

SHARING MENU · 50 PER PERSON

“Per le occasioni o per degustare con gli amici / for occasions or to enjoy with friends”

Our sharing menu is based on a traditional Italian custom, allowing for all to indulge in a variety of classic and authentic Italian dishes. This sharing menu option works well for small gatherings and is ideal for larger groups.

ANTIPASTI

A classic selection of cured meats, imported Italian cheeses, Cerignola olives, pickled onions and grilled vegetables served with our casalinga bread

INSALATE

A variety of salads

PIZZE

A range of award winning wood-fired pizzas from our menu

V VEGETARIAN
GF GLUTEN FREE
LF LACTOSE FREE

GLUTEN FREE CASALINGA BREAD
AVAILABLE ON REQUEST

MONDAY & TUESDAY – CLOSED
WEDNESDAY TO SUNDAY – LUNCH
FRIDAY TO SUNDAY – DINNER

RESERVATIONS ESSENTIAL
INFO@ZONZO.COM.AU · 03 9730 2500

ASSAGGINI · STARTERS

ANTIPASTO MISTO 40 SERVES 5 - 25 SERVES 2

A classic selection of cured meats, imported Italian cheeses, Cerignola olives, pickled onions and grilled vegetables served with our casalinga bread

GAMBERI PICCANTI 15 GF LF

Tiger prawns marinated in chilli, garlic and parsley

SALSICCE ARROSTO 15 GF LF

Wood-fire oven baked skinless pork & fennel sausages cooked in red wine – minimum 15 minutes

ARANCINI 15 v

Vegetarian Arborio rice balls filled with Mozzarella

POLPETTINE FRITTI 15

Homemade meatballs pan-fried with vincotto – minimum 15 minutes

CARCIOFI FRITTI 13 v LF

Crumbed artichoke hearts drizzled with vincotto

FILLETTI DI ACCIUGHE 13 LF

Marinated Italian white anchovies with our casalinga bread

OLIVE RIPIENE AL GORGONZOLA 11 v

Gorgonzola stuffed Mammoth olives rolled in a layer of semolina served with our casalinga bread

SCHIACCIATA 11 v

Flat bread with olives, gorgonzola and herbs

MISTO DI OLIVE 8 v GF LF

Mixed Sicilian green, Kalamata and Bella di Cerignola olives

PIZZE · PIZZA

24 EACH

PIZZA CON BUFALA v
 Pomodoro, buffalo mozzarella and basil

PIZZA AI QUATTRO FORMAGGI v
 Pomodoro, mozzarella, gorgonzola, mascarpone and parmesan

PIZZA ALLA SALSICCIA
 Pomodoro, mozzarella, asiago, pork and fennel sausage, Spanish onion and rosemary

PIZZA CON PROSCIUTTO
 Pomodoro, mozzarella, baby spinach, prosciutto crudo, mini roma tomatoes and parmesan

PIZZA CON PANCETTA
 Pomodoro, mozzarella, pancetta and sauteed mushrooms

PIZZA CON GAMBERI LF
 Pomodoro, baby spinach, mini roma tomatoes and marinated tiger prawns

PIZZA CON CARCIOFI
 Pomodoro, mozzarella, gorgonzola, rocquette, prosciutto crudo and artichoke hearts

PIZZA CON RADICCHIO
 Pomodoro, mozzarella, asiago, pancetta and radicchio

PIZZA CON MASCARPONE
 Pomodoro, mozzarella, walnuts, speck and mascarpone

PIZZA PRIMAVERA v
 Pomodoro, mozzarella, gorgonzola, rocquette, mini roma tomatoes and parmesan

PIZZA CON PORCINI
 Pomodoro, mozzarella, funghi porcini, pancetta and mascarpone

PIZZA NAPOLETANA
 Pomodoro, buffalo mozzarella, Sicilian green olives, basil and anchovies

PIZZA CON MELANZANE v
 Pomodoro, mozzarella, roast eggplant, roast zucchini and semi dried tomatoes

PIZZA CON RICOTTA v
 Pomodoro, ricotta, pine nuts, sauteed spinach and mini roma tomatoes

PIZZA CON SOPRESSA
 Pomodoro, mozzarella, hot salami, roast capsicum and basil

PIZZA CON PATATE v
 Pomodoro, mozzarella, roast potato and roast capsicum

PIZZE BIANCHE ·
 OIL BASED PIZZA

BIANCA CON PATATE v
 X.V olive oil base, mozzarella, asiago, roast potato, kalamata olives, semi dried tomatoes, Spanish onions and chilli

BIANCA CON SPECK
 X.V olive oil base, mozzarella, gorgonzola, rocquette, speck and shaved parmesan

BIANCA CON CIME DI RAPA v
 X.V olive oil base, buffalo mozzarella, rapa, chilli and garlic

BIANCA CON BRESAOLA
 X.V olive oil base, buffalo mozzarella, wagyu bresaola and basil

BIANCA CON SALMONE AFFUMICATA LF
 X.V olive oil base, smoked Tasmanian Salmon, sautéed leek and berry capers

INSTALATE · SALADS

14 EACH

INSALATA RUCOLA E PARMIGIANO V GF

Rocquette, roasted pine nuts, shaved grana padano with balsamic and X.V olive oil

INSALATA MISTA V GF

Cos, mini roma tomato, Kalamata olives, Persian fetta, Spanish onion and a vinegarettte dressing

INSALATA MEDITERRANEA GF

Cos, mini roma tomatoes, Kalamata olives, bocconcini, anchovies, roast eggplant and a vinaigrette dressing

