

# MENU



email: [zuzzuroswell@gmail.com](mailto:zuzzuroswell@gmail.com)  
web: [zuzzuroswell.com](http://zuzzuroswell.com)

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

**NEW Hours**  
**Wednesday - Thursday**  
5:00 p.m. - 9:00 p.m.  
**Friday - Saturday**  
5:00 p.m. - 9:30 p.m.

**Closed Sunday - Tuesday**  
Kitchen shuts down 30 minutes before close

WE HAVE GIFT CARDS

(404) 441-2609



Aim your phone camera at this code for online ordering, or use link on our website at [zuzzuroswell.com](http://zuzzuroswell.com)

## ANTIPASTI

starters

### POLPETTE

Beef meatballs served on ricotta with tomato sauce 11

### IMPEPATA DI COZZE

Steamed mussels with garlic, black pepper, olive oil, and white wine (red or white) 14

### ARANCINI

Rice balls filled with meat sauce and peas, breaded and fried 11

### BRUSCHETTA

Slices of our house-made bread grilled, rubbed with garlic, and topped with olive oil, tomatoes, and basil 7

## INSALATE

salads

### 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

Handmade burrata, tomato, and pesto 14

## PRIMI

pasta dishes

### LASAGNA

Our famous traditional lasagna, with layers of Bolognese and Béchamel sauces, and imported lasagna noodles 22

### CAVATELLI ALLA BOLOGNESE

House-made pasta shells in meat sauce 18

### GNOCCHI AL FORNO

House-made potato dumplings finished in the pizza oven.

- With basil pesto sauce 14
- With Bolognese (meat) sauce 17
- With Sorrentina (tomato) sauce 16
- With Four-Cheese sauce 16

### GNOCCHI GAMBERI

Shrimp, red onions, garlic, pancetta, cherry tomatoes, white wine, extra virgin olive oil, and arugula 22

### PENNE ARRABBIATA

Penne pasta with spicy Arrabbiata sauce and sausage 18

### CAVATELLI FRUTTI DI MARE

House-made cavatelli served with shrimp, calamari, clams, basil pesto, cherry tomatoes, extra virgin olive oil, and white wine 26

### SPAGO AI GAMBERI

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

### RISOTTO PESCATORA

Mussels, clams, and calamari in a light tomato sauce with basil 27

## SECONDI

entrées

### CAPELANTE SAN DANIELE

Pan-seared scallops served with whipped goat cheese, crispy prosciutto, crunchy basil, and lemon-basil infused oil 34

### EGGPLANT PARMIGIANA

Thin-sliced eggplant flash fried then layered with mozzarella, provolone, parmesan, ricotta, and marinara sauce 22

### POLLO CARCIOFI E VODKA

Chicken breasts topped and baked with fresh mozzarella, and served with an artichoke and mushroom vodka sauce 24

### BRACIOLA CONTADINA

Slow-cooked bone-in pork chop, served with polenta and roasted vegetables 28

## CONTORNI

sides

### CAVOLETTI

Fresh brussels sprouts with pancetta and balsamic glaze 8

### CAVOLFIORRE

Roasted cauliflower served with our spicy Arrabbiata sauce 8

### PISELLI

Sautéed green peas with onion, butter, and parmesan 8

 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

# 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

## 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

# 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

# VINO e

# BIRRA

wine and beer

ASK ABOUT OUR SPECIALS

Remember to take home  
some of our delicious  
house-made bread & bagels!



Scan here to follow us on Instagram,  
(@zuzzu\_rosswell)!  
We're also on Facebook, @zuzzuroswell

# 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

## TIRAMISU ALLE FRAGOLE

Savoardi cookies soaked in a strawberry coulis with mascarpone cream, topped with powdered sugar 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

## BALSAMIC GLAZE

Bottle 2 oz.

12 2

## EXTRA VIRGIN OLIVE OIL

12 2



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