

MENU



email: zuzzuroswell@gmail.com
web: zuzzuroswell.com

42 Oak Street, Suite B
Roswell, GA 30075
(404) 441-2609

NEW Hours

Wednesday - Thursday

4:30 p.m. - 8:30 p.m.

Friday - Saturday

4:00 p.m. - 9:00 p.m.

Closed Sunday - Tuesday



Aim your phone camera at this code for
online ordering, or use link on our website
at zuzzuroswell.com

WHILE SUPPLIES LAST - CREDIT & DEBIT CARDS ONLY

(404) 441-2609

ANTIPASTI

starters

POLPETTE

Beef meatballs served on ricotta with tomato sauce 11

ARANCINI

Rice balls filled with meat sauce and peas, breaded and fried 9

INSALATE

salads

Served with house-made vinaigrettes

ZUZZU HOUSE SALAD

Mixed greens, red onion, cucumber, Kalamata olives, and tomatoes 9

CESARE

Romaine, parmesan cheese, crostini, and Caesar dressing 9

NOCE

Mixed greens, gorgonzola cheese, pears, walnuts, crostini, and balsamic vinaigrette 12

CAPRESE

Fresh tomato, mozzarella, basil, balsamic, extra virgin olive oil, salt, and pepper 9

BURRATA CAPRESE

Tomato, pesto 11

*Don't forget to take home some of our
delicious house-made bagels!*

PRIMI

pasta dishes

POLPETTINA PASTA

Spaghetti with a tomato sauce and beef meatballs, parmesan cheese, and parsley 17

PENNE ARRABBIATA

Penne pasta with spicy Arrabbiata sauce and sausage 18

SICILIANA

Rigatoni pasta with fresh tomato basil sauce, ricotta, and parmesan cheese 15

CAVATELLI ALLA BOLOGNESE

House-made pasta shells in meat sauce 18

LASAGNA

Our famous traditional Sicilian-style lasagna, with layers of beef ragù, Béchamel sauce, and imported lasagna noodles 22

GNOCCHI AL FORNO

House-made potato dumplings in basil pesto sauce, finished in the pizza oven 16

Substitute Bolognese (meat) sauce +4

Substitute Sorrentina (tomato) sauce +4

Substitute Four-Cheese sauce +3

RAVIOLI

House-made spinach and ricotta ravioli with butter and sage 19

SPAGO AL GAMBERI

Spaghetti with shrimp, garlic, chili, parsley, white wine, breadcrumbs, lemon zest, pistachio, and extra virgin olive oil 24

SECONDI

entrées

EGGPLANT LASAGNA

Eggplant layered with Calabrese salami, chopped ham, and house-made mozzarella, finished with Bolognese sauce. A house specialty! 23

EGGPLANT PARMIGIANA

Thin-sliced eggplant flash fried then layered with mozzarella and marinara sauce 17

PARMIGIANA DI POLLO

Boneless chicken breast, hand-breaded then pan-sautéed. Served with house-made mozzarella, and a side of spaghetti and red sauce 28

POLLO CARCIOFI E VODKA

Chicken with artichokes in vodka sauce 19

CHICKEN PARMESAN SALAD

Spring mix, tomatoes, cucumber, red onion, ricotta salata, and tomato basil vinaigrette, topped with julienned breast of chicken, mozzarella, and parmesan 12

CONTORNI

sides

CAVOLETTI

Fresh brussels sprouts with pancetta and balsamic glaze 8

CAVOLFIORE

Roasted cauliflower served with our spicy Arrabbiata sauce 8

INSALATE TIEPIDA

A warm salad of romaine, rucola, radicchio, balsamic sauce and prosciutto crudo 9

 Vegetarian

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

PIZZE ROSSE

red pizzas

MARGHERITA

Tomato sauce, mozzarella, fresh basil, and extra virgin olive oil 13

POLLO e PEPERONCINO

Spicy organic chicken, mozzarella, Calabrese peppers, and extra virgin olive oil 16

PICCANTINA

Tomato sauce, mozzarella, spicy salami, red onion, and extra virgin olive oil 14

SALSICCIOSA

Tomato sauce, mozzarella, sausage, and extra virgin olive oil 13

ITALO

Sausage, pepperoni, bacon, caramelized onions, and mozzarella 16

4 STAGIONI

Ham, artichokes, mushrooms, olives, and mozzarella 15

PADRINO

Spicy salami, spicy tomato sauce, ricotta, capers, and mozzarella 15

NAPOLETANA

Tomato sauce, anchovies, oregano, mozzarella, and extra virgin olive oil 13

NORMA

Tomato sauce, eggplant, ricotta salata cheese, fresh mozzarella, sliced tomatoes, basil, and extra virgin olive oil 15

VESUVIUS (SPICY MEATS)

Tomato sauce, mozzarella, pepperoni, spicy salami, hot capicola, red onion, and Calabrese peppers 19

EGGPLANT PARMIGIANA PIZZA

Flash-fried eggplant, red sauce, and mozzarella 18

BEVANDE

beverages

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Sprite 3.50

SAN PELLEGRINO

500 ml. 4.25

COFFEE

Coffee, decaf 4.00

Espresso, decaf espresso 4.50

Latte 5.00

VINO e

BIRRA

wine and beer

ASK ABOUT OUR SPECIALS

20 % discount on bottles of wine to go

50 % discount on cases of wine to go

SUPPLIES

NITRILE GLOVES

Box of 100 9

PAPER TOWELS

Large roll 4

BLEACH

Hospital grade gallon bottle 6

PIZZE BIANCHE

white pizzas

ZUZZU

Sliced grilled organic chicken breast, garlic olive oil, sun-dried tomatoes, onion, ricotta, and mozzarella 16

ETNA

Prosciutto crudo di Parma, smoked mozzarella, pistachio pesto, arugula, and blood orange vinaigrette 15

PARMA

Prosciutto crudo di Parma, arugula, shaved parmigiana reggiano, and extra virgin olive oil 15

FUNGHI

Seasoned mushrooms, ricotta, mozzarella, and truffle oil 15

GENOVA

Mozzarella and traditional basil pesto 15

PIEDINA

flatbreads

CATANIA

Peaches, spicy capicola ham, mozzarella, and parmesan 12

ENNA

Pistachio pesto, sausage, mozzarella, and hot (spicy) honey 9

MESSINA

Fig jam, prosciutto, rosemary, extra virgin olive oil, and balsamic glaze 12

PALERMO

Basil pesto, grilled chicken, and mozzarella 12

MODICA

Burrata, roasted cherry tomatoes, and basil 11

NOTO

Roasted brussels sprouts, bacon, and red pepper flakes 12

DOLCI

desserts

CANNOLO

Sicilian cannolo filled with house-made sweet ricotta and gourmet Italian mini chocolate morsels 7

SANT'ELIA

Creampuff filled with house-made whipped cream, topped with chocolate and caramel sauces 8

NUTELLA CALZONE

Nutella, seasonal berries 9

OUR FAMOUS BAKED GOODS

BAGELS

House-made using Italian flour.

Plain, sesame seed, garlic, onion, or everything.

Each 2 - Or 6 for 10.50

BREAD

A loaf of house-made Ciabatta bread 5

Half loaf (5 slices) 3

Bottle 2 oz.

BALSAMIC GLAZE

12 2

EXTRA VIRGIN OLIVE OIL

12 2

 Vegetarian

Printed September 9, 2020

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.