INSALATA RADICCHIO E ARANCIA V LF GF

Raddichio, orange, balsamic and X.V olive oil

BUFALA E POMODORINI V GF

Buffalo mozzarella, mini roma tomatoes, baby spinach and basil

MAINS

GNOCCHI AL BURRO E SALVIA 24 V

Handmade gnocchi with burnt butter and sage

RAVIOLI CON GRANCHIO 32 LF

Handmade ravioli with spanner crab, lemon, butter and thyme

CALZONE CON BOCCONCINI 25 V

Italian folded pastry filled with roast potato, mushrooms, bocconcini, roast eggplant, roast zucchini and topped with a touch of chilli

CALZONE CON PROSCIUTTO 25

Italian folded pastry filled with prosciutto crudo, mozzarella, baby spinach and mini roma tomatoes

ARROSTO DI AGNELLO 29 LF GF

Slow cooked lamb in red wine and porcini mushrooms accompanied with green beans and roasted potatoes

– minimum 20 minutes

GUANCIALE DI MANZO 29

Beef cheeks slow cooked for six hours with red wine, red capsicum, porcini and button mushrooms served with polenta – minimum 20 minutes

DOLCE · DESSERTS

TORTA AL CIOCCOLATO E MANDORLE 14 GF
Chocolate and almond tort topped with our raspberry coulis

CALZONE ALLA BANANA 14
Folded Italian pastry filled with banana and hazelnut chocolate

CALZONE ALLA FRAGOLA 14
Folded Italian pastry filled with strawberry and hazelnut chocolate

CALZONE ALLA RICOTTA 14
Folded Italian pastry filled with ricotta, walnuts and hazelnut chocolate

TIRAMISU 14
A classic with layers of coffee and liqueur soaked savoiardi biscuits with mascarpone and chocolate

PANNA COTTA 12 GF
Orange infused panna cotta served with a Cointreau and orange syrup

MOUSSE DI CIOCCOLATE 12 GF
Belgian chocolate mousse

DOLCI MISTI 15
Trio of mini desserts - tiramisu, panna cotta and mousse di cioccolato

AFFOGATO 12
Vanilla ice cream topped with a shot of espresso and Frangelico

SELEZIONE DI FORMAGGI 20
Selection of cheeses of the day to share for two

KIDS VANILLA ICE CREAM 3

KIDS RASPBERRY JELLY 3 LF

PROSECCO · SPARKLING · CHAMPAGNE



NV	Train Trak Chardonnay Pinot Noir Yarra Valley VIC	12 50
2015	Lana Moscato King Valley VIC	11 45
2005	Dom Perignon Pinot Chardonnay Champagne FRANCE	300
NV	Laurent-Perrier Brut L-P Tours-sur Marne FRANCE	195
2007	Louis Roederer Cristal Brut Pinot Chardonnay Champagne FRANCE	350

VINI BIANCHI · WHITE WINE



2015	Zonzo Estate Sauvignon Blanc Yarra Valley VIC	11 47
2015	Zonzo Estate Chardonnay Yarra Valley VIC	13 55
2013	Train Trak Chardonnay Yarra Valley VIC	11 44

VINI ROSE · ROSE WINE



2016	Zonzo Estate Rose Yarra Valley VIC	11 47
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VINI ROSSI · RED WINE



2015	Zonzo Estate Pinot Noir Yarra Valley VIC	13 55
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2015	Zonzo Estate Cabernet Sauvignon Yarra Valley VIC	13 55
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2015	Zonzo Estate Shiraz Yarra Valley VIC	13 55

VINI DOLCI · DESSERT WINE



NV	Chambers Rutherglen Muscat Rutherglen VIC	10 40
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DRINKS

LOCAL BEER 6

CARLTON DRAUGHT VIC

VICTORIA BITTER VIC

CASCADE PREMIUM LIGHT TAS

PREMIUM BEER 7

JAMES BOAG'S PREMIUM TAS

CROWN LAGER VIC

IMPORTED BEER 8

BIRRA MORETTI ITALY

MESSINA ITALY

NASTRO AZZURRO PERONI ITALY

MENEBREA ITALY

STELLA ARTOIS BELGIUM

CORONA MEXICO

YARRA VALLEY 9

HARGREAVES HILL PALE ALE

HARGREAVES HILL GOLDEN ALE

HARGREAVES HILL STOUT

ST RONANS APPLE CIDER

NAPOLEONE & CO PEAR CIDER

SOFT DRINKS

COCA COLA, DIET COCA COLA,
SPRITE - GLASS 3.5 CARAFE 14

ARANCIATA ROSSA,
CHINOTTO, GAZZOSA 3.5

ORANGE JUICE 4

LEMON LIME BITTERS 4

AQUA MINERALE 750_{ML} 6

AQUA NATURALE 1000_{ML} 6

COFFEE & TEA

ALL COFFEE AND TEA 3.5
NO SOY OR DECAF AVAILABLE

CAFFE CORETTO 6

BIMBICINO 0.5

SPIRITS & LIQUEURS 9

BACARDI

BAILEYS

BUNDABERG

CANADIAN CLUB

CHIVAS REGAL

COINTREAU

D.O.M

FRANGELICO

JACK DANIELS

JAGERMEISTER

JIM BEAM

JOSE CUERVO

KAHLUA

MALIBU

MIDORI

SAMBUCA BIANCO

SOUTHERN COMFORT

TANQUERAY

VODKA

DIGESTIVES 9

AMARO MONTENEGRO

APEROL

AVERNA

BORGHETTI

BRAULIO

CAMPARI

CYNAR

DISARONNO

GRAPPA

LIMONCELLO

MARTINI ROSSO

PUNT E MES

ROSSO ANTICO