

Sides

half pan - 15 / full pan - 30

GARLIC BROCCOLI ROSEMARY POTATOES
GRILLED POLENTA MARINARA MASHED POTATOES
GREEN BEANS AND CARROTS VESUVIO POTATOES

SAUTEED GARLIC SPINACH 25 / 50

Extras

WARMING KITS _____ 5/ea
pan, rack, canned fuel

PLACE SETTINGS _____ .50/pp
plate, fork, knife, napkin

LOAF OF BREAD _____ 2/ea
please specify sliced or whole

QUARTS OF SAUCE _____ 10/qt

QUARTS OF HOUSE MADE CARROT RELISH _____ 10/qt

BOTTLED WATER (16.9OZ) _____ 1.50/ea

CANS OF SODA _____ 1/ea
coke, sprite, diet coke

ON-SITE SERVER STAFF _____ *Please Inquire

DELIVERY _____ *Please Inquire
based on size and location

Custom off-site event coordination available including:

Linens, tables, chairs, flatware, glassware, plates, disposables, servers, A/V equipment, drink lists, setup & more!
Please contact Ryan Naegele for information.

Zia's Trattoria is the perfect place to host your next gathering.

Private dining available for groups of 15-200. We can help plan your next Bridal & Baby Shower, Wedding Reception, Rehearsal Dinner, Corporate Event, Reunion, Memorial Gathering, Holiday Party or just a group of good friends.

Thank you for considering Zia's Trattoria to be part of your special event. We look forward to making your event all that you hope it can be and more. Please feel free to call with any questions.

ACU
Joseph Calabrese
Chef / Owner

Zia's
Trattoria

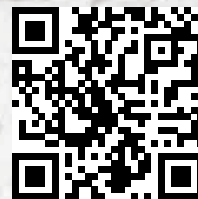
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773-775-0808 :: www.ZiasChicago.com

DN
Ryan Naegele
General Manager

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Zia's
Trattoria



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via email and receive a Complimentary Appetizer.
Scan this QR code with your smart phone,
or visit rtrurl.com/zia/frankmolinaro

Zia's
Trattoria

Off-Site
Catering

Graduations, Communions, Birthdays,
Bridal & Baby Showers,
Holiday Parties, Corporate events, etc...
Delivery Available!

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<i>Appetizers</i>	half pan / full pan
	As an accompaniment 8-10pp / 15-20pp
CALAMARI FRITTI	35 / 70
CALAMARI GRIGLIATE	35 / 70
BRUSCHETTE	20 / 40
POLENTA SALCICCIA	25 / 50
grilled polenta with sausage, roasted peppers, white wine, garlic	
COZZE POMODORO	30 / 60
P.E.I. mussels with spicy cherry tomato sauce	
SPIEDINO DI CARNE	35 / 70
tenderloin tips skewered with portabella mushroom, roasted pepper, bleu cheese, tomato & barolo wine sauce	
GAMBERI PROSCIUTTO	30 / 60
gulf shrimp wrapped with prosciutto	
SALCICCIA Y PEPE	25 / 50
sausage, peppers, onions, white wine, garlic	
SALCICCIA CON ESCAROLE	25 / 50
sausage, escarole, garlic cannellini beans	
SALCICCIA CON RAPINI	25 / 50
sausage, rapini, slivered garlic *2 Day Notice Required	
POLPETTI	20 / 40
Joe's house made meatballs with marinara	
POLPO AL FERRI	40 / 80
grilled octopus with roasted peppers and balsamic vinaigrette	

<i>Salads</i>	half pan / full pan
	As an accompaniment 8-10pp / 15-20pp
DELLA CASA	20 / 40
mixed greens, tomato, carrots, red onion, parmigiano, vinaigrette	
CAESAR	20 / 40
romaine hearts, roasted peppers, croutons, parmigiano and house made caesar	
CAPRI	25 / 50
tomato, fresh mozzarella, red onion, roasted peppers, prosciutto, vinaigrette	
ZIA PENA	25 / 50
mixed greens, sliced pears, walnuts, tomato, bleu cheese, honey mustard	
AVOCADO	25 / 50
tomato, avocado, red onion, gorgonzola and honey mustard drizzle	
VERA CRUZ	25 / 50
arugula, figs, feta cheese, mango puree and balsamic drizzle	
ASPARAGUS	25 / 50
grilled asparagus, bleu cheese, tomato, lemon oil, belgium endive	
PANZONELLA	25 / 50
romaine hearts, cucumbers, tomato, tuscan bread, vinaigrette	

