0.00211	31 122/100
ZEPPOLES fried Za dough tossed in cinnamon-sugar with caramel dipping sauce V	\$8
FRENCH TOAST Za bread, cinammon, whipped cream, fresh berries, maple syrup 🛡	\$17
PANCAKES three pancakes, whipped cream, fresh berries, maple syrup v	\$14
OMELET* a choice of three ingredients: mushrooms, tomatoes, red orgreen peppers, spinac onions, bacon, chorizo, fontina cheese, monterey jack, cheddar	h, \$15
TWO EGGS YOUR WAY* choice of house made sausage patty or bacon, smashed red potatoes, date jam, whipped butter, toasted Za bread	\$13
EGGS BENEDICT* two soft poached eggs, housemade ham, smashed red potatoes, whipped salted butter, detroit style muffin	\$18
CHILAQUILES* corn tortillas, chipotle sauce, chorizo, refried black beans, two fried eggs, monterey jack / add chicken or shrimp +\$8	\$18
SMOKED SALMON PIZZA* ducktrap smoked salmon, capers, shallots, dill. grated eggs, creme fraiche - available in 10"	\$27
HUEVOS RANCHEROS PIZZA* salsa verde, black beans, chorizo, sour cream,	\$18/30

BRUNCH COCKTAILS

three fried eggs, pico de gallo, queso fresco - available in 10" or 14"

UNLIMITED MIMOSAS** \$38

prosecco, fresh squeezed oj **only valid with purchase of an entree per guest and for 90 min.

MIMOSA \$15

proscecco, fresh squeezed oj

STRAWBERRY SWOON \$16

vodka, strawberry, sweet vermouth, lime

BLOODY MARY \$16

vodka, robert's mix, pepperoni, mozzarella

BLOODY MARIA \$17

robert's mix, pepperoni, mozzarella, with a sidecar of 'la gritona' tequila

PALOMA \$16

tequila, orange curacao, mint, lime

SPICY V \$16

spicy tequila, aperol, raspberry, mint, chili bitters

SALADS

BEET & KALE \$17

marinated red & yellow beets, pumpkin seeds, baby kale, stracciatella, parmesan vinaigrette

MEDITERRANEAN \$19

romaine, italian salami, cherry tomatoes, english cucumbers, pepperoncini, chickpeas, red onions, manchego cheese, mixed olives, red wine vinaigrette

APPLE HAZELNUT SALAD \$17 6 0

hydro bibb, honey crisp apples, celery, roasted hazelnuts, manchego cheese, apple cider vinaigrette

SIMPLE SALAD \$13 W 6 05

mixed field greens, english cucumbers, cherry tomatoes, red onions, red wine vinaigrette

OUR STORY

GREAT PIZZA. NO SHORTCUTS.

From first to the last bite, eating a slice is a journey. Our brick oven, thin-crust artisan pizza evolved from Robert's twenty year quest to fine-tune a dough recipe.

From the soft center, to the chew of the middle, and finally, to the crunch of the heel, the flavor experience evolves as you travel.

From one big journey to one beautiful pie, we're excited to have you along for the ride.

CAESAR \$18

bacon fat zadough croutons, romaine, white anchovies, parmesan cheese, caesar dressing

ADD SHRIMP, PROSCIUTTO, DUCK PROSCIUTTO, OR CHICKEN TO ANY SALAD +\$8

SOUPS

ESCAROLE WHITE BEAN \$11 0

escarole, white beans, lemon, parmesan, zadough crostinis on the side

CHICKEN SOUP \$12

celery, carrots, shredded amish chicken, farro, onion, garlic, zadough crostinis on the side

FOOD ALLERGIES? JUST LET US KNOW.

- GF GLUTEN-FREE
- OF DAIRY-FREE
- **V** VEGETARIAN
- W VEGAN

EXTRAS

HALF ZA LOAF	\$4
WHOLE ZA LOAF	\$7
HOUSE GIARDINIERA	\$3
CALABRIAN CHILI OIL	\$1
SIDE OF RED SAUCE	\$3.50
SIDE OF RANCH	\$2.50

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

An optional 2.5% employee benefits fee has been added to all guest checks. If you would like this removed, please let us know.



