

LUNCH MENU

ANTIPASTI

Starters

CAPONATO CLASSICA

Sweet and sour eggplant, capers, celery, onions, and olives 12

TAGLIERE

Imported Italian prosciutto, Genoa salami, spicy salami, mortadella, cheeses, and olives 17

POLPETTE

Beef meatballs served on ricotta with tomato sauce 11

CARPACCIO DI POLPO

Octopus carpaccio with capers, arugula, olive oil, and lemon 14

CARPACCIO DI FILETTO

Beef carpaccio with shaved parmesan, capers, arugula, olive oil and lemon 13

INSALATE

Salads, served with house-made vinaigrettes

MISTA

Mixed green salad with cherry tomatoes, carrots, and balsamic vinaigrette 10

RUCOLA

Arugula salad with bacon bits, bronzed pears, and orange vinaigrette 10

CAPRESE

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

CESARE

Romaine, parmesan cheese, croutons, Caesar dressing 9

NOCE

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

MEDITERANNEA

Romaine lettuce, cucumbers, yellow peppers, red onion, radicchio, feta cheese, Kalamata olives, and chickpeas, with Mediterranean dressing 12



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PIZZA BY THE SLICE

House-made NY-style crust, with semolina, honey, and olive oil, topped with our special house-made pizza sauce, cheese, and one topping of your choice, only 4.00

Each additional topping 0.50

TOPPINGS

Extra cheese 

Pepperoni

Sausage

Mushrooms 

Calabrese peppers 

Caramelized onions 

Red onions 

Spicy salami

Eggplant 

Chicken

Bacon

Ham

More deliciousness on reverse

 Vegetarian

PRIMI

Pasta dishes

SAPORITA

Pacchero pasta with meat ragú, mushrooms, cream, and parsley 17

POLPETTINA PASTA

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

SICILIANA

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

SCOGLIO

Spaghetti with fresh mussels, light tomato sauce, parmesan cheese, and parsley 22

SHRIMP ALFREDO

Spaghetti with shrimp, cherry tomatoes, and white sauce 19

SPAGHETTI TIPICA ALLA SICILIANA

Spaghetti with red sauce, swordfish, eggplant, pine nuts, raisins, and dill 20

SECONDI DALLA TERRA

Entrées

FILETTO

Filet mignon (8 oz.) served with fresh Sicilian lemon caper salmoriglio OR creamy red wine reduction 31

PORCATA

Thick-cut pork medallion topped with stewed sweet and sour bell peppers 22

PARMIGIANA

Classic eggplant parmesan with parsley 17

COTOLETTA ALLA MILANESE

Breaded beef tenderloin with parmesan and house-made mozzarella, topped with arugula and Calabrese peppers, and accompanied by sautéed cherry tomatoes 27

SECONDI DAL MARE

Seafood Entrées

FRITTO

Fried calamari with fresh cucumbers and carrots 16

BACCALÀ

Fried cod with creamy artichoke potatoes 18

SPADA

Swordfish steak sautéed in olive oil with cherry tomatoes and parsley 20

PEPATA

Mussels sautéed with cherry tomatoes, garlic, olive oil, and parsley 21

CONTORNI

Sides

BROCCOLI

Fresh broccoli sautéed with garlic and olive oil 6

CAVOLETTI

Fresh brussels sprouts pan-tossed with garlic, olive oil, and pepper 6

DOLCI

Desserts

CANNOLO

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

GELATO

House-made from premium ingredients 7

SANT'ELIA

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

BEVANDE

Beverages

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Sprite 3.50

SAN PELLEGRINO

Small 2.75
Large 4.25

ITALIAN CRAFT SODA

5.00

VINO E BIRRA

Wine and beer

PLEASE SEE OUR LIST