp; sundried tomatoes</i>	
<b>Farfalle Contadina</b>	<b>\$16.95</b>
<i>Farfalle pasta with light tomato cream sauce, sage, chicken and mushrooms</i>	
<b>Penne Mediterranean</b>	<b>\$16.95</b>
<i>Penne pasta with artichokes, kalamata olives, pepperoncini, sundried tomatoes, and feta in olive oil</i>	
<b>Fettuccini Florentine</b>	<b>\$16.95</b>
<i>Sautéed green onions, spinach, mushrooms, and garlic in a cream sauce tossed in fettuccini noodles topped with diced tomatoes</i>	

## Lunch Salads

<b>Shrimp Louie</b>	<b>\$15.95</b>
<i>Mixed Greens topped with bay shrimp and thousand island dressing on the side</i>	
<b>Iceberg Wedge</b>	<b>\$11.95</b>
<i>Bleu cheese dressing</i>	
<b>Hearts of Romaine</b>	<b>\$11.95</b>
<i>Balsamic vinaigrette dressing</i>	
<b>Crab Louie</b>	<b>\$18.95</b>
<i>Mixed Greens topped with crab and served with thousand island dressing on the side</i>	
<b>Spinach Salad</b>	<b>\$13.95</b>
<i>Slightly warmed Baby Spinach tossed with a special dressing, mushrooms &amp; crumbled bacon</i>	
<b>Waldorf Chicken Salad</b>	<b>\$13.95</b>
<i>Mixed Greens topped with Grilled Chicken Salad, grapes, walnuts, celery and apple</i>	
<b>Ensalada Caprese</b>	<b>\$11.95</b>
<i>Sliced fresh mozzarella, tomato &amp; basil drizzled with extra virgin olive oil</i>	
<b>Ensalada Siciliana</b>	<b>\$11.95</b>
<i>Tomatoes, red onion and anchovies topped with vinaigrette dressing</i>	
<b>Mediterranean</b>	<b>\$13.95</b>
<i>Mixed Greens tossed with kalamata olives, mushrooms, crumbled feta and tossed in a balsamic vinaigrette</i>	
<b>Southwest Chicken Salad</b>	<b>\$14.95</b>
<i>Mixed greens topped with black beans, corn, and a grilled chicken breast. Served with a BBQ ranch dressing</i>	
<b>Crispy Chicken BLT Salad</b>	<b>\$14.95</b>
<i>Mixed Greens tossed with ranch, tomatoes, &amp; bacon and topped with sliced crispy chicken</i>	
<b>Caesar</b>	<b>\$15.95</b>
<i>Prepared tableside for two</i>	
Add Grilled Chicken	\$5.00
Add Grilled Salmon	\$5.00
<b>Zio Salad</b>	<b>\$10.95</b>
<i>Mixed Greens tossed with a raspberry vinaigrette, seasonal fruit, caramelized walnuts and topped with crumbled bleu cheese</i>	
<b>Mixed Green Salad</b>	<b>\$5.95</b>

## Make it a memorable affair...

Private Rooms available for any occasion. Weddings, Anniversaries, Birthdays and Memorials. For 25-250 Guests  
Off-site catering also available. For more information, please ask your waiter.

# ZIO FRAEDO'S

FINE CONTINENTAL CUISINE

*Your Hosts*

*Anthony F. Lo Forte, Sr.*

*Katherine L. Lo Forte*

## ✧ Sandwiches ✧

*Served with choice of fries or potato salad or onion rings or add \$1 for sweet potato fries*

<b>BLT</b>	<b>\$9.95</b>
<b>California Club House</b>	<b>\$11.95</b>
<b>Tuna Melt Sandwich</b>	<b>\$10.95</b>
<b>Crab Lorenzo</b>	<b>\$14.95</b>
<i>Two English muffins topped with a crab bell pepper mix, melted pepper jack cheese and hollandaise sauce</i>	
<b>Calamari Steak Sandwich</b>	<b>\$14.95</b>
<b>Chicken Spinach Caprese Sandwich</b>	<b>\$12.95</b>
<i>Grilled Chicken, fresh mozzarella, basil &amp; baby spinach drizzled with a balsamic reduction</i>	
<b>Grilled Chicken Sandwich</b>	<b>\$10.95</b>
<b>Reuben</b>	<b>\$12.95</b>
<b>French Dip</b>	<b>\$14.95</b>
<b>Philly Cheese Steak</b>	<b>\$14.95</b>
<b>Meatball Sandwich</b>	<b>\$12.95</b>
<b>Eggplant Parmigiana Sandwich</b>	<b>\$10.95</b>
<b>NY Steak Sandwich</b>	<b>\$15.95</b>

