



APPETIZERS

Garlic Bread	\$6.95
with cheese	\$7.95
Fried Calamari	\$14.95
Fried Ravioli	\$10.95
Mozzarella Sticks	\$10.95
Ziti's Chicken Wings	\$14.95
Buffalo, BBQ, Spicy Roman or Dry Rub	
Bruschetta	\$10.95
Toasted bread topped with marinated tomatoes	
Mussels Marinara	\$13.95
Italian Antipasto	\$18.95
Prosciutto, soppressata, fresh mozzarella, tomatoes and roasted peppers	
Coconut Shrimp	\$14.95

CHICKEN, VEAL & EGGPLANT

Served with Ziti or Linguini (Fresh Pasta additional charge)	
Veal Piccata	\$24.95
With capers in a lemon butter white wine sauce	
Veal Parmigiana	\$22.95
Veal Marsala	\$24.95
Served in a sweet marsala sauce with mushrooms	
Veal Cacciatore	\$24.95
Sautéed with mushrooms, pepper sand onions	
Veal Scallopini	\$24.95
Pancetta, mushrooms and garlic in a white wine sauce	
Veal and Eggplant Parmesan	\$25.95
Chicken Parmigiana	\$20.95
Chicken and Eggplant Parm	\$22.95
Chicken, Ziti & Broccoli	\$20.95
Served in a garlic & oil or cream sauce	
Chicken, Lemon & Butter	\$20.95
Served in a lemon, butter, white wine sauce	
Chicken Cacciatore	\$20.95
Sautéed with mushrooms, peppers and onions	
Chicken Marsala	\$20.95
Served in a sweet marsala wine sauce with mushrooms	
Chicken Piccata	\$21.95
Lemon butter white wine sauce with capers	
Pasquale's Special Chicken	\$24.95
Chicken, shrimp and broccoli in a lemon wine sauce	
Eggplant Parmigiana	\$18.95
Eggplant Rollatini	\$19.95

RAVIOLI

Cheese Ravioli	\$14.95
With Meatballs or Sausage	\$18.95
Spinach Ravioli	\$17.95
In a spinach cream sauce	
Porcini Ravioli	\$18.95
In a mushroom cream sauce	
Lobster Ravioli	\$22.95
In a lobster cream sauce	
Shrimp & Artichoke Ravioli	\$23.95
Shrimp, artichokes, olives and tomatoes in a garlic & oil sauce	

CHILDREN'S MENU

For children 12 and under	
Ziti or Linguini	\$7.95
With Meatball or Sausage.	\$9.95
Ravioli or Tortellini	\$8.95
With Meatball or Sausage.	\$10.95
Chicken Fingers	\$12.95
Served with fries	

SALADS

Garden Salad	\$7.95
Caesar	\$8.95
Antipasto Salad	\$13.95
Garden salad with Italian cold cuts	
Pasquale Special Salad	\$13.95
Tomato, Fresh Mozzarella, Basil	
Grilled Chicken Salad	\$14.95
Garden salad with grilled chicken	
Grilled Caesar Salad	\$15.95
Tuna Salad	\$13.95

Caprese Salad	\$10.95
Garden salad with fresh mozzarella	
Greek Salad	\$10.95
Garden salad with feta cheese	
Speen Street Salad	\$16.95
Grilled chicken, prosciutto, roasted peppers and fresh mozzarella	
Ziti's Salad	\$16.95
Chicken cutlet, fresh mozzarella, roasted peppers and basil	

PASTA

Served with Ziti or Linguini (Fresh Pasta additional charge)	
Marinara Sauce	\$14.95
Meatballs or Sausage	\$18.95
Broccoli Cream Sauce	\$16.95
Mushroom Cream Sauce	\$16.95
Ham, Mushroom, Cream Sauce	\$17.95
Fettuccini Alfredo	\$17.95
Marinara Sauce with Chicken	\$20.95
Arrabbiata	\$15.95
Spicy marinara sauce	
Puttanesca	\$18.95
Marinara sauce, capers, olives and anchovies	
Carbonara	\$18.95
Cream sauce, pancetta, egg and onion	
Alla Matriciana	\$18.95
Pancetta, onion, Romano cheese	
Gnocchi Sorrentina	\$16.95

