

# Life Is Good!

If we make it, you can take it... Zona 78

## Bruschetta

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**Asparagus and Goat Cheese** 8.50  
Creamy White Chèvre, Grilled Asparagus,  
Caramelized Shallots, Pancetta

**Taleggio and Sun Dried Tomato Pesto** 8.00  
Wilted Spinach, Creamy Italian Taleggio,  
*Zona-made* Sundried Tomato Pesto

**Prosciutto, Brie and Warm Apple Chutney** 8.50  
Prosciutto di Parma, Double Cream Brie,  
Warm Apple Chutney

**Organic Tomato and Mozzarella** 8.00  
*Zona-made* Mozzarella, Fresh Basil  
Willcox Grown Tomatoes, Balsamic Emulsion

## Tasters

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**Basket of Wood Fired Garlic Bread** 7.00  
**With Melted Mozzarella Cheese** 8.75  
**Add Hot Rustic Sauce** .75

**Sautéed Calamari** 8.50  
Plum Tomatoes, Shaved Fennel,  
Fresh Garlic, Cream, Red Pepper

**Cilantro Hummus** 6.50  
Garbanzo Beans, Fresh Cilantro, Roasted Garlic,  
Extra Virgin Olive Oil, *Zona-made* Flatbread

**Bianco Pizza** 9.00  
White Truffle Oil, Mozzarella, Garlic,  
Parmigiano-Reggiano, Cracked Black Pepper

**Antipasti for Two** 13.00  
Prosciutto di Parma, Salami, Taleggio, *Zona-made*  
Mozzarella, Fontina, Kalamata Olives, Pepperdews,  
Artichoke Hearts, Grilled Zucchini, Marinated Fennel

## Salads

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*Enjoy a bowl of soup with any salad for \$5.00*

**Caesar** 9.00  
Romaine Hearts, Sun Dried Tomatoes Bits,  
Parmigiano-Reggiano, Lemon-Anchovy Vinaigrette  
Small Caesar: 6.50  
Add Free Range Chicken: 3.50

**Organic Tomato and Mozzarella** 10.50  
Locally Grown Red and Yellow Tomatoes,  
Home-made Mozzarella, Balsamic Emulsion,  
Extra Virgin Olive Oil, Fresh Basil, Mesculin Mix

**Chop-Chop** 9.50  
Chopped Turkey, Salami, Romaine, Tomatoes,  
Sweet-Spicy Pecans, Cilantro, Pears, Parmigiano-  
Reggiano, Pear Vinaigrette  
Small Chop Chop: 7.00

**Baby Spinach** 9.00  
Sweet and Spicy Pecans, Aged Gouda,  
Seasonal Pears, Honey-Dijon Vinaigrette  
Small Baby Spinach: 6.50  
Add Free Range Chicken: 3.50

**Grilled Ahi Tuna** 13.50  
Organic Baby Arugula, Willcox Tomatoes,  
Kalamata Olives, Roasted Shallots, Prosciutto  
di Parma, Lemon-Ginger Vinaigrette

**Seasonal Beet Salad** 9.00  
Roasted Organic Seasonal Beets,  
Organic Arugula, White Truffle Oil,  
*Zona-made* Feta, Green Onions, Grape Tomatoes,  
Garlic Crostinis, Fresh Black Pepper  
Add Prosciutto di Parma: 2.75

**Italian Cobb** 11.50  
Chopped Romaine, Avocado, Green Onions,  
Grape Tomatoes, Grilled Asparagus, Pancetta  
Crisps, Hard Boiled Egg, Gorgonzola Cheese,  
Pancetta Ranch

## House-made Soups

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**Minestrone** Cup 5.00 Bowl 7.00  
Yellow Onion, Zucchini, Squash, Garlic,  
Celery, Carrots, Willcox Tomato, Chicken Stock

**Roasted Tomato-Basil Soup** Cup 5.00 Bowl 7.00  
Roasted Sweet Tomatoes, Cream,  
*Zona-made* Ciabatta Croutons, Fresh Basil

## Dinner Specialties

<b>Chicken Parmigiano Scavino</b>	15.00
Parmigiano-Reggiano, <i>Zona-made</i> Mozzarella, Marinara Sauce, Garlic Buttered Penne	
<b>Grilled Pork Chop</b>	17.00
10oz Grilled Pork Chop, Braised Swiss Chard, Idaho Mashed Potatoes, Bourbon Apple Jus	
<b>Spaghetti and Meatballs</b>	13.50
<i>Zona-made</i> Famous Meatballs, San Marzano Tomato Sauce, Fresh Basil, Parmigiano-Reggiano	
<b>Mediterranean Penne Pasta</b>	12.00
Artichokes, Kalamata Olives, Pine Nuts, Roma Tomatoes, Cilantro Pesto, Feta Cheese Add Free Range Chicken....3.50	
<b>Bistecca al Barolo</b>	16.00
Grilled Bistro Tender Steak, Creamy Italian Polenta, Brocolini, Red Onion, Garlic, Wild Mushroom Barolo Pan-Sauce	
<b>Idaho Rainbow Trout</b>	15.50
Pan-Roasted Trout, Lemon Butter, Yukon Gold Potatoes, Applewood Bacon, Green Beans, Red Onion	
<b>Cedar Plank Salmon</b>	16.00
Cilantro, Citrus Vinaigrette, Seasonal Vegetables	
<b>Rigatoni Bolognese</b>	14.50
<i>Zona-made</i> Ricotta, Mozzarella, Sausage Bolognese, Fresh Basil, Rigatoni	
<b>Linguini alla Vongole</b>	14.00
Littleneck Clams, Shallots, Garlic, White Wine, Red Chili Flake, Basil, Tomatoes, Shrimp Stock	
<b>Macaroni and Cheese</b>	13.00
Whole Wheat Penne, Fontina, Parmesan, Gorgonzola, Aged Gouda, Mozzarella Add Prosciutto di Parma 2.75	

