

Eddie's Story



Once upon a time in a small town on the shores of the Atlantic Ocean was a young couple who were blessed with twin boys. The couple was poor and could barely put food on the table. They looked at the two boys and decided that they could only keep one. The mamma and the papa needed to distinguish the two boys apart, so they chose to put the uglier of the two boys in a waterproof basket and put him in the sea. The nights were long and cold, and the basket caught the trade winds and sailed across the immense Atlantic through the Straights of Gibraltar and into the Mediterranean Sea to the shores of southern Italy.

A young couple, who had been praying every day for a child, were walking on the beach when, behold, they saw the basket and heard the faint cry of a baby. Mamma and Papa Ghazal looked in the basket and low and behold their prayers had been answered, there in the basket was a baby boy. The Ghazals named him Eddie. They owned a small Italian Ristoranté and they taught Eddie how to prepare great sauces and pasta dishes. Later, when Eddie was a young man, he came to America where he continued his trade as a restaurateur. In 2011 Eddie brought his experience and desire to own a quality Italian Ristoranté in a lovely community to King's Harbor in Kingwood, Texas. One day while talking to a gentleman after glasses of wine and a good cigar they discovered that they were the twin brothers separated by two seas and many years. Eddie and Adam were now reunited in Kingwood and the rest of the story is yet to be written. Join us won't you, perhaps over a glass of wine?

STAY TUNED!

(Some of the facts in this story are not facts at all)

Open Sunday through Thursday 11am to 9pm Friday and Saturday 11am to 10pm

Catering and Private Dining Room Available

Phone: 281-361-7499 • 1660 West Lake Houston Parkway STE 101, Kingwood, Texas 77339

Zammitti's Mission
Highest quality and excellent service at a reasonable price

Appetizers

	Appe	CIZCIS			
Shrimp Scampi Toast Toasted bread topped with shrimp, bell peppers ar garlic butter sauce.	16	Fried Calamari served with marinara.	Add Fresh Jalapeños 1	13	
Crab Cakes Delicious crab meat with peppers, onions and chee	19 ese dusted in	Terry`s Bruschetta Toasted bread topped with a mixture of diced tomatoes provolone cheese, balsamic vinegar, olive oil and basil			
breadcrumbs. Lightly sautéed and served with lem	on butter sauce	Charcuterie Board		19	
Grilled Italian Sausage Italian sausage grilled with red and green bell pep	13 pers and onions in		adian bacon, sliced meatball. nd Italian flat bread		
marmara		Fried Cheese Ravio	li	12	
Fried Mozzarella	11	Fried cheese with zesty rosa sauce			
Fried, fresh whole milk mozzarella, sliced and hand Served with a fresh marinara Spinach Artichoke Dip	d battered.	Garlic Bread Quarter baguette toast Add cheese \$1.00	arter baguette toasted with garlic and butter		
Made fresh, served with crispy flat bread		Crab Stuffed Island		17	
Mrs. Sues Meatballs Two meatballs served with marinara, topped with	11 mozzarella cheese	Crab Stuffed Jalapeno Crab stuffed fresh jalapeno fried, served with go sauce.			
Hummus A Mediterranean favorite made fresh, served with toasted p Add seasonal vegetables 2 Add extra pita 1		Garlic knot Dipping Parmesan cheese, oil o	; Sauce olive, basil, garlic and red cr	4 rush pepper	
Crab Topped Chilled Avocado Garlic, basil, lemon and olive oil	20	GARLIC KNOTS <u>(TOC</u> ORDER OF 4	GO ONLY)	2.25	
Upon availability			Extra Side of Dressir Small 0.69	_	
	Soup a	Soup and Salads Extra Side of Sa		es	
	Cup \$4.99	Bowl \$7.99	Large 3.99		
Minestrone* Fresh seasonal vegetables in savory veggie broth	Corn Chowder Corn, potatoes, red, green bell peppers, and onions		Soup of the Day Ask you server about our soup of the day		
			ийу	4.4	
Greek Salad* Romaine lettuce topped with bell peppers, tomatoes, feta cheese and kalamata olives served with toasted pita bread and house made Greek dressing Half Greek Salad 6		Soup and Salad A cup of soup and side Cad Any other salads will be a	esar, Greek or House salad In upcharge of 2	14	
		Chicken or Shrimp Pesto Pasta Salad 19			

Caesar Salad*

Fresh romaine lettuce blended with parmesan and Caesar dressing, topped with house made croutons

Half Caesar Salad 6

Caprese Salad*

Sliced tomatoes, with fresh mozzarella cheese, julienned fresh basil and vinaigrette.

