

# Appetizers

## CHEESY GARLIC LOAF

Fontina-stuffed baked ciabatta spedini with house-made marinara.

\$7.59

## MOZZARELLA STICKS

Fried Grände® mozzarella wrapped in wontons and served with house-made marinara.

\$8.59

## CHICKEN TENDERS

Hand-breaded, fresh, never-frozen tenders served with fries and BBQ sauce.

\$9.99

## BUFFALO CHICKEN SLIDERS

House-made chicken meatballs tossed in our buffalo sauce with Sriracha mayo, blue cheese crumbles and green onions, served on toasted slider buns.

\$8.99

## MEATBALL SLIDERS

House-made meatballs served on top of grilled ciabatta with mozzarella and marinara.

\$9.59

## ZUCCHINI FRIES

Marinated zucchini fries, lightly battered and fried golden, served with marinara and ranch.

\$7.99

# Salads & Soups

ADD TO ANY SALAD: GRILLED CHICKEN BREAST \$2.99

## KITCHEN SINK SALAD

Fresh mushrooms, green peppers, black olives, grape tomatoes, pepperoni, onion, pepperoncinis, Parmesan, diced mozzarella and house-made croutons over iceberg lettuce with Zaffiro's Italian dressing.

\$7.59 / \$12.59 / \$19.59

## CAESAR SALAD

Crisp romaine, caesar dressing, house-made croutons and Parmesan.

\$7.99

## SIDE CAESAR SALAD

\$4.99

## SIDE BABY GREENS SALAD

\$4.99

## Z PARMESAN CHEESE CURDS

Ellsworth white cheddar cheese curds lightly breaded and fried golden. Served with house-made marinara and pesto ranch.

\$7.99

## TOMATO-MOZZARELLA BRUSCHETTA

Organic grape tomatoes, fresh mozzarella, basil, balsamic, arugula and garlic-rubbed, grilled focaccia.

\$8.99

## POINT JUDITH CALAMARI

Lightly floured East Coast calamari and banana peppers, fried golden, with basil and marinara sauces, lemon and Parmesan.

\$10.59

## ASIAGO BAKED SPINACH & ARTICHOKE DIP

Spinach, artichoke hearts, asiago cheese with crisp flour tortilla chips and grilled ciabatta.

\$9.99

## SIDE GARLIC BREAD

\$4.99

## SIDE CHEESE BREAD

\$5.99

## SIDE PIZZA BREAD

\$6.99

## SIDE YUKON MASHED POTATOES

\$4.99

## Z ROAST CHICKEN CHOP CHOP SALAD

Chopped romaine and iceberg lettuce, tomatoes, bacon, bleu and Parmesan cheese, garbanzo beans, cucumbers, red onions and croutons topped with pesto roast chicken and tossed in an Italian-balsamic dressing.

\$12.59

## MINISTRONE SOUP

\$2.59 / \$4.99

## TOMATO BASIL SOUP

\$2.59 / \$4.99 / BREAD BOWL \$6.99

Try the **BIG Z**

WITH UP TO 4 SOFT DRINKS & UNLIMITED GARLIC BREAD  
1-TOPPING  
**\$39.95**

1-TOPPING  
**\$29.95**  
UNLIMITED TOPPINGS  
**\$35.95**

WITH PITCHER OF BEER & UNLIMITED GARLIC BREAD  
1-TOPPING  
**\$39.95**

Nearly 4 sq.-ft. of pizza!

## ZAFFIRO'S FAMOUS THINCREDIBLE® PIZZA

# CLASSIC PIES

MEDIUM \$16.50 | LARGE \$19.50

### PEPPERONI SPECIAL

Cheese, pepperoni, fresh mushrooms and onions.

### SAUSAGE SPECIAL

Cheese, sausage, fresh mushrooms and onions.

### "EBF" (EVERYTHING BUT FISH)

Cheese, sausage, pepperoni, fresh mushrooms, onions, green peppers and black olives.

### VEGGIE

Cheese, fresh mushrooms, onion, green peppers and black olives.

### HAWAIIAN

Zaffiro's signature sweet & sour pizza sauce, pineapple, fresh pit ham, mozzarella and cream cheese.

### BBQ CHICKEN

Sweet Baby Ray's BBQ sauce, grilled chicken, caramelized onions, mozzarella and cilantro.

