

SERVING FRANKLIN, TN  
SINCE 2007

# ZOLO'S

ITALIAN RESTAURANT

## APERITIVO

**BASKET OF FRIED SPINACH / 10**

*deliciously seasoned*

**DOUBLE TOMATO BRUSCHETTA / 12**

*grape tomatoes, sun-dried tomato, fresh garlic, basil, and sweet red onion with parmesan cheese served with warm crostini*

**BAKED ASIAGO FLATBREAD / 14**

*baked with our own asiago cream sauce and fresh spinach, bacon, melted mozzarella and parmesan cheese*

**CALAMARI / 16**

*lightly breaded and deep-fried with a side of spicy arrabiata sauce*

**CRISPY ARTICHOKEs / 16**

*lightly breaded and deep fried with our pesto genovese*

## ANTIPASTI

**FRENCH ONION SOUP / 7.75**

*made with beef stock base, Marsala wine, slow-cooked caramelized onions, croutons, and provolone cheese*

**CAESAR SALAD / 7.75**

*crisp romaine tossed in our authentic Caesar dressing, topped with shaved parmesan cheese and seasoned croutons*

**CAPRESE SALAD / 7.75**

*mixed greens topped with fresh mozzarella cheese and tomatoes marinated in our own olive oil blend with fresh basil and balsamic reduction*

**HOUSE SALAD / 7.75**

*fresh spring mix with parmesan cheese, tomatoes, sweet red onions, and mushrooms*

**TUSCAN SALAD / 7.75**

*fresh spring mix topped with mandarin oranges, cranberries, toasted almonds, and goat cheese*

**BAKED CHEESY BREAD**

**+ MARINARA / 12**

**FRIED MOZZARELLA CHEESE**

**+ HOMEMADE MARINARA / 12**

# ITALIAN FAVORITES

**SPAGHETTI AND MEATBALLS / 19**

*or sausage (add baked cheese / 3)*

**BAKED FIVE CHEESE TORTELLINI / 19**

*tossed in our marinara or asiago cream sauce then baked with mozzarella cheese (add chicken, meatballs or sausage / 3)*

**BAKED LASAGNA / 22**

*made with layers of seasoned ground beef, ricotta cheese, and mozzarella then baked golden brown*

**CHICKEN OR EGGPLANT PARMIGIANA / 22**

*with our homemade marinara and baked mozzarella cheese (veal / 32)*

**CHICKEN OR SHRIMP AL FREDDO / 22**

*served with our own asiago, parmesan, and romano cream sauce*

**SAUSAGE OR SHRIMP ALLA VODKA / 24**

*"spicy" tomato and cream sauce served over penne pasta*

**SHRIMP OR CHICKEN PICATTA / 26**

*sautéed white wine, butter, fresh squeezed lemon, capers, and mushrooms served with linguine (veal / 32)*

**CHICKEN MARSALA / 26**

*sautéed in sweet marsala wine with mushrooms, butter, and a touch of cream served with angel hair pasta (veal / 32)*

# HOUSE SPECIALTIES

## SPICY TORTELLINI DIABLO / 26

*spicy and savory butter cream sauce with grilled chicken, spicy Italian sausage, pancetta, mushrooms, and sun-dried tomatoes served over five cheese tortellini*

## PARMESAN CRUSTED WHITEFISH / 26

*served with "fire kissed" tomatoes and slow roasted garlic, topped with creamy goat cheese and served over angel hair pasta*

## SHRIMP AND SCALLOP CARBONARA / 29

*linguine, eggs, parmesan cheese, shrimp, scallops, and pancetta come together in the ultimate Italian favorite*

## BAKED CRAB RAVIOLI / 29

*jumbo cheese filled ravioli tossed in our creamy asiago cream sauce then topped with lump crab meat and baked with parmesan cheese crust*

## ANGEL HAIR DEL PESCATORE / 29

*shrimp and scallops prepared in a white wine tomato sauce with fresh basil and minced garlic*

## SALMON AGLIO E OLIO / 29

*seared salmon served with our own slow-roasted garlic oil with grape tomatoes, fresh Italian parsley, and sun-dried tomatoes. Tossed with freshly grated parmesan cheese and served over penne pasta*

## GRILLED RIB-EYE STEAK AND SHIITAKE

## STUFFED MUSHROOM RAVIOLI / 38

*with savory pancetta, caramelized onions, mushroom cream sauce, and a hint of marsala wine*

# WINE

## HOUSE WINE

HAVENS COURT CALIFORNIA ..... 9 / 29  
*cabernet sauvignon, pinot noir, merlot, pinot grigio, dry rosé, chardonnay*

## ITALIAN RED WINE

IMPERO SANGIOVESE ..... 8 / 26  
*fruity with a smooth finish. Spicy hints are completed with notes of red fruit*

ORIGO TOSCANA ..... 10 / 36  
*this super Tuscan is excellently body matured in French oak kegs. It is a dark, ruby red wine. Sangiovese, Cabernet, and Syrah*

DUCAROSSO CHIANTI RISERVA ..... 10 / 36  
*Tuscany, Italy D.O.C.G. Grapes: Sangiovese 85%, Canaiolo 5%, Merlot 5%, Cabernet*

VALPOLICELLA RIPASSO ..... 59  
*red fruits bouquet, especially prunes and cherries with a slight hint of nutmeg and a delicate balsamic note*

FRESCOBALDI NIPOZZANO CHIANTI RISERVA ..... 59  
*tart cherry, black olive, and wild herbs*

RECCHIA AMARONE DELLA VALPOLICELLA ..... 89  
*tart cherry, black olive, and wild herbs*

REVA BAROLO ..... 129  
*old world, fruity, oak, dried flower, and spiced berries*

## PINOT NOIR

BOEN PINOT NOIR..... 49

## CABERNET SAUVIGNON

GRACE BRIDGE..... 12/39

TY CATON WINEMAKER'S CUVEE... 15/59

KINGFISH..... 79

CAYMUS..... 198

## OTHER RED WINE

UNO 1 MALBEC ..... 10/36

## WHITE WINE

CUPCAKE MOSCATO..... 9/29

COASTAL VINES SAUVIGNON BLANC 8/28

RELAX RIESLING..... 9/32

KRIS PINOT NOIR..... 11/39

GRACE BRIDGE..... 12/39

PEACH BELLINI..... 12

ZONIN PROSECCO..... 12

WHITE SPARKLING SANGRIA..... 10

RED SPARKLING SANGRIA..... 10

WATERMELON SANGRIA..... 10

# BEER

HOME STYLE IPA..... 9  
INCARNATION IPA..... 5  
PEANUT BUTTER MILK STOUT..... 5  
HAP & HARRY'S TENNESSEE LAGER..... 5  
MUSIC CITY LIGHT..... 5  
YAZOO DOS PERROS..... 5