

ZEFFIRINO COMPLETE DINNER MENU

\$45.00

Appetizer (Choice of One)

Mozzarella alla Caprese

Mozzarella with Tomato, Basil, Sprout Salad and Balsamic Reduction

Prosciutto di San Daniele con Melone

Prosciutto San Daniele with Melon and Parmesan Cheese

Fritto Misto

Fried Calamari, Breaded Zucchini and Shrimp served with a spicy Marinara Sauce

Crab Cakes

Served with Pink Sauce

Entree (Choice of One)

Linguine Diavola

Linguine and sautéed Shrimps with Olive Oil, Garlic, crushed Red Peppers, fresh diced Tomatoes, and a touch of Tomato Sauce

Taglierini alla Sorrentina

Homemade Pasta with Fresh Tomato, Basil and topped with Bocconcini di Mozzarella

Spaghetti alle Vongole, Bianche o Rosse

Spaghetti with Clams,

White: in Gavi di Gavi White Wine, Garlic and Extra Virgin Olive Oil

Red: in Gavi di Gavi White Wine, Garlic, Olive Oil and touch of Fresh Tomato

Salmone alla Griglia

Grilled Salmon, White Wine, Lemon/Lime Zest and Capers, served with Quinoa Salad, Asparagus, diced Tomato and fresh Sprouts

Branzino Cileno ai Capperi e Vino Bianco

Chilean Sea Bass sautéed in White Wine Sauce and Capers served with Spinach

Scaloppine di Vitello Zeffirino

Pan seared Veal Scaloppine with Mushrooms, diced Vegetables and Fresh Tomato, served with roasted Potatoes and Asparagus

**Filetto alla Ricca Piemontese*

Pan seared Beef Tenderloin Filet with Marsala and Rum, served over Fontina Cheese with Truffle and sautéed Porcini Mushrooms

Dessert

Homemade Italian Cannoli

Tax and gratuity are not included

For parties of six or more, a service charge of 18% will be added

A la carte menu Available

Dinner hours: 4pm to Midnight Daily

For Reservations call (702) 414-3500