

'ZA', well of course that is pizza & 'Abbracci', that is Italian for 'hugs'.. because that's what Italian family's do-we hug and we eat good food.

Thank you for joining us, eat well and hug freely.



STARTERS

- SHRIMP ARTICHOKE DIP**
baked three cheese dip with shrimp, spinach, peppers, garlic and rosemary focaccia crostini \$10.00
- FRIED SAUSAGE RICOTTA RAVIOLI**
Marinara sauce for dipping \$7.50
- ITALIAN BEEF SLIDERS**
house roasted beef, sautéed onions and bell peppers, spicy giardiniera & provolone \$9.00
- Z'ABBRACCI'S AWARD WINNING MEATBALLS**
mozzarella, sauce, basil and rosemary focaccia crostini \$8.50
- WINGS**
- Spicy Buffalo
 - Cajun Dry Rub
 - Garlic Parmesan Rub
 - Homestyle BBQ Sauce
- choice of ranch or blue cheese
½ order \$8.00 • Full order \$13.00
- ARTICHOKE HEARTS**
breaded, flash-fried, garlic lemon aioli, lemon butter drizzle \$6.00
- CHARCUTERIE BOARD**
cured imported and domestic meats and cheeses with rosemary focaccia crostini \$15.00
- ARANCINI RISOTTO TOTS**
crispy cheesy parmesan risotto, pesto, lemon aioli \$8.00
- GARLIC PARMESAN BITES**
our house made pizza dough, fried then tossed in garlic parmesan served with marinara sauce \$6.00
- MEATBALL SLIDERS**
marinara sauce, provolone \$9.00

SIDES

- RISOTTO PARMESAN**
\$5.00
- HERB ROASTED POTATOES**
\$4.00
- TRUFFLE PARMESAN TATER TOTS** \$6.00
- VEGETABLES** seasonal
\$4.00
- SEASONAL FRUIT**
\$4.00

DESSERTS

- NY CHEESECAKE**
with fruit coulis \$8.00
- LIMONCELLO MASCARPONE CAKE**
\$7.50
- CHOCOLATE DIPPED ESPRESSO CANNOLI**
with gelato \$8.50
- TIRAMISU** \$7.50
- HOUSE MADE TRIPLE CHOCOLATE BROWNIE**
with gelato \$8.50
- GELATO**
Vanilla or
Chocolate \$6.00

SALAD

- CAESAR** — romaine, house-made dressing, rosemary focaccia crostini small \$5.00/large \$7.50
- ADD**
- herb roasted chicken \$5.00
 - blackened or baked salmon \$7.50
 - blackened shrimp \$7.00
- ANTIPASTO** — romaine, arugula, salami, artichokes, capicola, pepperoncini, tomatoes, olives, feta and house-made Italian dressing \$11.00
- BLACKENED SALMON SPINACH SALAD** — spicy candied nuts, goat cheese, dried cranberries, balsamic vinaigrette \$15.00
- GARDEN SALAD** — mixed greens, tomato, cucumber, carrots, cheese \$5.50

SANDWICHES

- Served with your choice of: truffle parmesan tater tots **OR** garden salad **OR** fresh fruit
- ITALIAN BEEF** — house roasted beef, bell peppers, caramelized onions and spicy Giardiniera served on a toasted roll with au jus \$11.50
- **Dry** - ALL au jus on side
 - **Wet** - extra jus added
 - **Dipped** - ENTIRE sandwich dipped in jus
 - **Combo** - add Italian sausage link \$1.00
 - **Add Provolone** \$1.00
- HATCH ROASTED CHICKEN CAESAR** — herb roasted chicken, hatch green chilis, applewood bacon, tomatoes, provolone cheese, romain, caesar dressing on a toasted roll \$11.00
- ROASTED PORTOBELLO** — marinated roasted portobello, goat cheese, arugula, roasted red peppers, zucchini, yellow squash, lemon agrumato on rosemary focaccia \$10.50
- HOT ITALIAN SAUSAGE LINK** — bell peppers, caramelized onions, red sauce on a toasted roll. **add provolone** for \$1.00 \$11.50
- MEATBALL** - pork and beef meatballs, sauce and provolone, served on a toasted roll \$11.50
- ITALIAN HOAGIE** — capicola, salami, pepperoni, provolone cheese, lettuce, pepperoncini, tomatoes, house-made Italian dressing on toasted roll \$11.00
- CHICKEN PARMESAN** — crispy parmesan breaded chicken, provolone, marinara on a toasted roll \$11.00