Half Caprese Salad 6

Spinach Salad*

Fresh spinach and red onions sprinkled with almonds, served with house made Italian dressing

Half Spinach Salad 6

House Salad* 10

Mixed greens with artichoke hearts, black olives, tomato wedge, mozzarella, pepperoncini peppers, and served with house made Italian dressing Half House Salad 5

Zammittis Salad

made Italian dressing

Mixed greens with artichoke hearts, black olives, tomato wedge, mozzarella, prosciutto, pepperoncini peppers, and served with house made Italian dressing

Grilled salmon served on a bed of mixed greens with feta cheese, glazed almonds, tomato wedge and capers served with house

Fresh greens topped with fresh pasta salad, tomato wedge,

Half Zammittis Salad 7

black olives, mozzarella, and pesto

Grilled Salmon Salad

Add Shrimp, Grilled Chicken or Sausage for to any Salad 10 * Denotes Vegetarian Dishes 1 charge for each split plate

Upon availability product, due to weather inclement or conditions Subject for availability prices subject for change without notice

Specialties

8oz Grilled Salmon Topped with fresh lemon butter sauce, served with sautéed

seasonal vegetables

Grilled Mahi-Mahi or Salmon

Topped with zesty (spicy) poblano pepper sauce, served over linguini

Fried Shrimp 20

Lightly floured shrimp fried, served with French fries

Skewered Mixed Grill

One skewer of each chicken, beef, shrimp, and vegetables served with angel hair drizzled in garlic lemon sauce Skewer Substitution: Chicken, shrimp or beef \$1.99

Zammittis Meat Loaf

20

Our special blend of beef and Italian spices with zesty rosa sauce, with a side of linguini, tossed with olive oil, garlic, red pepper flakes, basil and parmesan cheese

Eggplant Parmesan*

Rich layers of eggplant, marinara, mozzarella and parmesan cheese served with a side of linguini, tossed with olive oil, garlic, red pepper flakes, basil and parmesan cheese

Chicken Marsala

20

Lightly floured chicken topped with fresh mushrooms and sweet marsala wine sauce served on a bed of fettuccine pasta

Chicken Picata

20

Lightly floured chicken sautéed with capers, artichoke hearts, tomatoes and white wine lemon sauce served with seasonal

Chicken Parmesan

20

Breaded chicken breast topped with marinara and mozzarella cheese served with a side of linguini, tossed with olive oil, garlic, red pepper flakes and basil

Extra Side of Dressings Small \$0.69

Extra Side of Sauces Small 1.69 **Large 3.99**

Side Substitution Available for entrees with a side only

Seasonal Vegetables 4 Side House Salad 4 Side Caesar Salad 4 Fettuccine with Alfredo 3 Soup of the Day (Cup) 2 **Gluten Free Pasta 4** Whole Wheat Pasta 1.50 Sauteed Spinach 4 **French Fries Fettuccini with Marinara**

Signature Dishes 23

Mediterranean Affair

Marinated grilled chicken breast with chilled olive oil, basil, garlic, a hint of lemon on a bed of angel hair pasta Protein Substitution: Shrimp 24, Mahi-Mahi 24, Salmon 24

Chicken breast stuffed with goat cheese, sun dried tomatoes, sage, spinach. Topped with an herbed demi-glaze, served with seasonal vegetables

Chicken Cacciatore

Grilled chicken with kalamata olives, garlic, basil, onion, marinara white wine sauce over angel hair

