

APPETIZER

Cheese and Meat Platter	28
Chef's choice of cured meats, cheeses, olives, pickles and condiments	
Baked Cheese	22
Oven baked herb manchego cheese with garlic crostini [not available for take-out]	
Olive Mix	8
Marinated mixed olives served warm	
Grilled Shrimp	17
Spicy grilled shrimp served with organic sprouts and Italian bomba	
Grilled Calamari	18
Grilled calamari with shishito pepper, charred cherry tomatoes, capers, olives and lemon dressing	
Spicy Mussels	16
P.E.I. mussels in a white wine tomato broth served with crostini	

SALAD

Caesar	15
Romaine hearts, crispy prosciutto, shaved parmesan and herbed croutons tossed in a traditional house made Caesar dressing	
Arugula	16
Arugula salad with pears in a lemon champagne vinaigrette topped with blue cheese and walnut	
Spinach	18
Bed of spinach, granny smith apple with red wine vinegar, smoked chicken, bacon, boiled egg	
Caprese	18
Buffalo mozzarella, heirloom tomatoes, olive oil, basil, pine nuts, balsamic reduction	

Additional Toppings

sliced prosciutto di parma D.O.P.- 6
grilled chicken - 5 | grilled shrimp - 8

RISOTTO

Mushroom	24
Arborio rice with wild cremini, oyster, portobello and porcini mushrooms, black truffle paste, white wine and parmesan	
Seafood	28
Arborio rice with black tiger shrimp, salmon, mussels, clams, in white wine and tomato sauce	
Brown Butter Lobster	38
Arborio rice with asparagus, brown butter lobster, charred tomatoes and white truffle oil	

PASTA

Truffle Mac and Cheese	18
Four cheese mac and cheese with breadcrumb crust Add smoked ham - 3 Add brown butter lobster - 15	
Creamy Chicken	21
House made garganelli pasta with grilled chicken, sun dried tomatoes, smoked provolone and spinach in alfredo sauce	
Shrimp Cognac	24
House made casarecce pasta with black tiger shrimp, and mascarpone in a cognac rosé sauce	
Pesto Green	16
House made garganelli pasta with basil pesto, roasted bell peppers, pine nuts and salted ricotta	
Lamb Ragu	19
House made bucatini pasta with lamb ragu and shaved pecorino	
Spaghetti Seafood	28
House made spaghetti pasta, black tiger shrimp, salmon, calamari, mussels and clams in a white wine spicy tomato sauce	
Salmon Alla Vodka	21
House made mafalda pasta, Norwegian salmon, and asparagus in a rosé sauce	
Spaghetti Carbonara	19
House made spaghetti pasta with guanciale, egg yolk, parmesan and truffle oil	
Mushroom Mafalda	24
House made mafalda pasta with cremini, oyster, portobello and porcini mushrooms in truffle cream sauce	
Lobster Ravioli	28
House made ravioli stuffed with lobster and parmesan in sage butter sauce with charred tomatoes and white truffle oil	

DESSERT

Dessert Pizza	12
Nutella with coconut flakes, almonds, cinnamon sugar and marshmallows	
Tiramisu	8
Indulge in a rich tiramisu made with our locally roasted coffee beans	
Gelato	8
House made scoops for you to enjoy. Ask your server for available flavours	



ZACAFE

PIZZERIA + BAR

SIGNATURE ZA

Margherita

The classic Neapolitan pizza with crushed san marzano tomatoes, basil, fresh mozzarella

17

Pepperoni

Crushed san marzano tomatoes, fresh mozzarella, ezzo pepperoni

19

Truffle

Crushed san marzano tomatoes, fresh mozzarella, manchego, pecorino, parmesan, black truffle paste

21

Vegetarian

Crushed san marzano tomatoes, basil, garlic, mountain oregano, fresh mozzarella, fried eggplant, roasted bell pepper, red onion, shishito pepper

19

Mascarpone

Mascarpone, manchego, parmesan, prosciutto di parma D.O.P., arugula

24

Tandoori Chicken

Crushed san marzano tomatoes, fresh mozzarella, tandoori chicken, red onion

19

Veal

Cremini mushroom, asiago, pecorino, grilled veal, black truffle oil, coriander cress

24

Fried Eggplant

Crushed san marzano tomatoes, basil, garlic, mountain oregano, smoked fresh mozzarella, fried eggplant, salted ricotta, crispy breaded prosciutto

19

Spicy House Sausage

Crushed san marzano tomatoes, basil, garlic, mountain oregano, fresh mozzarella, rapini, house sausage, preserved green chillies

20

Espanola

Iberico (chorizo), fresh mozzarella, asiago, shishito pepper, maldon salt

21

Meat Lover

Crushed san marzano tomatoes, basil, garlic, mountain oregano, fresh mozzarella, ezzo pepperoni, house sausage, 'nduja sausage

21

Mushroom

Cremini, oyster, portobello mushrooms, fresh mozzarella, black truffle cream, roasted garlic

19

Island

Crushed san marzano tomatoes, basil, fresh mozzarella, ham, bacon, pineapple, smoked provolone

20

Fig

Mascarpone, asiago, fresh figs, prosciutto di parma D.O.P., pistachio crumble, organic honey

23

Seafood

Crushed san marzano tomatoes, basil, garlic, mountain oregano, black tiger shrimp, calamari, salmon, mussels

26

Duck

Fresh mozzarella, organic eggs, asiago, duck prosciutto, rosemary

20

Additional Toppings

prosciutto di parma D.O.P. 6

arugula 3

buffalo mozzarella 6

grilled chicken 5