PASTA

Served with with garlic bread •

- LASAGNA BOLOGNESE** — authentic sausage and beef bolognese, ricotta, mozzarella \$17.50
- ASIAGO STUFFED GNOCCHI** — sage brown butter, basil \$15.00
- SACCOTTINI Z'ABBRACCI** — hand crafted sausage stuffed pasta purses, alfredo, spicy calabria peppers, basil \$18.00
- for all pastas below you can substitute gluten free fusilli *
- RICOTTA CAVATELLI BOLOGNESE** — authentic sausage and beef bolognese \$17.00
- LINGUINI & CLAMS** — white wine, garlic, butter \$16.50
- FETTUCCINI ALFREDO** — roasted garlic alfredo sauce \$13.50
- ADD**
- herb roasted chicken \$5.00
 - blackened or baked salmon \$7.50
 - blackened shrimp \$7.00
- PASTA PRIMAVERA** — penne pasta, seasonal vegetables, marinara \$14.00
- CHICKEN PARMESAN FETTUCCINI** — crispy parmesan breaded chicken, provolone and marinara \$17.00
- SPAGHETTI** with pork and beef meatballs OR a sausage link and marinara \$14.00
- LINGUINI CARBONARA** — pancetta, peas, creamy egg yolk, parmesan, alfredo \$16.50
- LOBSTER MAC AND CHEESE** — lobster tail, prosciutto, hatch green chilies, mozzarella, fontina, parmesan, cheddar \$25.00

RISOTTO

- SHORT RIB** — stout braised short rib over wild mushroom risotto \$21.00
- SCALLOPS** — with wild mushroom risotto \$26.00
- LOBSTER** — butter poached lobster tail, parmesan risotto \$24.00
- SALMON** — seared salmon over wild mushroom risotto \$18.00

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

CALZONES served with classic red sauce on the side

WHISTLE STOP

Canadian bacon, sausage, pepperoni, herbed ricotta, mozzarella \$14.00

THE GREEK

Herb roasted chicken, roma tomatoes, marinated artichoke hearts, feta, and mozzarella \$14.00

SALSICCIA

Sausage, onion, roma tomato, green bell peppers, herbed ricotta, and mozzarella \$14.00

ROASTED CHICKEN PANINO

Roasted chicken, mozzarella cheese, apple wood smoked bacon, fresh jalapeño, served with a side of ranch dressing \$14.00

PESTO PRIMAVERA

Basil pesto, mozzarella cheese, artichoke hearts, black olives, mushrooms, served with a side of Sicilian sauce \$14.00

—BUILD YOUR OWN— CALZONE \$10.00

Includes mozzarella cheese and classic red sauce on the side

EXTRA FILLINGS:

veggies \$1.00

meats \$1.50

another cheese \$1.00

PIZZA

any combination can be made on either Neapolitan thin or Sicilian crust

THIN CRUST • NEAPOLITAN PIZZA

gluten free crust available as 10" crust for \$2.00

TRE PORCELLINI	\$16.50 \$23.00
red sauce, mozzarella, pepperoni, salami, capicola, parmesan	
ROASTED CHICKEN SPINACINI	\$16.50 \$23.00
red sauce, roasted chicken, spinach, mozzarella, roma tomatoes, roasted garlic	
SALSICCIA BIANCA	\$15.00 \$22.00
alfredo sauce, artisanal Italian sausage, Calabrian peppers, fresh torn basil	
BASIL PESTO VERDURA	\$13.00 \$19.00
basil pesto, mozzarella cheese, spinach, white onion, roma tomatoes	
HANGOVER	\$17.00 \$26.00
red sauce, fontina, bacon, sausage, pepperoni, onion, jalapeño, fresh egg, parmesan	
FUNGHI	\$15.00 \$23.00
alfredo sauce, pancetta, roasted wild mushroom, fontina, garlic, tomatoes	
POLLO DIAVOLO	\$16.00 \$23.00
red sauce, mozzarella, herb roasted chicken, bacon, calabria peppers, parmesan	
MARGHERITA	\$15.00 \$22.00
red sauce, mozzarella, Roma tomatoes, fresh basil, olive oil, parmesan	
CLASSIC	\$16.00 \$23.00
red sauce, mozzarella, pepperoni, sausage, Canadian bacon, parmesan.	
PROSCIUTTO ARUGULA	\$15.00 \$22.00
red sauce, mozzarella, Prosciutto di Parma, arugula, E.V.O.O., parmesan	
POLLO VERDE ROSSO	\$16.00 \$23.00
basil pesto, roasted chicken, mozzarella cheese, pepperoni, Calabrian peppers	
VEGETABLE ALFREDO	\$15.00 \$22.00
alfredo sauce, spinach, mozzarella, roma tomatoes, green bell pepper, roasted garlic	
BUFFALO	\$16.00 \$23.00
buffalo sauce, mozzarella, herb roasted chicken, onion, drizzled with ranch dressing, parmesan	