Pasta and Ravioli

Lasagna 16 Cheese Ravioli * Layers of pasta, meat sauce, ricotta and parmesan cheese Topped with marinara topped with mozzarella **Butternut Squash Ravioli*** 18 **Grilled Chicken or Shrimp Penne** Sautéed in zesty rosa sauce Parmesan cheese, olive oil, garlic, basil and red pepper flakes **Lobster Ravioli** 22 **Shrimp Primavera** Sautéed in lemon butter sauce Sautéed in alfredo sauce mixed with seasonal vegetables and fettuccine with grilled shrimp Zammitti`s Ravioli* 19 **Linguini with Clam Sauce** Stuffed with portobello mushroom and cheese topped with Linguini topped with a white wine clam sauce zesty rosa sauce

* Denotes Vegetarian Dishes 1 charge for each split plate

Zammittis Pasta Your Way 12

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Choose Your Sauce	Choose your Protein
Marinara	(2) Meat Balls 10
Creamy Pesto	Sausage Link 10
Parmesan Cheese and Garlic	Grilled Chicken 10
Zesty Rose Sauce	Shrimp 10
Alfredo Traditional	Salmon 10
Romano Diavolo	Meat Sauce 7
Creamy Gorgonzola	
	Marinara Creamy Pesto Parmesan Cheese and Garlic Zesty Rose Sauce Alfredo Traditional Romano Diavolo

		12"	16"
Zammeaty Meat Lovers Sliced meatballs, italian sausage, canadian bacon, pepperoni, black ol	ives and onions	24	27
Cheese* Our house made pizza sauce topped with mozzarella		15	18
Pepperoni Mozzarella and pepperoni		17	20
Margherita* Brushed with olive oil, topped with tomatoes, mozzarella and fresh ba	ısil	18	22
Florentine* Brushed with olive oil, topped with mozzarella cheese and spinach		18	22
Hawaiian Canadian bacon, pineapple, italian sausage and mozzarella cheese		18	22
Beef Fajita Pico de gallo, avocado and mozzarella		21	23
Spicy Buffalo Chicken Spicy buffalo sauce, grilled chicken and mozzarella		18	22
Veggie * Mushrooms, onions, bell peppers, black olives, zucchini and yellow squ	uash	17	20
Chicken Alfredo Grilled chicken and alfredo sauce		18	22
Eddie Favorite Ground beef, feta cheese, mushroom and black olives		18	22
Scramble Egg * Soft scrambled eggs with mozzarella cheese		15	18
The Josh Roasted potatoes, provolone cheese with marinara sauce		16	19
Mediterranean Grilled chicken, bell peppers, ricotta cheese, kalamata olives with crea	ımy pesto	18	22
Pizza Dough (single) – not available in gluten free	8"-5	12"- 6	16"-8

8" Gluten Free Pizza Crust Available \$4.59 Extra 12" Gluten Free Pizza Crust Available \$5.59 Extra (cauliflower based)

> Extra Side of Dressings Small \$0.69

Extra Side of Sauces

Small 1.69 Large 3.99

* Denotes Vegetarian Dishes 1 charge for each split plate

No peanut oil used

Zammittis Create Your Own Pizza

Up to three toppings, any additional toppings will be extra charge

8" - \$15

Gluten Free 8"-\$4.59

\$1.25 per extra topping

12" - \$18

16" - \$24

Gluten Free 12"-\$5.59 (Cauliflower)

\$2 per extra topping

\$3 per extra topping

Choose Your Sauce

Pizza Sauce Creamy Pesto

BBQ

Alfredo Romano Diavolo Buffalo

Creamy Gorgonzola Olive Oil

Zesty Rose

Choose Your Cheese Topping

Feta Fresh Mozzarella Provolone Ricotta Parmesan Cheddar

Pesto

Choose Your Protein Topping

Canadian Bacon Chicken Ground Beef Italian Sausage Meatball Pepperoni Prosciutto Salami

