



*Please, you are our guest and  
we want you to enjoy your meal.  
Do not hesitate to ask us to modify  
any of our dishes to accommodate  
your specific needs...*

***Make Zoila's Kitchen your kitchen!***

*Chef Zoila*

*&*

*Chef Ray*



## Appetizers

<b>Antipasto for Two</b> .....	<b>\$24</b>
<i>Burrata Cheese, Stuffed Roasted Pepper, Artichoke Hearts, Cherry Tomatoes, Salami, Cappelletti, Prosciutto, Assorted Cheeses and Fig Jam Crostini.</i>	
<b>Fresh Mozzarella Platter for Two</b> .....	<b>\$19</b>
<i>Sliced Tomatoes, Roasted Peppers, a touch of Pesto and Balsamic Glaze over fresh Arugula that is tossed in our house dressing.</i>	
<b>Shrimp Cocktail 6 pc</b> .....	<b>\$18</b>
<i>Served with Cocktail Sauce &amp; Horseradish Sauce.</i>	
<b>Shrimp in Spicy Honey Garlic Sauce</b> .....	<b>\$15</b>
<i>Served over Crostini.</i>	
<b>New Zealand Mussels</b> .....	<b>\$14</b>
<i>Served in Red or White Sauce.</i>	
<b>Fried Calamari</b> .....	<b>\$14</b>
<i>Soaked in Buttermilk and coated with Corn Meal for that extra crunch. Served with Marinara Sauce.</i>	
<b>Eggplant Rollantini</b> .....	<b>\$12</b>
<i>Golden fried slices, stuffed with our fresh Ricotta Spinach blend.</i>	
<b>Mozzarella Milanese</b> .....	<b>\$12</b>
<i>Flash fried in Olive Oil &amp; Butter. Served with Marinara Sauce.</i>	
<b>Meatballs Romano</b> .....	<b>\$12</b>
<i>Served in our Marinara Sauce with Ricotta and grated Reggiano Parmesan.</i>	
<b>Empanadas</b> .....	<b>\$7</b>
<i>Beef, chicken &amp; Vegetable. All homemade.</i>	
<b>Mexican Grilled Corn</b> .....	<b>\$6</b>
<i>Served with Crema and crumbled Cotija Cheese.</i>	
<b>Garlic &amp; Mozzarella Bread</b> .....	<b>\$5</b>
<i>Served with Marinara Dipping Sauce.</i>	
<b>Chicharron Platter (Serves 6)</b> .....	<b>\$49</b>
<i>Tostones, Chicken Tenders, Fried Calamari, French Fries, Empanadas, Sweet Plantains &amp; BBQ Ribs Tips.</i>	

## Soups

<b>New England Clam Chowder</b> .....	<b>\$6</b>
<b>White Bean &amp; Spinach with Chicken</b> .....	<b>\$6</b>
<b>French Onion Soup</b> .....	<b>\$6</b>
<b>Green Pea Soup</b> .....	<b>\$6</b>
<b>Rock Shrimp &amp; Roasted Corn Chowder</b> .....	<b>\$6</b>
<b>Tuscan Sausage &amp; Spinach Cream Soup</b> .....	<b>\$6</b>



## Salads

- Zoila's Hawaiian Salad**..... \$18  
*Fresh Pineapple and fried Coconut Shrimp surround a bed of Baby Arugula. Tossed in our Sesame Orange Vinaigrette, topped with toasted Macadamia Nuts, Crystalline Ginger and diced Mango.*
- Beet Salad**..... \$13  
*Roasted Red Beets with warm breaded Goat Cheese, roasted Corn, sliced Apples & Baby Arugala tossed In our house dressing.*
- Caesar Salad**..... \$12  
*Add Grilled Chicken \$6   Add Grilled Shrimp 6pc \$12   Add Sliced Steak \$12*
- Spring Salad**..... \$12  
*Chopped Romaine Lettuce tossed with baby Tomatoes, Cucumbers, shredded Carrots, Red Onions, grilled Corn, Green Olives and fresh toasted Croutons served with our House Dressing*
- Greek Salad**..... \$14  
*Chopped Romaine with Red Onion, Olives, Feta Cheese and stuffed Grape Leaves with fresh lemon Olive Oil & Oregano Dressing.*

## Zoila's Specialties

### Mofongo

- Chicken**.....\$20      **Shrimp**.....\$22      **Churrasco**.....\$25  
*Served with Mashed Plantains infused with Zoila's Garlic Sauce.*
- Beef Oxtail**..... \$25  
*Slowly simmered for tenderness, served with White Rice.*
- Bistec Encebollado**..... \$21  
*Steak sauteed in plenty of Onions.*
- Chicharron De Pollo**..... \$17  
*Fried Chicken cut in smaller pieces piled high. Served with French Fries or Tostones.*

