



*dinner*

### *Starters & Composed Salads*

**\*SALMON CARPACCIO**

Baby Arugula, Capers, Shaved Parmesan

\$13.95

**SHRIMP CEVICHE COCKTAIL**

Fresh Shrimp Marinated in Lemon Lime Juice served with a Spicy Tomato Confit

\$12.95

**\*TUNA TARTARE**

Yellow Fin Tuna topped with Micro-Green Salad, Pickled Ginger Coulis, Wasabi Aioli

\$13.95

**CALAMARI FRITTI**

Tomato Confit, Jalapenos, Cilantro, Lime, Olive Oil

\$ 9.95

**STEAMED MUSSELS PARISIAN**

Prince Edward Island Mussels, Scallions, Leeks, Shallots, White Wine, Cream

\$10.95

**COCONUT SHRIMP**

Fried Shrimp rolled in Fresh Shredded Coconut served with a Tangy Citrus Chutney

\$12.95

**PEKING DUCK CONFIT**

24 Hour Salt Cured Duck Leg over a Cannellini Bean Salad

\$12.95

**ASPARAGUS BEURRE NOISETTE**

Poached Asparagus in Brown Butter topped with Melted Parmesan

\$11.95

**STUFFED BABY AUBERGINE**

Baby Eggplant stuffed, Chopped Wild Mushrooms, Scallions, Eggplant topped with Gorgonzola Cheese, Caper Basil Sauce

\$11.95

**SALAD OF GIROLLES**

Fresh Endive, Frisee, Asian Pears, Gorgonzola topped with Dijon Vinaigrette

\$10.95

**ZEST HOUSE SALAD**

Fresh Organic Mesclun, Aged Shaved Ricotta Salata, Balsamic Emulsion

\$ 8.95

**EAST SHORE SALAD**

Marinated Shrimp, Endive, Radicchio, Arugula, Yukon Potatoes, Boiled Eggs, Lemon Oil Emulsion

\$13.95



## *Pasta*

### **BELLA FARFALLE**

Bow-Tie Pasta, Prosciutto, Sun-Dried Tomatoes, Artichokes

\$17.95

### **RISOTTO AL ORTOLANO**

Aborio Rice, Asparagus, Zucchini, Peas, Tomatoes, Lemon Zest

\$19.95

### **LASAGNA PRIMAVERA**

Fresh Homemade Pasta, Eggplant, Zucchini, Spinach, Ricotta, Tomato Confit

\$18.95

### **CANNELLONI A LA SORRENTINA**

Homemade Pasta stuffed with Veal, Spinach, Ricotta Cheese

\$ 19.95

### **SPAGHETTI ALLA CHITARA**

Thin Homemade Spaghetti, Fresh Mozzarella, Light Tomato Sauce, Garlic, Olive Oil

\$18.95

### **TRADITIONAL SPAGHETTI AND MEATBALLS**

Thin Homemade Spaghetti with Pietro's Priceless Meatballs

\$17.95

### **PIETRO'S PRICELESS MEATBALLS**

Pietro pays homage to his Grandmother's Traditional Meatball Recipe made with Chopped Beef, Pork, Pignoli Nuts, and Raisins

\$ 3.25

## *Sea*

### **RAIE AU CAPER**

Pan Seared Skate over Sliced Tomatoes, Spinach, Herb Hazel Butter, Caper Sauce

\$23.95

### **PROVENCAL OSSO BUCO**

Monk Fish Medallions, Risotto Milanese, Sauce Provencal

\$25.95



*dinner*

*Land*

<b>*BRAISED BLACK ANGUS SHORT RIBS</b>	
Garlic Mashed Potatoes, Port Wine Bordelaise Sauce	\$26.95
<b>*FILET NEGRONE</b>	
Grilled Black Angus Filet Mignon with Shallots, Gin, Campari and Sarremo Olives	\$31.95
<b>*SIRLOIN AU POIVRE</b>	
Grilled NY Strip Crusted in Green Peppercorns, Peppercorn Demi Glaze	\$29.95
<b>*OSSO BUCO A LA PIEMONTESE</b>	
Veal Shank, Wild Mushroom Risotto	market price
<b>*STEAK FRITES</b>	
NY Strip Grilled, Pommes Frites, Garlic Aioli	\$29.95
<b>*THYME ROASTED CHICKEN</b>	
Organic Free-Range Half-Chicken Rubbed with Fresh Thyme, Sage, Rosemary, Garlic Mashed Potatoes, Sauce Bercy	\$22.95
<b>*GRASS FED SPRING LAMB</b>	
White Wine Fresh Herb Reduction	\$26.95
<b>*VEAL CUTLET CAPRICCIOSA</b>	
Breaded Veal Cutlet topped with Arugula, Grape Tomatoes, Lemon Juice, Olive Oil	\$26.95
<b>VEGETARIAN COMPOSITION</b>	
Grilled Fresh Seasonal Vegetables, Garlic, Extra Virgin Olive Oil	\$18.95

*Land & Sea*

<b>*VALENCIANA PAELLA</b>	
A Spanish Saffron flavored Rice Dish, Chicken, Chorizo, Mussels, Clams, Shrimp	\$25.95
<b>*CASSUOLA MEDITERRANIA</b>	
Andouille Sausage, Manila Clams, Shrimp, White Beans, Duck Leg, Garlic, White Wine	\$29.95

*Sides*

<b>SAUTEED SPINACH WITH GARLIC</b>	\$ 7.95
<b>STEAMED BROCCOLI</b>	\$ 7.95
<b>GARLIC MASHED POTATOES</b>	\$ 4.95
<b>POMMES FRITES</b>	\$ 4.95
<b>SAUTEED PORTOBELLO, SHITAKE, &amp; WILD MUSHROOMS</b>	\$ 8.95



Whenever possible organic ingredients are used at Zest.