THICK CRUST • SICILIAN PIZZA

LITTLE ITALY	\$27.00
sicilian sauce, provolone, sausage, herbed ricotta, fresh basil, parmesan	
PORCHETTA CALABRIA	\$29.00
sicilian sauce, Italian sausage, bacon, green bell peppers, onion, Calabrian peppers, mozzarella	
POLLO PICANTE	\$29.00
sicilian sauce, roasted chicken, bacon, fresh jalapeño, pineapple, mozzarella	
ALOHA	\$27.00
sicilian sauce, mozzarella, Canadian bacon, pineapple, cream cheese, parmesan	
SPICY NAPOLI	\$28.00
sicilian sauce, hot capicola, pepperoni, Hatch green chilies, Roma tomato, mozzarella	
VEGGIE	\$25.00
sicilian sauce, mozzarella, black olives, mushrooms, green bell peppers, onion, parmesan	
ROASTED CHICKEN ALFREDO	\$28.00
alfredo sauce, fontina cheese, herb roasted chicken, onion, roasted garlic, parmesan	
MEDITERRANEAN	\$27.00
sicilian sauce, mozzarella, roasted chicken, artichoke hearts, feta, green bell peppers, parmesan	
WORKS	\$32.00
sicilian sauce, Italian sausage, pepperoni, onion, green bell peppers, mushrooms, black olives, mozzarella	
BBQ	\$29.00
BBQ sauce, roasted chicken, mozzarella, bacon, jalapeño, onion, parmesan	

VISIT OUR SISTER STORE PIEZANOS IN SEDALIA COLORADO

* wheat flour is prevalent in our kitchens, therefore we cannot guarantee that our gluten free options are 100% safe for those with an allergy

BUILD YOUR OWN PIZZA

Includes crust, any sauce and mozzarella

NEAPOLITAN \$10.00 | \$15.00

10"— add a cheese or veggie \$1.25
add a meat \$1.75

16"— add a cheese or veggie \$2.00
add a meat \$3.00

SICILIAN (16x16 only) \$19.00

add a cheese or veggie \$2.00
add a meat \$3.00

SAUCE

Classic Red

Sicilian

Alfredo

Tomato Cream

Pesto

Garlic Herb Olive Oil

CHEESE

Mozzarella

Provolone

Fontina

Feta

Herbed Ricotta

MEAT/PROTEIN

Pepperoni

Italian Sausage

Capicola

Canadian Bacon

Prosciutto

Spicy Italian Link

Bacon

Roasted Chicken

Meatball

Ground Chorizo

Salami

Eggs

Pancetta

Anchovies

VEGGIES

Arugula

Green Bell Peppers

Spinach

Hatch Green Chilies

Pineapple

Roasted Garlic

White Onions

Fresh Basil

Mushrooms

Artichoke Heart

Black Olives

Fresh Jalapeños

Pepperoncini

Roma Tomatoes

PIZZA BY THE SLICE

Served

Monday through Friday until 4:00 pm

Cheese \$3.00

Chef's Special \$4.00

Ask about today's slices

KIDS

Spaghetti & meatball \$7.00

Noodles & Butter \$6.00

Chicken Fingers - Served with plain tater tots **OR** fresh fruit \$7.00

Mac n Cheese \$7.00

Kids Pizza \$7.00

NON ALCOHOL BEVERAGES

SODA \$3.00

Coke, Diet Coke, Sprite, Orange Fanta, Iced Tea, Dr. Pepper, Hi C

FRESH LEMONADE

(no free refills) \$3.50

HENRY WEINHARDS

ROOTBEER \$3.50

COFFEE \$2.00

Check out our featured:

20 CRAFT BEERS

—AND—

WINE LIST

