

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

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

ANTIPASTI

starters

POLPETTE

Beef meatballs served on ricotta with tomato sauce 11

ARANCINI

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

ZUPPA DI CAVALFIORE ARROSTITO

Roasted cauliflower soup, served with truffle oil and crostini 9

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 beef ragù, Béchamel sauce, 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

CREPELLE

Ham, fontina, and mushrooms rolled up in a lasagna noodle and baked with Béchamel sauce 24

SAPORITA

Paccheri pasta with Bolognese sauce, green peas, and spiced cream 18

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

SECONDI

entrées

ARROSTO DI MAIALE RIPIENO

Stuffed pork tenderloin with ground beef and pork, sage, and fontina cheese. Served with mashed potatoes, brussels sprouts, and demi-glaze 28

CAPELANTE SAN DANIELE

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

GAMBERONI AL PEPE VERDE

Pan-seared prawns in a green peppercorn sauce, served with grilled vegetables and focaccia 38

POLLO CARCIOFI E VODKA

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

EGGPLANT PARMIGIANA

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

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

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

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

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

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

Layers of Italian (?) biscotti soaked in espresso coffee. mascarpone cream and cocoa powder 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



Scan here to follow us on Instagram,
(@zuzzu_rosswell)!

We're also on Facebook, @zuzzuroswell

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