### Specialty Drinks

<b>PEAR ROYALE</b>	
Pear William Eau-De-Vie, White Lillet	\$12.00
<b>EL MORRO</b>	
Framboise Eau-De-Vie, White Rum, Grenadine, Lemon Juice	\$12.00
<b>PERFECT CAIPIRINHA</b>	
Cachaca, Fresh Lime, Superfine Sugar	\$12.00
<b>COSMOPOLITAN</b>	
Citron Vodka, Grand Marnier, Cranberry Juice	\$12.00
<b>PIETRO'S COSMO</b>	
Absolute Citron, Cointreau, Fresh Lime Juice, Pomegranate Juice	\$12.00
<b>ESPRESSO MARTINI</b>	
Espresso, Frangelico, Vanilla Vodka, Kahlua	\$12.00
<b>EL NINO</b>	
Mango Rum, Blue Curacao, Pineapple Juice, Cranberry Juice, Sour Mix	\$12.00
<b>ZEST LIMONATA</b>	
Mango Rum, Malibu Rum, Grapefruit Juice, Pineapple Juice, Cranberry Juice, Lime Juice, Sprite	\$12.00
<b>ZESTINI</b>	
Stoli Orange, Apricot Brandy, Cranberry Juice, Sour Mix	\$12.00
<b>ZEST GARDEN</b>	
Absolute Citron, Cointreau, Crème De Cassis, Champagne, Cranberry Juice, Lime Juice	\$12.00
<b>WHITE SANGRIA (SEASONAL)</b>	
White Wine, Triple Sec, Apricot Brandy, Lemons, Limes, Oranges, Peaches, Strawberries, Pineapples, Limeade, Gingerale	\$12.00

\* \* \* \* \* *Just for Kids* \* \* \* \* \*

<b>PASTA WITH MINI MEATBALLS</b>	\$ 6.95
<b>MACARONI &amp; CHEESE</b>	\$ 6.95
<b>CHICKEN BITES</b>	\$ 6.95
<b>*PETITE FILET MIGNON</b>	\$12.95
<b>PETITE GRILLED SALMON</b>	\$ 9.95
<b>FISH &amp; CHIPS</b>	\$ 7.95
<b>RAW VEGETABLES AND DIP</b>	\$ 4.50

### Beverages

<b>MILK</b>	\$ 2.00
<b>CHOCOLATE MILK</b>	\$ 2.25
<b>APPLE JUICE</b>	\$ 1.75



## Coffee

### ESPRESSO

\$2.95

### CAPPUCCINO

\$4.50

### LATTE

\$3.95

### SPECIALITY TEAS

\$2.50

### AMERICAN COFFEE

Redding Roasters Zest Blend

\$2.50

### HOT BELGIAN CHOCOLATE

Topped with Fresh Whipped Cream

\$3.95

## Dessert Wine

### MOSCATO D'ASTI, MARCO NEGRI

Glass - \$8.00

1/2 Bottle - \$25.00

### VIN SANTO, VOLPAIA

Glass - \$12.00

1/2 Bottle - \$45.00

## Port & Cognac

### TAYLOR FLADGATE LBV99

Glass - \$9.00

### DELAFORCE 10 YEAR TAWNY

Glass - \$10.00

### SANDEMAN 20 YEAR TAWNY

Glass - \$17.00

### REMY MARTIN XO

Glass - \$28.00

### REMY MARTIN VSOP

Glass - \$18.00

## Digestive

\$10.00 Per Glass

### AVERNA AMARO

### PIETRO'S LIMONCELLO

### FERNET BRANCA

### DUBONNET

### CAMPARI

### ELIVSIR GRAMBRINUS



## Desserts

Our delicious desserts are  
homemade and are all

\$9.95

### CHOCOLATE LAVA CAKE

### CREME BRULEE

### RICOTTA MASCARPONE CHEESE CAKE

### SEASONAL FRUIT TART

### TIRAMISU

### COCONUT MACAROONS

### DOUBLE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM

### BISCOTTI PLATE

### CHEESE PLATE

Market Price

### GELATO SAMPLER

## Ice Cream & Gelato

\$3.25

Per Scoop

### GELATO GIULIANA

Ask your Server for  
today's flavors

### PIETRO'S HOMEMADE SORBET

Ask your Server for  
today's flavors

### ICE CREAM

Ben & Jerry's French Vanilla