

Italian Cuisine



Sardinian Style

CATERING MENU

10% Discount for Local Businesses

	SERVES			SERVES	
	8-10	18-20		8-10	18-20
PASTA			SALAD		
Lasagna	\$60	\$100	Ceasar Salad	\$45	\$80
Ravioli Spinaci (Spinach ravioli)	\$80	\$140	Zona Blu Salad	\$55	\$100
Tortellini	\$80	\$140	(Baby arugula, chilled fregola, shrimp, tomato confit, citronette dressing)		
(Bolognese or Panna - cream sauce)			Caprese Salad	\$50	\$90
Penne Gratinata	\$45	\$90	(Basil, tomato, mozzarella)		
(Eggplant, ricotta, spinach, tom. sauce)			Insalata Russa	\$45	\$80
Gnocchi di Patate al Pomodo	\$55	\$100	(Boiled potatoes, carrots, green peas)		
(Potato gnocchi in tomato sauce)			SIDE DISHES		
Lasagna Vegetariana	\$60	\$110	Broccoli Aglio Olio	\$35	\$60
(Vegetarian lasagna)			(Sautéed in garlic & olive oil)		
Eggplant Parmigiana	\$50	\$90	Mashed Potatoes	\$35	\$60
Penne Alfredo con Gamberi (Shrimp)	\$55	\$110	Verdure Saute (Sautéed vegetables)	\$40	\$70
Penne Alfredo con Pollo (Chicken)	\$50	\$90	Roasted Potatoes	\$40	\$70
CHICKEN & VEAL			SALUMERIA/ANTIPASTO PLATTER		
Pollo alla Milanese (Breaded)	\$55	\$100	(Your choice of four meats and four cheeses)	\$70	\$120
Pollo con Funghi (Mushrooms)	\$55	\$100	Meat Choices: Prosciutto Crudo, Salame Felino,		
Pollo Piccata	\$55	\$110	Soppresata, Coppa, Mortadella,		
(With white wine, lemon & capers)			Prosciutto Cotto, Speck, Bresaola		
Vitello Tonnato	\$50	\$105	Cheese Choices: Pecorino Fresco, Pecorino Semi		
(Thin sliced veal topped with tuna sauce)			Stagionato, Pecorino Romano,		
FISH			Stracchino, Grana Padano,		
Salmon alla Griglia (Grilled)	\$105	\$200	Gorgonzola, Scamorza		
Salmon al Limone (With lemon)	\$105	\$200	VEGETARIAN PLATTER	\$70	\$130
Zuppa di Pesce alla Sarda	\$150	\$300	Artichokes, grilled vegetables, mushrooms, sundried tomatoes		
(Mixed seafood in a touch of tomato prawn broth)			PANE (Zona Blu's homemade bread)	\$20	\$35
SPECIALTY ITEMS					
Zona Blu can create unique dishes for your event. Prices will be determined at time of order based on market price. Ask to speak with our General Manager/Executive Chef, Marco De Simone, to order these custom dishes.					
Maiolino Da Latte (Suckling pig roasted Sardinian style)					Market Price
Vitello Arrosto (Roasted Veal)					Market Price
Vitello Piccata (Veal with lemon, capers, white wine)					Market Price
Main Lobster (Various preparation styles available)					Market Price

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DOLCI - SWEETS

Homemade Tiramisu

Insalata di Fruta (Fruit salad)

Cannoli

Amaretti "Sardinian almond cookies"

Custom Italian Desserts

SERVES

6-8 10-12

\$40 \$80

\$50 \$90

\$2 ea \$2 ea

\$18/lb.

Market Price

PIZZE

All of our pizzas are prepared with homemade dough in an Italian wood-fired, thin crust style. Pizzas are 14 inch.

AYO! Our Signature Stuffed Pizza – Ciccio Parma

\$18

Flat pizza bread filled with Prosciutto di Parma, crescenza cheese, arugula

Hawaiian – Alghero

\$15

Cotto, pineapple, mozzarella cheese, tomato sauce

Seafood Lover – Baia Sardinia

\$25

Mixed seafood, tomato sauce

Prosciutto e Funghi – Bosa

\$14

Cotto, mushroom, mozzarella cheese, tomato sauce

Pizza Vongole – Cala Luna

\$18

Clams, pecorino cheese, bottarga, mozzarella cheese

Pizza Gamberi e Tonno – Carlofortina

\$20

Fresh tuna, pesto, shrimp, mozzarella cheese

Margherita – Chia

\$12

Mozzarella cheese, basil, tomato sauce

Meat Lover – Desulese

\$20

Sausage, pepperoni cotto, bacon, mozzarella cheese, tomato sauce

Mamoiada

\$18

Speck, asparagus, smoked scamorza cheese, mozzarella cheese

Palau

\$16

Sausage, broccoli rapini, steamed potatoes, mozzarella cheese

Veggie Lover – Sortu

\$14

Grilled vegetables, mozzarella cheese, tomato sauce

Su Nuraghe

\$18

Sausage, roast potatoes, pecorino, mozzarella cheese,

Pizza Parmigiana – Usinesa

\$15

Eggplant, parmigiano and mozzarella cheese, tomato sauce

Quattro Stagioni – Four Seasons

\$18

Each quarter has one of the following: Cotto, artichokes, olives, mushrooms. Topped with mozzarella cheese and tomato sauce

Calzone

\$14

Ricotta, spinach, mushroom, mozzarella cheese

Calzone Barbagia

\$18

Sausage, cotto, mozzarella & scamorza cheese, tomato sauce

VINO

Zona Blu is proud to offer our Sardinian house wines at special pricing to compliment your catering order. 1 case = 6 bottles.

Blue Zone Cannonau Red Wine

\$108/case

Nessuno Vermentino White Wine

\$108/case

Pizza • Panini • Pasta • Deli & Market

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