



## ***Zeffirino Lunch menu 2008***

### ***Il Pranzo***

***~Antipasti~***

***~Appetizers~***

#### ***Tonno al limone con capperi \$ 12.95***

Sliced raw tuna served with lemon dressing and capers

#### ***Insalata d'Aragosta alla Catalana \$13.95***

Half pound Lobster salad with onions, tomato chutney and basil

#### ***Salumi e formaggi \$13.50***

Italian cold cuts and cheeses

#### ***Caprese \$12.95***

Buffalo mozzarella, tomato, basil and bell peppers

#### ***Prosciutto di San Daniele con Melone \$12.95***

Prosciutto San Daniele with Melon

#### ***Ostriche Fresche***

*Fresh Oysters*

Blue Point Order of 6- \$13.95 Order of 12 - \$ 23.95

***~Antipasti Caldi~***

***~Hot Appetizers~***

#### ***Polpettine di Manzo con la bagna del Diavolo \$12.00***

Braised mini Beef meat ball, served with a sauce made of onions, garlic, anchovies, capers, tomato paste, red Vinegar and sage

#### ***Calamari fritti \$12.95***

Fried calamari served with spicy marinara sauce

#### ***Zuppa del giorno \$5.95***

*Soup of the day*

***~Insalate~***

***~Salads~***

#### ***Insalata Cesare \$7.95***

*Caesar salad*

#### ***Insalata Mista \$7.95***

House spring mix salad with raisins, pine nuts shredded Asiago Cheese olive oil and vinegar

*Above Salads Topped with Grilled Chicken or Grilled Salmon Will be \$14.00*

**~Paste e Risotti~**  
**~Pastas and rices~**

***Lasagna all' Emiliana \$14.95***

*Baked lasagna with meat sauce, tomato, béchamel and Parmigiano*

***Risotto Gamberetti e Granchio \$18.00***

*Lobster meat, baby Shrimp, onions, celery, garlic parsley, touch of tomato, white wine organic Aquarello Carnaroli Risotto*

***Risotto ai funghi \$ 16.95***

*Porcini, pioppini and crimini mushrooms organic Aquarello Carnaroli risotto*

***Taglierini all'Astice \$18.00***

*Homemade pasta sautéed with lobster, white wine and baby Shrimp in a Light Tomato sauce*

**~Pesci vari~**

**~Fresh Fish~**

***Filetto di Branzino alla Catalana \$22.00***

*Pan seared Mediterranean sea bass filet with White Wine, Lobster Meat, served in a pink sauce with sautéed potatoes and Spinach, garnished with leeks*

***Tonno alla Genovese \$22.00***

*Pan seared Tuna with ex. Olive oil, dried porcini mushrooms, garlic, parsley, anchovies, white wine and lemon juice*

***Capasante e Astice in Umido \$ 22.00***

*Braised sea scallops and Half One pound Lobster with olive oil, onions, anchovies, garlic, onions, celery, tomato and parsley*

**~Carni e Pollame~**

**~Meat and Poultry~**

***Petto di pollo alla Parmigiana \$18.95***

*Pan seared breaded chicken breast, topped with tomato, mozzarella, Parmigiano cheese served with sautéed tomato pasta*

***Carre' d'Agnello con Spinaci olive Taggiasca \$24.00***

*Oven baked rack of Lamb filled with spinach and Taggiasca black olives served with a vegetables sauce, red wine and Potatoes*

***Filetto alla Ricca Piemontese \$ 26.00***

*Pan seared beef tenderloin filet with Marsala, rum, filed with foie grass served over fontina cheese with truffle and sautéed porcini mushrooms.*