## Sides

- Fried Sweet Plantains**..... \$5
- Fried Yucca**..... \$5
- Yellow Vegetable Rice**..... \$5
- Rice & Beans**..... \$5
- Tostones**..... \$5
- Coated French Fries**..... \$5

## Kid's Menu \$8

*Includes Beverage & Scoop of Ice Cream*

*Chicken Tenders & Fries   Spaghetti with Crumbled Meatballs   Personal Cheese Pizza*

**Plate Sharing . . . . . \$5.00**

*Please notify your server of any food allergies you may have. Peanut oil is used in some preparations along with serving seafood. We will be happy to accommodate any special requests.*



# The Steaks

*Served with Chef's Vegetables & Potatoes, Rice, Tostones or Side of Pasta*

<b>Fillet Mignon</b> .....	<b>\$45</b>
<b>Porterhouse Prime</b> .....	<b>\$55</b>
<b>Sicilian Rib Eye Steak – 20-24 oz</b> .....	<b>\$39</b>
<i>Served with Broccoli Rabe and oven roasted Potatoes.</i>	
<b>Steak Pizzaiola</b> .....	<b>\$39</b>
<i>A butterflied 2" Black Angus Rib Eye Steak, charbroiled &amp; finished with Mushrooms, Peppers &amp; Onions in Tomato Sauce with melted Mozzarella.</i>	
<b>Beef Skirt Steak – 20/24 oz</b> .....	<b>\$30</b>
<i>Served with Chimichurri Sauce &amp; Onions on the side...Choice of Tostones or French Fries.</i>	
<b>BBQ Ribs – Full Rack</b> .....	<b>\$28</b>
<i>Slow cooked with our tangy, Tomato BBQ Sauce. Served with French Fries or Tostones.</i>	
<b>Black Angus Burger</b> .....	<b>\$12</b>
<i>Two six ounce Burgers with three slices of Bread, Cheese, cooked Onions, Lettuce. Served with French Fries and topped with Onion Straws, Mayo, Ketchup or Siraccha Aioli on the side.</i>	

# Seafood

<b>Hotsy Totsy Shrimp</b> .....	<b>\$29</b>
<i>Our butter Garlic Shrimp sautéed with diced Red &amp; Green Peppers, Red Pepper Flakes, diced Shallots, Cherry Tomatoes and a touch of Cream in Marinara Sauce over Capellini Pasta.</i>	
<b>Stuffed Shrimp with Crab Meat</b> .....	<b>\$25</b>
<i>Served over Capellini.</i>	
<b>Skinny Shrimp Scampi</b> .....	<b>\$24</b>
<i>Sautéed Garlic Shrimp over thin ribbons of fresh Zucchini.</i>	
<b>Shrimp New Orleans</b> .....	<b>\$29</b>
<i>Chef starts with our Butterflied Garlic Shrimp, Butter, Shallots, Wine and adds Andouille Sausage, diced Zucchini, Fresh Spinach, Sun Dried Tomatoes over Fettucini with a lite Parmesan Cheese Sauce.</i>	
<b>Shrimp and Bay Scallops</b> .....	<b>\$26</b>
<i>Served over a Saffron infused Risotto with Mushrooms, Peas and Parmesan Cheese.</i>	
<b>Broiled Salmon</b> .....	<b>\$26</b>
<i>Served with Vegetable &amp; choice of Starch.</i>	
<b>Stuffed Tilapia</b> .....	<b>\$24</b>
<i>Two oven roasted Fillets stuffed with Spinach, diced Roasted Peppers, Shallots &amp; Parmesan Cheese. Served with Mashed Potatoes &amp; Chef's Vegetables.</i>	
<b>Linguini with Clam Sauce</b> .....	<b>\$21</b>
<i>Served with your choice of White or Red Sauce.</i>	