## Our Famous Hand-Tossed Stone-Fired Pizza

*Whole-wheat crust with any pizza add .50*  
*Substitute Zona-made Mozzarella on any Pizza for 1.00*

<b>Tuscany</b> ( <i>Zona's BEST SELLER!</i> )	12.75
Rustic Sauce, Italian Sausage, Mozzarella, Kalamata Olives, Roasted Garlic, Onions, Fennel, Portobello Mushrooms, Fresh Basil	
<b>Papa Chèvre</b>	11.50
Creamy White Chèvre, Mozzarella, Pancetta, Cibollitas "Baby Yellow Onions", Roasted Red Bell Peppers, Extra Virgin Olive Oil	
<b>Margherita</b>	11.00
<i>Zona-made</i> Mozzarella, Willcox Vine Ripened Organic Tomatoes, Basil, Extra Virgin Olive Oil	
<b>Ham and Eggs</b>	11.75
White Truffle Oil, Prosciutto di Parma, Arugula, Fontina Cheese, Sunny Side Up Egg	
<b>BBQ Chicken</b>	12.00
Chipotle BBQ Sauce, <i>Zona-made</i> Mozzarella, Aged Gouda, Free Range Chicken, Applewood Bacon, Caramelized Onions, Cilantro	
<b>Mafioso</b>	11.50
Gorgonzola Alfredo Base, Mozzarella, Pulled Chicken, Seasonal Mushrooms, Arugula, Grilled Red Onion	
<b>Mediterranean</b>	11.50
Feta, Mozzarella, Kalamata Olives, Artichokes, Pine Nuts, Roma Tomatoes, Cilantro Pesto, Extra Virgin Olive Oil	
<b>Pizza Boy</b>	12.00
Rustic Sauce, Imported Pepperoni, Genoa Salami, <i>Zona-made</i> Mozzarella, Shredded Mozzarella, Fresh Basil. Named after one of our bosses!!!	
<b>Build Your Own Pie!</b>	9.00
Start with Rustic Sauce and Mozzarella.... Add: Caramelized Onions, Fennel, Olives, Tomatoes, Artichokes, Bell Peppers, Mushrooms, Anchovies, Pepperoncini, Jalapenos, Salami, Bacon, Free Range Chicken, Sausage, Pepperoni, <i>Zona-made</i> Mozzarella, Fontina, Goat Cheese, etc... Each Item: 1.00	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

# Dolci

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## Pastry Chef Tavel Bristol-Joseph

### **Chocolate Cappuccino Cake**

Chocolate Cake, Caramel Cappuccino Mousse, Graham Cracker Marshmallow, Graham Cracker Gelato

7

### **Spumoni Cheesecake**

Our Pastry Chef's Specialty:  
Chocolate Hazelnut, Pistachio and Cherry Layers with Whipped Cream and Spiced Cherries

7

### **Toasted Almond Bread Pudding**

Red Wine Caramel Sauce, Toasted Almonds, Blueberry Yogurt Gelato

7

### **Tiramisu Panna Cotta**

Traditional Italian Custard, Ladyfinger Sponge, Marsala Chocolate Sauce, Chocolate Gold Dust

7

### **House-made Gelatos and Sorbets:**

All Gelatos and Sorbet are served with an Italian Cookie and Mint

Blueberry Yogurt Gelato;

# Lemon, Orange and Amarena Cherry Sorbet

5

# Café

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Featuring Segafredo® Italy's #1 Coffee

Espresso	\$3.00	Macchiato	\$3.25
Cappuccino	\$4.00	Café Latte	\$4.00

Try adding a flavor to our delicious coffee drinks

**Nutty Irishman** \$7.50

A café latte with Bailey's and Frangelico

**Cafe Italia** \$7.50

A café latte with Amaretto and Kahlua

**Café Bacca** \$7.50

A café latte with Bailey's and Chambord

## After Dinner

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\$7

DiSaronno Amaretto

VAU Vintage Port

Bailey's Irish Cream

Frangelico

Chambord

Lemoncello

Kahlua

Sambuca

Grappa

Grand Marnier

**Yalumba Tawny Port**

**Jagermeister**