*For Parties of Six or More an 18% Service Charge Will Be Added*

**~Dolci~  
~Desserts~**

**Tiramisu' \$10.00**

*Mascarpone cheese and lady fingers*

**Piramide al Cioccolato \$10.00**

*Chocolate Mousse with pistachio Cream*

**Crema Catalana \$ 10.00**

*Cold cream with hot caramelized cane sugar*

**Torta al formaggio con lamponi e salsa al cioccolato spezziato al pepe  
\$12.00**

*Cheese cake with raspberries served with corn peppers chocolate sauce*

**Panna cotta con frutti di bosco marinati allo sciroppo di menta \$12.00**

*Panna cotta served with marinated berries in a mint and sugar syrup*

**Carosello al Cioccolato \$10.00**

*White Dark milk Chocolate Mousse with Chocolate Croccante*

**Cannolo Siciliano \$10.00**

*Sicilian Cannoli with Ricotta Cheese*

**Gelati e Sorbetti Assortiti \$12.00**

*Assorted Italian Sherbet and Gelato*

**Promotion from the Producer  
Wine by the Glass Only**

**Sparkling Wine**

8001 Brut, Presidente Riccadonna	Italy	\$8.25
8002 Heidsieck Monopole Little Blue top (split)	France	\$20.00

**White Wine**

8011 Pinot Grigio, Soldo	Italy	\$5.95
8030 Chardonnay, Reserve Frei Brothers	California	\$7.25
8031 White Zinfandel, Beringer Vineyards	California	\$7.25
8032 Reislings, Monchhof	Germany	\$7.25
8033 Vermentino di Gallura, Funtanaliras	Italy	\$7.25

**Red Wine**

8050 Chianti, Vendemmia	Italy	\$5.95
8051 Merlot, Soldo	Italy	\$6.25
8072 Cabernet Sauvignon, Louis Martini	California	\$7.25
8073 Pinot Noir, McMurray	California	\$7.25
8074 Zinfandel, Dancing Bull	California	\$5.95

**Grand Canal Menu**

**(Complete lunch includes choice of appetizer, main course, dessert and coffee)**

**\$24.95**

**Appetizer**  
(Choice of one)

***Insalata di mare***

Calamari, baby shrimp, black mussels, clams and lobster meat salad drizzled with olive oil, lemon juice, garlic and parsley

***Caprese***

Buffalo mozzarella, tomato, basil and bell peppers

***Insalata Mista***

house spring mix salad with raisins, pine nuts  
shredded Asiago cheese, olive oil and vinegar

***Zuppa del giorno***

soup of the day

***Minestrone alla Genovese***

Vegetables soup served with pasta and pesto sauce

***Polpettine di Manzo con la bagna del Diavolo***

Braised mini Beef meat ball, served with a sauce made of onions, garlic, anchovies, capers, tomato paste, red Vinegar and sage

***Antipasto Speciale***

Special Appetizer of the Day (add \$ 3.00)

***Main Course***

(Choice of one)

***Linguine alle Vongole***

Sautéed linguine with garlic, red crushed pepper, white wine, parsley served white or red

***Trofie al Pesto***

Homemade Pasta with Potatoes, Green Beans and pesto Sauce

***Panzerotti Zeffirino***

Homemade pasta filled with veal and Parmigiano in a light pesto cream sauce

***Uccelletto di Manzo con Funghi***

Sautéed sliced Beef Tenderloin with white wine, mushrooms and tomatoes

***Filetto di salmone alla griglia con salsa al limone***

Grilled salmon filet drizzled with olive oil and lemon dressing

***Involtini di Pollo alla Cacciatore Antica***

Braised rolled chicken breast with grignolino red wine, olive oil, rosemary, pancetta, porcini mushrooms, sage, thyme, marjoram, shallot, celery and anchovies

***Dessert***

Assorted mini Pastries with coffee or tea

***Children's Menu 9.95***

Choice of Chicken Fingers with fries, Penne Tomato, or Pizza  
Vanilla ice Cream for Dessert

***\*Special Promotion from Vignetti Soldo for Today Only!!!***

***Glass of Pinot Grigio or Merlot Soldo \$5.00***