PIZZA

THE LIA \$24

our classic cheese, fresh mozzarella, shredded mozz, red sauce 🕦

THE RITA \$28

italian buffalo mozz, shredded mozz, oven roasted tomatoes, basil, evoo, red sauce 🕐

CARAMELIZED ONION \$25

caramelized onions, fresh mozz, shredded mozz, red sauce v

GRILLED SAUSAGE \$29

grilled fennel sausage, caramelized onion, fresh mozz, red

CUP & CHAR PEPPERONI \$28

classic pepperoni, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

THE JAY \$29

fennel crumbled sausage, calabrian chili peppers, fresh mozz, red sauce

TULIP TREE THREE CHEESE \$27

foxglove, trillium, fresh mozz, evoo

THE FUNGHI \$29

truffle cream base, wild mushrooms, garlic, driftless ricotta cheese V

BACON & EGG* \$24

fried eggs, bacon, evoo, fresh mozzarela, pico de gallo

ROASTED VEGETABLE \$29

roasted cherry tomatoes, red peppers, calabrian peppers, wild mushroom, caramelized onion. sauteed spinach, garlic, fontina cheese, evoo 🕐

CARNE \$30

house made fennel sausage, meatballs, cup & char pepperoni, fresh mozz, shredded mozz, red sauce

VEGAN \$28 W

roasted cherry tomatoes, red peppers, calabrian chili peppers, wild mushrooms, caramelized onion, sauteed spinach, garlic, evoo

SOPPRESSATA \$28

salumi chicago's artisan soppressata, fresh mozz, shredded mozz, calabrian chili peppers, red sauce

BRUSSELS SPROUTS **& BACON** \$28

brussels sprouts cooked with bacon, dates, smoked mozzarella, balsamic glaze, evoo

DUCK PROSCIUTTO \$29

duck prosciutto, calabrian chili peppers, fresh mozz, shredded mozz, red sauce

PROSCIUTTO & ARUGULA \$29

prosciutto di parma, heirloom cherry tomatoes, arugula, lemon vinaigrette, fresh mozz, shredded mozz, parm cheese, evoo

A WALK IN THE WOODS \$29

truffle cream base, wild mushrooms, artisan double cream washed-rind cheese, triple cream bloomy rind cheese, fresh mozz (

FENNEL \$29

salumi chicago fennel salami, braised fennel, fennel pollen,
pickled fennel, fresh mozz, shredded mozz, honey, evoo

CHORIZO \$29

spanish chorizo, piperade, whipped goat cheese, roasted cherry tomatoes, kalamata olives, manchego cheese, fresh oregano, evoo

CALI ITALIA \$29

asiago, fresh mozz, gorgonzola cheese, fig jam, prosciutto di parma, balsamic glaze, shaved parmigiano reggiano, evoo

CHICKEN & ARTICHOKE \$28

marinated chicken breast, garlic, sauteéd spinach, seasoned artichoke hearts, fontina cheese,



MAKE YOUR OWN \$22

VEGETABLES

+\$3.50 EACH

spinach mushrooms red onions giardiniera marinated artichoke caramelized onions cherry tomatoes

CHOOSE YOUR BASE evoo or fresh tomato sauce

MEAT

+\$5 EACH bacon

chorizo meatballs fennel sausage pepperoni

PREMIUM MEATS MORE +\$8 EACH

\$9

\$5

duck prosciutto prosciutto shrimp

+\$2.50 EACH garlic

basil leaves calabrian chili oil marinated chicken extra red sauce on pizza

DRINKS

SOFT DRINKS

coke, diet coke, sprite

PINK GRAPEFRUIT SODA

ICED TEA

LEMONADE or arnold palmer **COFFEE**

\$6

\$5 regular OR decaf by sparrow coffee in chicago

1L BOTTLED WATER

ESPRESSO

\$4.5 **SPARKLING WATER**

CAPPUCCINO \$9

LATTE

TEA

earl gray, mint citrus chamomile, english breakfast, dragonwell

\$6

\$6

\$4.50

\$6

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