

TO-GO MENU

42B Oak St.
Roswell, GA 30075
zuzzuroswell.com



HOURS

Dinner
Tues - Thurs 5:30pm - 9:00pm
Fri - Sat 5:30pm - 10:00pm
Lunch
Thurs - Fri 11:30am - 2:30pm
Closed Sunday and Monday

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

MEDITERANEA

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

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

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 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

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

PIZZE ROSSE

Tomato-based 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

Sopressata, 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

ASK ABOUT TODAY'S SPECIALS

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

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



EXTRAS

CIABATTA

A loaf of our delicious house-baked bread 5

BALSAMIC GLAZE

A bottle of sweet balsamic reduction, used with olive oil for dipping bread 12