# CUSTOM PIES

MEDIUM \$12.00 | LARGE \$14.00

Signature Zaffiro's pizza sauce and sliced Grände® mozzarella cheese sprinkled with grated Parmesan and Romano cheese.

|                    | MEDIUM | LARGE |
|--------------------|--------|-------|
| add one topping    | 1.50   | 2.00  |
| add two toppings   | 3.00   | 4.00  |
| add three toppings | 4.50   | 6.00  |

### TOPPINGS

MEATS & FISH: anchovies / bacon / chicken / ground beef / ham / meatball / pepperoni / sausage

VEGGIES: artichoke / banana peppers / fresh garlic / jalapeño / fresh mushrooms / sautéed mushrooms / fresh tomato

black olives / green olives / eggplant / caramelized onion / onions / green peppers / pepperoncinis / pineapple

CHEESES: American / gorgonzola / fresh mozzarella / part-skim mozzarella / provolone / ricotta / Swiss

SAUCES: marinara / Zaffiro's pizza sauce / sweet & sour / white / Sweet Baby Ray's BBQ

# Sandwiches

All sandwiches served torpedo-style or traditional-style with shoestring french fries. Substitute zucchini fries, side caesar salad, side baby greens salad or soup for \$1.99

## ITALIAN GRILLED CHEESE WITH BACON AND TOMATO

Apple-smoked bacon, fresh tomatoes and grated Italian cheese blend baked on ciabatta.

\$10.99

## MEATBALL TORPEDO

House-made meatballs, mozzarella, marinara and spicy roasted peppers stuffed torpedo-style, baked in ciabatta.

\$11.99

## ITALIAN BEEF DIP

House-marinated and roasted Italian beef, provolone, giardiniera and au jus served on toasted ciabatta.

\$12.99

## GRILLED CHICKEN CAPRESE

Pesto-marinated grilled chicken breasts, fresh bruschetta tomato, pesto mayo, fresh mozzarella and Parmesan on freshly baked ciabatta.

\$12.99

## CRISPY CHICKEN

Hand-breaded chicken breast, lightly fried, served on toasted brioche with bacon ranch, tomato, and iceberg lettuce.

\$10.99

## BUFFALO RANCH CHICKEN TORPEDO

Hand-breaded fresh chicken tenders tossed in spicy buffalo sauce with provolone cheese and arugula.

\$11.99

## ZAFFIRO'S SMASH BURGER

Spicy onion, pepper, bacon smash burgers with melted provolone, lettuce, tomato and pesto mayo on a toasted sesame seed bun.

\$10.99

## Z MONSTER SMASH BURGER

Two smashed burgers with bacon, caramelized onions, pepper jack cheese, sliced avocado, crispy banana peppers and Sriracha mayo, served on a brioche bun.

\$11.99

# Entrées

ADD TO ANY PASTA: GRILLED CHICKEN BREAST \$2.99 / MEATBALLS \$2.99

Add a side caesar salad, side baby greens salad or soup for \$4.99

## Z CHICKEN MADEIRA

Sautéed chicken breast with spinach, roasted red peppers and Parmesan, in a light Madeira wine & butter sauce, served over Yukon Gold mashed potatoes.

\$14.99

## BBQ MAC & CHEESE

Grated gouda, fontina and Parmesan with shredded BBQ chicken, bacon, chives and bread crumbs.

\$15.99

## CHICKEN PARMESAN

Lightly breaded chicken breast, sautéed with pomodoro sauce and fresh mozzarella, served with pomodoro spaghetti and basil.

\$14.59

## CHICKEN, ARTICHOKE & ZUCCHINI PASTA

Sautéed chicken breast with zucchini, artichoke hearts, tomatoes and capers, in a white wine butter sauce over angel hair alfredo.

\$14.99

## SPAGHETTI POMODORO

With fresh basil, grated Parmesan and toasted ciabatta.

\$10.59

Z Specialty Item

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DON'T FORGET TO SAVE ROOM FOR...

# Dessert

**Z HOT FUDGE SUNDAE**  
Fudge and sprinkles covered tall glass, filled with vanilla ice cream, salted caramel & chocolate sauce, whipped cream and cherries on top.  
**\$7.59**

**Z BLUEBERRY COBLER**  
Blueberries baked and topped with a pecan brown sugar streusel, served with vanilla ice cream.  
**\$7.99**



**WARM CHOCOLATE LAVA CAKE**  
Warm lava cake served with chocolate sauce, vanilla gelato, whipped cream and a cherry.  
**\$7.59**

**DONUTS**  
Mini fresh-made donuts tossed with cinnamon and powdered sugar, served with chocolate & salted caramel sauce.  
**\$6.59**

## THIRST QUENCHERS (NON-ALCOHOLIC)

**BLUEBERRY GREEN TEA \$5.00**  
Perfect Purée Blueberry, green tea, sugar free vanilla syrup and sage leaves.

**FRESH-SQUEEZED LEMONADE \$4.00**  
*Try it with:* Raspberry, Strawberry, Mango or Blueberry Perfect Purée.

**RASPBERRY SOUR MOCK-JITO \$5.00**  
Perfect Purée Red Raspberry, homemade sour mix, fresh lime juice, mint, club soda and a lime wedge.

**FRESH-BREWED ICED TEA \$3.00**  
**FOUNTAIN DRINKS \$3.00**  
Zaffiro's proudly serves Pepsi products. Free refills on fountain drinks.

Visit us online [zaffiropizzabar.com](http://zaffiropizzabar.com)  
Follow us on Twitter @zaffiropizza  
Like us on Facebook

# DRINKS

## COCKTAILS

**TROPICAL MULE \$9.00**  
Tito's Vodka, Blood Orange Liqueur, simple syrup, POM Wonderful, ginger beer, mixed fruit and a lime wheel.