## Entrees

- Chicken Parmigiana**..... \$18  
*Served with Spaghetti.*
- Chicken Marsala**..... \$22  
*Slowly simmered in our rich Demi Glaze Sauce with Mushrooms, served with Mashed Potatoes & Vegetable.*
- Chicken Bianca**..... \$24  
*Finished in a Butter Lemon White Wine Sauce with Capers, Artichoke Hearts and fresh Basil... served over Capellini.*
- Chicken Florentine** ..... \$24  
*Sautéed Chicken in Butter; White Wine Lemon Sauce, over Spinach & Mushrooms and Topped with Cherry Tomatoes and Diced Fresh Mozzarella.*
- Chicken Italiano**..... \$24  
*Stuffed with Bread Crumbs, Roasted Red Pepper, Spinach, Mozzarella & Prosciutto, topped with more Fresh Mozzarella and Marsala Mushroom Sauce over Capellini.*
- Veal Milanese** ..... \$26  
*Sauteed in Olive Oil & Butter, with Arugala Salad tossed in House Dressing.*
- Veal Parmigiana**..... \$26  
*Sautéed in Olive Oil & Butter, finished with Marinara Sauce, Fresh Mozzarella and served with Spaghetti.*
- Stuffed Pork Chops 2pcs**..... \$24  
*Two Breaded Pork Chops stuffed with Bread Crumbs, Spinach, Red & Green Peppers, Grated Parmesan & Mozzarella Cheese.*
- Pork Chops Giambotta 2 pcs** ..... \$22  
*Two Chops sauteed with Peppers & Onions and sliced Vinegar Peppers. Served with fresh oven roasted Potatoes.*
- Eggplant Rollantini** ..... \$16  
*Stuffed with our special blend of Ricotta & Spinach, served with fettucini.*

## Homemade Pasta

- Rigatoni Vodka Sauce**..... \$18  
*Add Grilled Chicken .... \$6 Add Grilled Shrimp .... \$10 Add Grilled Steak .... \$15*
- Cavatelli Pasta with Broccoli Rabe & Italian Sausage**..... \$20
- Cavatelli Telephono**..... \$19  
*Served with Marinara Sauce and melted Mozzarella Cheese.*
- Fettucini Alfredo** ..... \$22  
*The classic Parmesan Cheese & Butter Sauce with fresh Pasta.*
- Spaghetti & Meatballs** ..... \$16
- Pappardelle Pasta** ..... \$24  
*Served with a fresh Basil Bolognese Mushroom sauce, topped with creamy Burrata Cheese.*
- Lasagna Rollantini**..... \$21  
*Fresh Pasta Sheets are rolled with our Spinach Ricotta Cheese blend with added ground Italian Sausage Meat. Oven finished with Meatball crumbles and fresh Mozzarella.*
- Rigatoni Ragu**..... \$25  
*Beef Short Ribs slow cooked with Plum Tomatoes, Red Wine & Porcini Mushrooms, then shredded and finished over our fresh Rigatoni Pasta.*
- Rigatoni Boscailo** ..... \$18  
*Crumbled Sausage Meat & Sautéed Mushrooms slow cooked in a Red Wine Tomato Sauce.*
- Sunday Gravy**..... \$26  
*Rigatoni with Meatballs, Sausage & Beef Short Rib. Topped with Ricotta Cheese.*



# Early Bird Specials

Dine-In Only • Tuesday through Thursday • 4pm-6pm  
Friday • 2pm-6pm

**\$13 Per Person** + Tax

**Soup or Garden Salad**

*Choice of Entree:*

**Oven Roasted Salmon • Stuffed Tilapia Fillet**

**Chicken Marsala • Chicken Parmigiana**

**Spaghetti & Meatballs**

*Includes:*

**Coffee & Dessert**

*This menu cannot be used for parties of 10 or more.*

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## Plate of the Day

Tuesday

**Butter Milk Fried Chicken \$14<sup>95</sup>**

*Includes Spring Salad, Mashed Potatoes, Corn on the Cob, Soda or Coffee*

**or**

**Grilled Half Chicken \$14<sup>95</sup>**

Wednesday

**Pasta Nite \$9<sup>95</sup>**

*Includes Garden Salad, Soda or Coffee*

*Choice of Pasta: Spaghetti, Linguini, Capellini, Ziti, Rigatoni or 4 Cheese Ravioli*

*Choice of Sauce: Marinara, Meat, Alfredo, Oil & Garlic or Vodka*

Thursday

**Bar B Que Pork Spare Ribs with Macaroni & Cheese \$16<sup>95</sup>**

*Includes Garden Salad, Soda or Coffee*

### Additions

Garlic & Mozzarella Bread.....	\$5	Chicken Tenders 6pc with French Fries.....	\$10
Meatballs 2 pcs.....	\$5	Half Rack Baby Back Ribs.....	\$15
Sausage 2 pcs.....	\$5	Macaroni & Cheese.....	\$8
Chicken.....	\$5	Jasmine Rice & Beans.....	\$5
Shrimp.....	\$8	Corn On The Cob.....	\$4
Sauteed Garlic Spinach.....	\$5	Coated French Fries.....	\$5
Broccoli Rabe.....	\$8		