

MENU DI PRANZO - WEEKDAY LUNCH

ANTIPASTI

Caprese di Pomodoro 9

Fresh mozzarella, tomato and basil

Grigliata di Verdure 12

Grilled eggplant, zucchini and roasted red peppers with feta and crostini

Burrata con Rucola 10

Creamy Burrata cheese on a bed of arugula

PANINI

Italiano 12

Prosciutto crudo, mozzarella, tomato, arugula, balsamic vinegar and olive oil

Mortazza 12

Mortadella, Provolone, Tomato

Zona Blu Burger 12

8oz Angus beef, bacon, provolone, tomato

Panini served on Zona Blu homemade bread with french fries or house salad

INSALATE

Add 4oz grilled chicken or salmon to your salad for \$4

La Greca 10

Mixed greens, feta, olives, tomato, cucumber, lemon and olive oil dressing

La Cala 10

Quinoa, avocado, cherry tomato, spring mix, balsamic vinaigrette dressing

Arresina Salad 10

Belgian endive, pear, walnut, gorgonzola, Sardinian honey mustard dressing

Cesare Salad 10

Romaine, gluten free Caesar dressing, homemade croutons, shaved parmesan (contains anchovies)

ZUPPE

Zuppa del Giorno 6

Chef's daily soup creation

Zuppa di Verdure 6

Vegetable Soup

Z O N A
Blu

*Consumption of raw or undercooked foods, such as fish, beef, chicken, seafood and egg products can increase the risk of foodborne illness.

18 % Gratuity will be applied to parties of 6 or more.

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PASTA

Gnocchetti alla Campidanese	14	Linguine alle Vongole	18
Handmade small Sardinian pasta with fresh tomato sauce and sausage		Linguine with clams in a Vermentino white wine and garlic sauce	
Rigatoni al Ragu	12	Eggplant Parmigiana	12
Meat & tomato sauce		Eggplant breaded and layered with pasta sauce and cheese	
Fettucini ai Funghi	14	Lasagna alla Bolognese	12
Fresh pasta in a mushroom cream sauce		Lasagna with a bolognese sauce (meat)	

POLLO

*Small house salad or french fries included
Or substitute with a side of pasta marinara or pasta aglio e olio +\$4*

Pollo Parmigiana	12	Pollo ai Funghi	12
Chicken Parmigiana		Chicken in a white wine and mushroom sauce	
Pollo Milanese	12		
Breaded cutlet served Milanese style			

PESCE E CARNE

Pesce del Giorno alla Griglia	12	Churrasco	12
Grilled fish of the day served with sautéed vegetables		Grilled 8oz churrasco served with arugula and romaine salad	

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• P I Z Z E e C A L Z O N E •

ZB Ciccio “Ayo!” Our Signature Stuffed Pizza Flat pizza bread filled with Prosciutto di Parma, crescenza cheese, arugula	18	ZB Seafood Lover “Baia Sardinia” Mixed seafood, tomato sauce	25
Margherita “Chia” Mozzarella, basil, tomato sauce	12	ZB Tropical Zona Blu Shrimp, pineapple, bacon, drizzled with spicy honey, mozzarella, tomato sauce	18
Meat Lover “Desulese” Meat lover – sausage, pepperoni, prosciutto cotto, bacon, mozzarella, tomato sauce	20	Pizza Vongole “Cala Luna” Clams, bottarga, pecorino cheese, mozzarella	18
Veggie Lover “Sortu” Grilled vegetables, mozzarella, tomato sauce	14	Pizza Parmigiana “Usinesa” Eggplant, parmigiano and mozzarella, tomato sauce	15
Prosciutto e Funghi “Bosa” Prosciutto cotto, mushroom, mozzarella, tomato sauce	14	Pizza Gamberi e Tonno “Carlofortina” Fresh tuna, pesto, shrimp, mozzarella	20
Hawaii “Alghero” Prosciutto cotto, pineapple, mozzarella, tomato sauce	15	Mamoiada Speck, asparagus, smoked scamorza cheese, mozzarella cheese	18
Quattro Stagioni “Four Seasons” Each quadrant has one of the following: prosciutto cotto, artichokes, olives, mushrooms	18	Calzone Ricotta, spinach, mushroom, mozzarella	14
		Calzone Barbagia Sausage, prosciutto cotto, mozzarella, scamorza cheese, tomato	18

ZB = ZONA BLU SIGNATURE DISH

Many of our dishes can be made vegetarian or gluten-free. Ask your server for recommendations.

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