**JURASSIC ISLAND \$9.00**  
Ketel One Vodka, Blue Curaçao, homemade lemonade, pineapple juice and a lemon wedge.

**STRAWBERRY TITO'S COOLER \$9.00**  
Tito's Vodka, St. Germain Elderflower, Strawberry Puree, homemade sour mix, fresh strawberries, Sierra Mist and a lemon wheel.

**WATERMELON MARGARITA \$8.00**  
Hornitos Tequila, triple sec, watermelon schnapps, homemade sour mix and a lime.

**EFFEN CUCUMBER FIZZ \$9.00**  
Effen Cucumber Vodka, fresh lime juice, agave, mint leaves, cucumber and Sierra Mist.

**RASPBERRY MARGARITA \$9.00**  
Hornitos Reposado, Triple Sec, POM Wonderful, raspberry puree, homemade sour mix with a salt rim and lime wedge.

**RED SANGRIA \$10.00**  
Barefoot Cabernet, Ecco Prosecco, Bacardi Torched Cherry, orange juice, cranberry juice, Sierra Mist, garnished with mixed fruit and an apple balls cherry skewer.

**PERFECT LONG ISLAND \$11.00**  
Mount Gay Rum, 1800 Reposado, Cointreau, Tito's Vodka, Bombay Sapphire Gin, homemade sour mix garnished with a maraschino cherry and lemon & orange wedges.

**WHITE SANGRIA \$10.00**  
Barefoot Moscato, Ecco Prosecco New Amsterdam Red Berry, POM Wonderful, simple syrup, pineapple juice, Sierra Mist, garnished with mixed fruit and an apple balls cherry skewer.

**THE SHIELD \$10.00**  
1800 Reposado, Cointreau, homemade sour mix, pineapple star & maraschino cherries skewer and blue salt rim.

**THE REBELLION \$8.00**  
Jim Beam Apple Whiskey, homemade lemonade, Sierra Mist, garnished with apple balls and a maraschino cherry.

**MAN OF STEEL \$9.00**  
Pinnacle Tropical Punch Vodka, Blue Curaçao, homemade sour mix, Sierra Mist, grenadine, garnished with a lemon twist.

**TAKE 5 MOJITO \$8.00**  
Bacardi Limón, fresh berry purée, limes and fresh mint.

**THE JOKER \$9.00**  
Svedka Mango Pineapple, pineapple juice, simple syrup, homemade lemonade with a pineapple cherry skewer.

## MARTINIS

**SURREAL SUNSET \$11.00**  
Grey Goose Citron, peach schnapps, fresh pineapple, simple syrup, grenadine and orange juice with an edible orchid and an orange wheel.

**COTTON CANDY COSMO \$10.00**  
Grey Goose Citron, fresh lime juice, agave nectar, cranberry juice, cotton candy and a lime wheel.

**THE DUKE \$10.00**  
Makers Mark, Grand Marnier, agave nectar, orange juice and an orange wheel.

**CAMPFIRE \$10.00**  
Smirnoff Vanilla, Godiva Chocolate, Bailey's, chocolate milk, chocolate syrup, toasted marshmallows and a graham cracker rim.

**MEXICAN MULE \$11.00**  
Patron, Chambord, homemade ginger syrup, prosecco and lime wedges.

**GRAND LEMON DROP \$11.00**  
Grey Goose Citron, Grand Marnier, fresh lemon juice, simple syrup and a yellow sugar rim.

## WINE

### RED

|                         | 6oz     | 9oz     | BOTTLE  |
|-------------------------|---------|---------|---------|
| BAREFOOT CABERNET       | \$7.00  | \$9.00  | \$25.00 |
| MEIOMI PINOT NOIR       | \$11.00 | \$13.00 | \$37.00 |
| MENAGE A TROIS MIDNIGHT | \$9.00  | \$11.00 | \$31.00 |
| ROBERT MONDAVI CABERNET | \$11.00 | \$13.00 | \$37.00 |
| SILVER PALM MERLOT      | \$9.00  | \$11.00 | \$31.00 |

### WHITE

|                              | 6oz     | 9oz     | BOTTLE  |
|------------------------------|---------|---------|---------|
| BAREFOOT MOSCATO             | \$7.00  | \$9.00  | \$25.00 |
| COVEY RUN RIESLING           | \$7.00  | \$9.00  | \$25.00 |
| DA VINCI PINOT GRIGIO        | \$9.00  | \$11.00 | \$31.00 |
| ECCO PROSECCO                | \$9.00  | \$11.00 | \$31.00 |
| KIM CRAWFORD SAUVIGNON BLANC | \$11.00 | \$13.00 | \$37.00 |
| SYCAMORE LANE CHARDONNAY     | \$7.00  | \$9.00  | \$25.00 |
| LA CREMA CHARDONNAY          | \$11.00 | \$13.00 | \$37.00 |

