

# LUNCH MENU



## ANTIPASTI

### Starters

#### 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

#### INSALATA DI CALAMARI

Poached calamari tossed in a red wine-orange juice vinaigrette with celery, onion, Kalamata olives, heirloom tomatoes, and microgreens 16

## INSALATE

Salads, served with house-made vinaigrettes

#### CESARE

Romaine, parmesan cheese, croutons, Caesar dressing 9

#### NOCE

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

#### MEDITERANNEA

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

#### CAPRESE

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




42 Oak Street, Suite B  
Roswell, Georgia 30075  
(404) 441-2609  
zuzzuroswell.com

## 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

## 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, ricotta, and parmesan cheese 15*

## SECONDI DALLA TERRA

### Entrées

#### PARMIGIANA

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

#### PARMIGIANA DI POLLO

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

## SECONDI DAL MARE

### Seafood Entrées

#### BACCALÀ

*Fried cod with creamy artichoke potatoes 18*

#### SPADA

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

## CONTORNI

### Sides

#### CAVOLETTI

*Fresh brussels sprouts prepared with pancetta and balsamic glaze 8*

## 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

*500 ml. 4.25*

#### COFFEE

*Coffee, decaf 4.00*

*Espresso, decaf espresso 4.50*

*Latte 5.00*

*Cappuccino 5.00*

## VINO E BIRRA

### Wine and beer

### PLEASE SEE OUR LISTS