Anchovies

Choose Your Vegetable Topping

Artichoke Hearts
Fresh Basil
Mushroom
Jalapeños
Avocado
Garlic
Fresh Jalapeños

Bell Peppers
Green Olives
Pineapple
Yellow Squash
Sun Dried Tomatoes
Oregano

Black Olives
Yellow or Red Onions
Zucchini
Pepperoncini
Spinach
Tomato

Calzones 16

Served with Marinara Sauce

Meatball Calzone

House made meatballs and mozzarella cheese

Spinach Calzone*

Cheese Calzone*

Ricotta and mozzarella cheese

Mozzarella cheese and sautéed spinach

BBQ Chicken Calzone

Mozzarella cheese and grilled chicken breast tossed in our barbecue sauce

Buffalo Chicken Calzone

Mozzarella cheese and grilled chicken breast tossed in our spicy buffalo sauce, served with ranch Create your own Calzone

Choose up to three ingredients from pizza section, any additional topping will be an extra charge of 2

Special Calzone

18

Pepperoni, onions, black olives, Canadian bacon, mushrooms and bell peppers

Stromboli

18

Salami, pepperoni, Canadian bacon, and mozzarella cheese

Burgers and Sandwiches

14

Served with French Fries

Add American Cheese 1 Add Provolone or Blue Cheese Crumble 2

Cooked to order

Hamburger

Grilled 8oz angus beef with lettuce, tomatoes, onions and garlic aoli spread

Double Patty: 8

Zammittis Club Sandwich

Provolone cheese, prosciutto, pepperoni, canadian bacon, lettuce, tomatoes, and basil pesto toasted.

Chicken Sandwich

Grilled or fried with lettuce, tomatoes, onions and garlic aoli spread

Meatball Sub

marinara with mozzarella cheese toasted

* Denotes Vegetarian Dishes

1 charge for each split plate

Lunch Suggestions 15.99

Lunch Portions Served Monday Through Friday 11am to 3pm

With choice of Side House, Side Caesar Salad or Soup of the Day

Any other salads will be 2 upcharge

Select Entrée

Meatloaf Panini

Our special blend of beef and Italian spices with zesty rosa sauce with mozzarella toasted, served with French fries

Lasagna

Made fresh daily with layers of pasta, meat sauce, ricotta and parmesan cheeses topped with mozzarella

Shrimp Primavera

Sautéed in alfredo sauce mixed with seasonal vegetables and fettuccine with grilled shrimp

Spinach Ravioli

Spinach filled ravioli in creamy cilantro sauce

Chicken or Italian Sausage Fettuccine Alfredo

Tossed in our home-made alfredo sauce over fettuccine pasta

Grilled Chicken Penne

Parmesan cheese, olive oil, garlic, basil and red pepper flakes

Baked Ziti

Penne pasta with Zesty Rose sauce with grilled chicken

Select Dessert

Mini Cannoli

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Italian Favorite made fresh with Mascarpone Cheese and Milk Chocolate Chips

Featured Dessert of the Day

Ask your server for today's selections

Ask your server for the Daily Specials!

All Major Credit Cards Accepted

All Parties of 8 or more will have an 18% Gratuity added

Side

French Fries 5

Seasonal Vegetables (Sautéed) 6

Side pasta 5

Sautéed spinach with garlic 6

Sautéed Mushroom with garlic 6

Eggplant Ratatouille 8

Desserts 7

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Cannoli

Italian favorite made fresh with mascarpone cheese and milk chocolate chips

Tiramisu

Made fresh with coffee-soaked lady fingers, whipped cream and mascarpone

Cheesecake

Chocolate Cake 9

Layers of dark moist chocolate cake, sandwiched with silky smooth chocolate filling

Homemade Crème Brulee 9

Cheesecake Calzone 11

Chocolate Cake Calzone 11

Gelato

Ask you server for today's selections

Sorbet

Ask you server for today's selections

Beverages 3

Unsweet Tea Coke
Hot Tea Sprite
Coffee Diet Coke
Decafe Coffee Dr. Pepper
Raspberry Tea Root Beer
Orange Juice Whole Milk
Apple Juice Pink Lemonade

Cranberry Juice

Cappuccino 6
Expresso Shot 4
Acqua Panna Spring Water 1LT 6.50

San Pellegrino

500 ml 3 750 ml 4

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