<i>Pastas</i>	half pan / full pan
	As an accompaniment 8-10pp / 15-20pp
PASTA MARINARA	30 / 60
choice of noodle with house marinara	
PASTA ARRABIATA	30 / 60
choice of noodle with spicy marinara	
PASTA VODKA CREAM	35 / 70
choice of noodle with tomato vodka cream	
RIGATONI BOLOGNESE	35 / 70
ragu of veal pork and vegetables (meat sauce)	
RIGATONI PIEMONTESE	35 / 70
chicken breast tenders, peas, sage white wine, garlic	
PENNE ABRUZZESSE	35 / 70
sausage, shallots, mushrooms and tomato ragu	
FUSILI MELANZANE	35 / 70
roasted eggplant-tomato ragu with ricotta salata	
PENNE PESCATORE	50 / 100
shrimp, scallops, mussels, clams, calamari and spicy tomato sauce	
LASAGNA CLASSICO	Full Only - 100
layered pasta, capicola, mortadella, mozzarella, parmigiano, meat sauce *\$20 Deposit / Pan	
PENNE PRIMAVERA	35 / 70
seasonal vegetables and light tomato cream sauce	
ORECCHIETTE SALCICCIA	35 / 70
sausage, calabria peppers, rapini and roasted red pepper pesto	
FARFALLE BARESE	35 / 70
pancetta, scallions, oregano, spicy tomato, cream	
PENNE SICILIANO	35 / 70
sausage, scallions, roasted peppers (white or tomato cream)	
FARFALLE JAMBONE	35 / 70
spicy ham, peas, cream and fresh parmigiano	
LINGUINI AMATRICIANA	35 / 70
pancetta, prosciutto, shallots, spicy tomato sauce	
RIGATONI CON CARNE	35 / 70
tenderloin tips, pancetta, mushrooms, spicy tomato sauce	
GEMELLI SALCICCIA	35 / 70
sausage, sundried tomato, pepperoncini, rapini, chile infused olive oil	
RIGATONI CON POLLO	35 / 70
chicken breast tenders, mushrooms, peas, light cream sauce	
RAVIOLI DI ZUCCA	50 / 100
stuffed with butternut squash with toasted hazelnuts and mascarpone cream	
RAVIOLI DI ANITRA	40 / 80
stuffed with duck & lingon berries with tomato sage jus	

****Whole wheat & gluten free pasta available****

Not finding what you are looking for? Just Ask!

CHEF OWNER :: JOSEPH CALABRESE

GENERAL MANAGER / CATERING & BANQUETS
:: RYAN NAEGELE ::

<i>Chicken</i>	half pan / full pan
	(boneless breasts) 8-10pp / 15-20pp
POLLO LIMONE	35 / 70
lemon, shallots, peas, garlic, white wine	
POLLO ZIA ANNA	35 / 70
spinach, mushrooms, prosciutto, goat cheese, marsala	
POLLO DIAVOLA	35 / 70
kalamata olives, capers, spicy tomato, white wine, garlic	
POLLO CIAMBOTTA	35 / 70
sausage, roasted peppers, oregano, white wine, garlic	
POLLO VESUVIO	35 / 70
herbs, peas, tomato, white wine, garlic	
POLLO CALUZZA	35 / 70
sundried tomato, peas, goat cheese, white wine, garlic	
POLLO SALTIMBOCCA	40 / 80
prosciutto, sage, light brandy cream sauce	
POLLO BRIACO	40 / 80
pepperoncini, roasted peppers, mushrooms, white wine, garlic	
POLLO RIPIENO	40 / 80
stuffed with spinach, sundried tomato, mushrooms and fontina	
POLLO PARMIGIANO	40 / 80
fresh mozzarella & parmigiano with house marinara	
POLLO MARSALA	35 / 70
mushroom marsala wine sauce	
POLLO PORCINI	35 / 70
porcini mushroom, prosciutto, shallots, peas, brandy cream	

<i>Beef & Pork</i>	half pan / full pan
	8-10pp / 15-20pp
BRACIOLE	35 / 70
braised beef rolls stuffed with garlic, parmigiano, chopped egg in tomato jus	
FILETTO FORMAGGIO	80 / 160
beef tenderloin with Barolo wine sauce and herb cheese	
MAIALIE CON PANCETTA	40 / 80
oven roasted pork tenderloin wrapped with pancetta, rosemary and sage with natural jus	
MAIALIE RIPIENO	40 / 80
oven roasted pork loin with spicy sausage stuffing *2 Day Notice Required	

<i>Veal</i>	half pan / full pan
	(Pounded Scallopini) 8-10pp / 15-20pp
VITELLO LIMONE	65 / 130
lemon, shallots, peas, garlic, white wine	
VITELLO ZIA ANNA	65 / 130
spinach, mushrooms, prosciutto, goat cheese, marsala	
VITELLO VESUVIO	65 / 130
herbs, peas, tomato, white wine, garlic	
VITELLO CALUZZA	65 / 130
sundried tomato, peas, goat cheese, white wine, garlic	
VITELLO SALTIMBOCCA	65 / 130
prosciutto, sage, light brandy cream sauce	