## ✧ Desserts ✧

<b>Crème Brûlée</b>	<b>\$6.00</b>
<b>Tiramisu</b>	<b>\$6.00</b>
<b>Heavenly Chocolate Cake</b>	<b>\$6.00</b>
<b>Cheesecake</b>	<b>\$6.00</b>
<b>Carrot Cake</b>	<b>\$6.00</b>
<b>Chocolate Star</b>	<b>\$6.00</b>
<b>Chocolate Raspberry Star</b>	<b>\$6.00</b>
<b>Ice Cream</b>	<b>\$4.00</b>
<i>Vanilla or Spumoni</i>	

## Zio's Lunch Special

*Please ask your server*

## ✧ Signature ✧

### Angus Burgers

*Served with choice of fries or potato salad or onion rings or add \$1 for sweet potato fries*

<b>San Francisco Burger</b>	<b>\$13.95</b>
<i>Parmesan Crusted Sliced Sourdough Bread, Grilled Onions, Choice of cheese</i>	
<b>Avocado Bacon Burger</b>	<b>\$14.95</b>
<b>Mushroom &amp; Swiss Burger</b>	<b>\$13.95</b>
<b>Patty Melt</b>	<b>\$13.95</b>
<i>Grilled Onions, Rye Bread and Swiss Cheese</i>	
<b>Cowboy Burger</b>	<b>\$15.95</b>
<i>Bacon, Cheddar Cheese, Grilled Onions &amp; BBQ sauce</i>	
<b>Black n' Bleu Burger</b>	<b>\$12.95</b>
<i>Blackened Seasoned Burger with Crumbled Bleu Cheese</i>	

## ✧ Create Your Own ✧

### Angus Burger

*Served with choice of fries or potato salad or onion rings or add \$1 for sweet potato fries*

<b>½ pound Angus Burger</b>	<b>\$10.95</b>
<b>Choice of Cheese</b>	<b>\$1.00</b>
<b>Bacon</b>	<b>\$2.00</b>
<b>Grilled Onions</b>	<b>\$2.50</b>
<b>Avocado</b>	<b>\$2.00</b>
<b>Grilled Mushrooms</b>	<b>\$2.00</b>

## ✧ Entrees ala Carte ✧

<b>Chicken Toscana</b>	<b>\$13.95</b>
<i>Topped with Artichokes and Mushrooms in a Cream Sauce</i>	
<b>Chicken Parmigiana</b>	<b>\$13.95</b>
<i>Tomato Sauce, Topped with Mozzarella Cheese</i>	
<b>Chicken Marsala</b>	<b>\$13.95</b>
<i>Mushrooms and Shallots Sauteed in Marsala Wine</i>	
<b>Chicken Piccata</b>	<b>\$13.95</b>
<i>Lemon Butter and Capers, Topped with a White Wine Sauce</i>	
<b>Veal Scallopini Piccata</b>	<b>\$16.95</b>
<i>Lemon Butter and Capers, Topped with a White Wine Sauce</i>	
<b>Veal Scallopini Marsala</b>	<b>\$16.95</b>
<i>Mushrooms and Shallots Sauteed in Marsala Wine</i>	
<b>Veal Parmigiana</b>	<b>\$16.95</b>
<i>Tomato Sauce, Topped with Mozzarella Cheese</i>	
<b>Calamari Steak</b>	<b>\$14.95</b>
<i>Served in a Garlic Butter Sauce</i>	
<b>Scalone Steak</b>	<b>\$14.95</b>
<i>Served in a Garlic Butter Sauce</i>	
<b>Filet of Petrale Sole</b>	<b>\$15.95</b>
<i>Lemon Butter and a White Wine Sauce</i>	
<b>Filet of Salmon</b>	<b>\$16.95</b>
<i>Served in a Garlic Butter Sauce</i>	
<b>Fish &amp; Chips</b>	<b>\$11.95</b>
<i>Beer-Battered Icelandic Cod &amp; French Fries</i>	
<b>Eggplant Parmigiana</b>	<b>\$10.95</b>
<b>Ground Sirloin Steak</b>	<b>\$11.95</b>

## ✧ Hot Beverages ✧

<b>Coffee or Hot Tea</b>	<b>\$2.00</b>
<b>Espresso</b>	<b>\$3.00</b>
<b>Cappuccino</b>	<b>\$3.50</b>
<b>Latte</b>	<b>\$4.00</b>

*Split Fee \$3.00 • Cake Cutting Fee \$2 • Corkage Fee \$15  
Applicable Sales Tax Added to All Food and Beverage Items.  
A 20% gratuity will be added for groups of six or more.  
Reminder: Please silence your cell phone.*