SEAFOOD

Served Red, White or Fra Diavolo	
Mussels over Linguini	\$19.95
Clams over Linguini	\$21.95
Calamari over Linguini	\$21.95
Shrimp Scampi	\$22.95
Served in a garlic, lemon butter sauce	
Scrod Sicilana	\$21.95
Sautéed in marinara sauce with capers and olives	
Shrimp Fra Diavolo	\$22.95
Shrimp sautéed in a spicy marinara sauce	
Scallops Alla' Zitiz	\$24.95
Scallops and tomatoes sautéed in lemon butter	
Pasquale's Special Seafood	\$25.95
Mussels, clams and calamari	

PIZZA & CALZONE

Cheese Pizza	\$16.95
Cheese Calzone	\$12.95
Individual Gluten Free	\$13.95

\$2.50 Toppings
Pepperoni. Mushrooms, Peppers, Onions, Tomatoes, Eggplant, Sausage, Salami. Ham, Meatball, Black Olive, Broccoli, Garlic, Ricotta, Spinach
\$4.00 Toppings
Chicken. Prosciutto, Roasted Peppers, Anchovies, Artichokes

SPECIALTY PIZZAS

Pasquale's Special Pizza	\$22.95
Peppers, onions, mushrooms, pepperoni and salami	
Ziti's Pizza Bianco	\$20.95
Fresh mozzarella, tomatoes, basil, oregano and olive oil	
Milano	\$22.95
Sausage, ricotta and roasted peppers	
Margherita	\$20.95
Oregano, fresh mozzarella and basil	
Calabria	\$23.95
Prosciutto, roasted peppers and fresh mozzarella	
Buffalo Chicken	\$21.95
Polpette Pizza	\$20.95
Meatballs and ricotta	

TORTELLINI

Marinara Sauce	\$15.95
With Meatballs or Sausage	\$19.95
Pesto	\$17.95
With Chicken.	\$20.95
Alfredo Sauce	\$17.95
Mushroom Cream Sauce	\$18.95
Broccoli Cream Sauce	\$18.95
Ham, Mushroom Cream	\$19.95

SANDWICHES

Add fries to any sandwich for \$3.95	
COLD SANDWICHES	
Italian	\$12.95
Buffalo Chicken	\$13.95
Ham & Cheese	\$11.95
Turkey & Cheese	\$11.95
Tuna	\$12.95
Tomato & Mozzarella	\$12.95
Prosciutto & Mozzarella	\$14.95

HOT SANDWICHES	
Grilled Chicken Deluxe	\$15.95
Prosciutto, roasted peppers, fresh tomato, fresh mozzarella, fresh basil, olive oil and oregano	
Steak & Cheese	\$12.95
Steak Combo	\$14.95
Sausage	\$12.95
Chicken Parmigiana	\$13.95
Eggplant Parmigiana	\$11.95
Meatball Parmigiana	\$12.95
Chicken & Eggplant	\$14.95
Meatball & Sausage	\$13.95
Veal Parmigiana	\$17.95
Ziti's Burger	\$17.95

WRAPS

Wraps are served with fries	
Buffalo Chicken Wrap	\$16.95
Chicken Caesar Wrap	\$16.95



ZITI SPECIAL DRINKS

Pink Lemonade Martini

Lemon Vodka, Limoncello, Cranberry Juice,
Simple Syrup, Slice of Lemon

Peartini

Pear Vodka, Splash of Lime Juice,
Splash of St. Germain, Slice of Lime

Espresso Martino

Vanilla Vodka, Tia Maria, Carolan's, Amaretto,
Frangelico, Espresso

Ziti's Raspberry Cosmo

Raspberry Vodka, Triple Sec, Lime Juice,
Cranberry Juice, Slice of Lime

Negroni

Orange Vodka, Sweet Vermouth,
Campari Liqueur, Slice of Orange

Gin & Main

Lime Gin, St. Germain, Lime Juice,
Splash of Soda Water, Sprig of Mint

Watermelon Cooler

Watermelon Vodka, Lime Juice, Cranberry Juice,
Splash of Sprite, Slice of Lime

Cucumber Lemonade

Cucumber Vodka, Lemonade, Sprig of Mint

Aperol Spritz

Aperol Italian Liqueur, Prosecco,
Splash of Soda, Slice of Orange

Ziti's Margaritas

Tequila, Triple Sec, Sour Mix, Lime Juice,
Splash of Grand Marnier, Salted Rim
Made with: Spicy Tequila or
Razzmatazz Liqueur or Lime Tequila

Spicy Bloody Mary

Jalapeño Vodka, Bloody Mary Mix, Slice of Lime,
Olives & a Celery Stick

Ziti's Sangria

Red or White Wine, Slice of Lemon,
Lime & Orange

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Orange Soda,
Unsweetened Iced Tea, Sweet Tea, Raspberry Iced Tea,
Spring Water, Mineral Water

