

# Market

Begin your meal with samplings of distinctive regional Italian & southern European meats, cheeses & more from our Zucca Market.

## ELIO'S BEST OF THE BEST

European & American Artisanal Salumi, Imported Cheeses, Marinated Olives & Roasted Vegetables from our Zucca Market \$16

**CHEESE BOARD OF THE WEEK or SALUMI BOARD OF THE WEEK:** (Chef's Selection)

3 X \$9.50 / 4 X \$12.50 / 5 X \$15.50

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# Appetizers

## FOCACCIA

**WILD FOREST** / Roasted Mushrooms, Italian Cheeses, Roasted Garlic, Truffle Oil \$10

**ADJVAR** / Roasted Peppers & Eggplant, Goat Cheese, Roasted Artichokes, Kalamata Olives, Basil, Italian Cheeses \$10

**ITALIAN CHEESES & MEATS** / Tomato Pesto, Spicy Salami, Spicy Sopressata  
Homemade Sausage, Oregano, Italian Cheeses, Pappadew Peppers \$10

**ARANCINE ALLA BOLOGNESE** / Risotto Croquettes over Grandma's Meat Sauce \$6/11

**ROASTED OLIVES** \$4/8

**MUSSELS** / Garlic, Wine & Tomato \$6/11

**MEATBALLS** / Polenta, Pecorino & Mint \$7/12

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# Soups & Salads

**TOMATO BASIL BISQUE** / \$5/8

**SOUP OF THE DAY** / Ask your server

**VERDE** / Mixed Greens, Tomatoes, Onions, Carrots, Classic Vinaigrette \$5

**CAESAR** / Romaine, Caesar Dressing, Croutons, Parmigiano, Pecorino \$5

**BABY ARUGULA** / Tomatoes, Comte Cheese, Olio Nuovo, Honey & Lemon \$10

**ROASTED BEETS** / Greens, Avocado, Gorgonzola, Balsamic Vinegar \$11

**ITALIAN CHOPPED** / Greens, Sopressata, Pepperoni, Salami,  
Kalamata Olives, Asiago Cheese, Parmigiano, Pepperoncini, Pappadew Peppers,  
Gardiniera, Balsamic Dressing \$11

**CAPRESE** / Mozzarella Fior Di Latte, Tomato & Basil \$10/14

**GRILLED CHICKEN** / Greens, Cranberries, Goat Cheese, Vinaigrette,  
Candied Pecans \$11

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# DINNER MENU



**GLUTEN FREE PASTA available for an additional \$2**

# Primi/Pasta

- SPAGHETTI** / Pomodoro & Basil \$10/15  
Or Beef, Veal, & Pork Meatballs, Pomodoro, Mint \$13/18
- POTATO GNOCCHI** / Smoked Tomato Confit, Roasted Corn, Brown Butter, Parmesan Cheese \$13/18
- LINGUINE** / Shrimp, Tomato & Pesto \$13/18
- TAGLIATELLE** / Lobster & Lobster Cream Sauce \$18/26
- FUSILLI** / Pecorino Romano, Scallions, Garlic, Chili, Lemon \$11/16  
Or Homemade Fennel Sausage & Tomato \$12/17
- CAMPANELLE** / Goat Cheese, Castelvetrano Olives, Toasted Almonds, Chives \$11/16
- STUFFED PASTA OF THE DAY** / Ask your server Market price
- SHRIMP & LOBSTER RISOTTO** / \$16/25
- LASAGNE BOLOGNESE** / Beef, Homemade Sausage, Balsamella \$11/16
- EGGPLANT PARMIGIANA** / Green Salad, Italian Cheeses \$16

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*Your choice of Soup or Salad*

# Entrees

- \*ROASTED SALMON** / Dijon Sauce, Roasted Potatoes, Spinach \$21
- CHICKEN TAGINE** / Spinach, Couscous, Preserved Lemon \$19
- PAN ROASTED CHICKEN BREAST** / Spinach, Pine Nuts & Lemon \$22
- GRILLED PORK CHOP** / Garlic Mashed Potatoes, Mustard, Green Beans \$23
- \*NEW YORK STEAK** / Mashed Potatoes, Gorgonzola, Spinach \$26

\*PLEASE NOTE: Consuming raw or under cooked meat, poultry or egg may increase your risk of food borne illness.

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**GLUTEN FREE PIZZA available for an additional \$2**

# Wood-Fired Pizza

- MARGHERITA** / Tomato, Basil & Fresh Mozzarella \$11
- ZUCCA** / Prosciutto, Tomato, Mozzarella & Arugula \$12
- QUATTRO FORMAGGI** / Ricotta, Parmigiano, Mozzarella, Fontina & Tomato \$11
- MAIALONA** / Fennel Sausage, Bacon, Pepperoni Molinari & Creminelli Piccante \$12.50
- MATTONI** / Tomato, Parmigiano, Mozzarella, Onions, Sausage, Roasted Peppers \$12.50
- MODENA** / Parmigiano, Mozzarella, Onions, Sausage, Roasted Peppers \$12.50
- PEPPERONI** / Pomodoro, Fresh Mozzarella, Parmigiano, Pepperoni Molinari \$10.50
- CARCIOFI** / Grilled Artichokes, Fresh Mozzarella, Parmigiano, Fontina \$12
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# DINNER MENU

