ZIN Date Night

FEATURING A BOTTLE OF WINE, STARTER TO SHARE, CHOICE OF TWO ENTREES, AND DESSERT TO SHARE FOR \$50 FOR TWO

Wine CHOICE OF ONE

CHARDONNAY

PINOT GRIGIO

MERLOT

CABERNET SAUVIGNON

TOMATO BRUSCHETTA

TOMATO, FRESH BASIL, GARLIC, BALSAMIC GLAZE, SERVED WITH GARLIC CROSTINIS

Starter CHOICE OF ONE

AVOCADO BACON CHOP SALAD

RED LEAF, ROMAINE, CUCUMBER, TOMATO, MOZZARELLA, AVOCADO VINAIGRETTE, ROMANO CHEESE, PEPPERONCINI

> FRIED CALAMARI MARINATED, HOUSE MARINARA

ARANCINI

PROSCIUTTO, RISOTTO, GOAT CHEESE,
ROLLED IN PANKO BREADING, FRIED GOLDEN
BROWN. TOPPED WITH MARINARA & PARMENSAN

PISTACHIO AND APPLE SALAD

MIXED GREENS, PISTACHIOS, GRANNY SMITH APPLES, GORGONZOLA, BALSAMIC VINAIGRETTE

VEGETABLE RISOTTO

ZUCCHINI, ASPARAGUS, CARROTS, SPINACH, ASIAGO & PARMESAN CHEESE

ADD SHRIMP OR SALMON FOR \$9

RIGATONI & ITALIAN SAUSAGE

ITALIAN SAUSAGE, FRESH BASIL, TOMATO, ASIAGO CREAM SAUCE

BLACKENED MAHI-MAHI

SAUTÉED BOK CHOY, NAPA CABBAGE, WILTED SPINACH, FRESH SHRIMP-MANGO SALSA

CHICKEN MARSALA

PAN-SEARED CHICKEN BREASTS, MUSHROOMS,
MARSALA-DEMI SAUCE, FONTINA MASHED POTATOES,
SAUTÉED HOUSE VEGETABLES

WEST COAST SCAMPI SALAD

ROMAINE, BLACK BEANS, AVOCADO, CORN, TOMATO, FONTINA-SMOKED GOUDA, SAUTÉED SHRIMP, BALSAMIC VINAIGRETTE

CHICKEN PARMESAN

PARMESAN-PANKO ENCRUSTED CHICKEN, HOUSE MARINARA, FRESH MOZZARELLA, TAGLIATELLE PASTA TOSSED IN ALFREDO SAUCE

SHRIMP SCAMPI PASTA

SCAMPI STYLE SAUTEED SHRIMP TOSSED WITH ROASTED GARLIC, DICED TOMATOES, AND PARSLEY. SERVED OVER ANGEL HAIR PASTA

PASTA & MEATS

PENNE PASTA, MEATBALLS, ITALIAN SAUSAGE, TOSSED WITH AN AROMATIC TOMATO SAUCE

DessertCHOICE OF ONE

Entrées

CHOICE OF TWO

HOUSE-MADE TIRAMISU

LADYFINGER COOKIES SOAKED IN ESPRESSO WITH A HINT OF MARSALA AND LAYERED WITH MASCARPONE CHEESE AND DUSTED WITH COCOA POWDER FISHBONE'S Key Lime Pie

A CITRUS SOUTHERN CLASSIC

VANILLA BEAN CREME BRULEE

SERVED WITH STRAWBERRY BALSAMIC COMPOTE