HOUSE WINES

Glass \$8.50 | Bottle \$28.00
Silver Gate Pinot Grigio • Silver Gate Chardonnay
Sutter Home White Zin • Silver Gate Merlot
Silver Gate Cabernet Sauvignon

SPARKLING WINES

	Glass	Bottle
 Val D'Oca Prosecco (187ml) Italy	\$10.00	--
Lively froth with a bouquet of white peach and orange blossoms. Fruit-forward flavors.		
 Cupcake Moscato (187 ml) Italy	\$10.00	--
Crisp, refreshing, semi-sweet, with lingering pear, tangerine, and melon flavors on the finish.		

WHITE WINES

	Glass	Bottle
 Anterra Pinot Grigio , Italy	\$10.00	\$38.00
Dry, crisp, medium bodied, featuring apple and white fruits.		
 Riva La Rosa Vermentino , Italy	\$11.00	\$42.00
Fresh and lively on the palate with complex red berries and citrus flavors.		
 Bex Riesling , Germany	\$10.00	\$38.00
Mouthwatering notes of citrus blossom, lime leaf, white peach with a refreshing finish.		
 Oyster Bay Sauvignon Blanc , New Zealand.	\$11.00	\$38.00
Enticing citrus notes and tropical flavors. Elegant and fresh with a zesty finish.		
 Kim Crawford Sauvignon Blanc , New Zealand . .	\$12.00	\$42.00
Ripe, tropical fruit flavors with passion fruit, melon and grapefruit. Vibrant finish.		
 DeLoach Chardonnay , California	\$10.00	\$38.00
A bright, crisp wine with hints of citrus, apple and notes of toasty oak. Well-balanced.		
 Simi Chardonnay , California	\$12.00	\$42.00
Fresh apples and pears complemented by a creamy mouthfeel and a toasty finish.		
 Sonoma Cutrer Russian River Ranches Chardonnay , California	--	\$48.00
Honey, pear and citrus blossom, softly framed by toasty, caramelized oak tones		

RED WINES

	Glass	Bottle
 Meiomi Pinot Noir , California	\$11.00	\$42.00
Intricate, savory wine with herbaceous and rich plum flavors.		
 Querceto Chianti DOCG , Italy.	\$10.00	\$38.00
Bright, savory aromas of cherry and spice. Medium-bodied with fresh acidity.		
 Nozzole Chianti Classico , Italy.	--	\$42.00
A bright and fruity red with plum character. Medium-bodied with a fresh finish.		
 Poggio Anima Montepulciano , Italy.	--	\$42.00
Powerful aromas, soft tannins, and robust red fruit with a hint of vanilla for a long finish.		
 Stemmari Nero D'Avola , Italy	\$10.00	\$38.00
Bright fruit flavors of raspberry, blackberry and strawberry are layered with licorice and cocoa.		
 Ruffino Modus Super Tuscan , Italy	--	\$48.00
Delightful hints of tobacco and spice lead to inviting flavors of cherry, strawberry and plum.		
 Dreaming Tree Crush Red Blend , California. . . .	\$10.00	\$38.00
Great raspberry jam and vanilla oak characters combined with full-but-soft tannins.		
 Avalon Red Blend , California	\$10.00	\$38.00
Big bold flavors of red fruit, plum and chocolate. Relentless, yet smooth finish.		
 Querceto Tuscan Red , Italy	\$10.00	\$38.00
Flavors of red berries and small red fruits followed by a soft mouthfeel and nice acidity.		
 Terrazas Malbec , Argentina	\$10.00	\$38.00
Intense floral and fruity notes of violets, ripe black cherry and plum. Juicy and elegant.		
 Four Vines Old Vine Zinfandel , California	\$10.00	\$38.00
Aromas of ripe wild berry flavor, with a hefty dusting of spice and zesty pepper.		
 Imagery Cabernet Sauvignon , California	\$12.00	\$42.00
Soft and smooth with flavors of dark fruit, clove and cinnamon met with cola and vanilla.		
 Raeburn Cabernet Sauvignon , California.	--	\$48.00
Intense aromas and flavors of dark red berries, black fruits and sweet tannins.		

For parties of 6 or more a 20% gratuity will be included. Shared Plate Fee \$3.00.

Maximum number of split checks is 4.

Consumer Advisory Warning: Eating Raw or Undercooked Foods Poses a Risk to Your Health