

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

Fried Calamari 13.50 16.60 **Shrimp Scampi Toast** Served with marinara. Add Fresh Jalapeños 1.05 Toasted bread topped with shrimp, bell peppers and garlic butter sauce. Terry's Bruschetta 13.50 **Crab Cakes** 19.60 Toasted bread topped with a mixture of diced tomatoes, provolone cheese, balsamic vinegar, olive oil and basil Delicious crab meat with peppers, onions and cheese dusted in breadcrumbs. Lightly sautéed and served with lemon butter sauce **Charcuterie Board** Salami, prosciutto, Canadian bacon, sliced meatballs, pepperoni, **Grilled Italian Sausage** with selective cheese and Italian flat bread Italian sausage grilled with red and green bell peppers and onions in marinara Fried Cheese Ravioli 12.45 Fried cheese with zesty rosa sauce Fried Mozzarella 11.40 Fried, fresh whole milk mozzarella sliced, and hand battered. 8.30 **Garlic Bread** Served with a fresh marinara Quarter baguette toasted with garlic and butter Spinach Artichoke Dip 15.55 Add cheese \$1.05 Made fresh, served with crispy flat bread **Crab Stuffed Jalapeno** 17.60 Crab stuffed fresh jalapeno fried, served with garlic aoli Mrs. Sues Meatballs 11.40 sauce. Two meatballs served with marinara, topped with mozzarella cheese **Garlic knot Dipping Sauce Hummus** 9.35 Parmesan cheese, oil olive, basil, garlic, salt, and pepper A Mediterranean favorite made fresh, served with toasted pita bread Add seasonal vegetables 2.10 Add extra pita 1.05 **GARLIC KNOTS (TOGO ONLY)** 2.35

21.75

Soup and Salads

ORDER OF 4

Cup \$6.20 Bowl \$9.35

Minestrone Corn Chowder Soup of the Day
nal vegetables in savory vegaie Corn, potatoes, red, green bell peppers, and Ask you server about our sour

Fresh seasonal vegetables in savory veggie Corn, potatoes, red, green bell peppers, and broth onions

oes, red, green bell peppers, and Ask you server about our soup of the onions day

Extra Side of Dressings Small 0.70

Extra Side of Sauces Small 1.75

Large 4.15

Greek Salad

Romaine lettuce topped with bell peppers, tomatoes, feta cheese and kalamata olives served with toasted pita bread and house made Greek dressing

11.40

Chicken or Shrimp Pesto Pasta Salad

Fresh greens topped with fresh pasta salad, tomato wedge, black olives, mozzarella, and pesto

Half Greek Salad 6.20
Grilled Salmon Salad
Grilled salmon served on a bed of mixed greens with feta cheese,
glazed almonds, tomato wedge and capers served with house
made Italian dressing

dressing, topped with house made croutons

Half Caesar Salad 6.20

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

Sliced tomatoes, with fresh mozzarella cheese, julienned fresh **Half Spinach Salad 6.20** basil, and vinaigrette.

House Salad 10.40

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

Half House Salad 5.20 Add prosciutto 5

Half Caprese Salad 6.20

Crab Topped Chilled Avocado
Garlic, basil, lemon, and olive oil

Upon availability

Add Shrimp, Grilled Chicken or Sausage for to any Salad 10.35 1.05 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 21.75

Lightly floured shrimp fried, served with French fries

Skewered Mixed Grill 21.75

One skewer of each chicken, beef, shrimp, and vegetables served with angel hair drizzled in garlic lemon sauce Skewer Substitution: Chicken, Shrimp, or Beef \$2.10

Zammittis Meat Loaf 21.75

Our special blend of beef and Italian spices with zesty rosa sauce, with a side of roasted potatoes

Eggplant Parmesan 21.75

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

22.75

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

Chicken Picata

21.75

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

Chicken Parmesan

21.75

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 0.70

Extra Side of Sauces

Small 1.75 **Large 4.15**

Side Substitution Available for entrees with a side only

Seasonal Vegetables 4.15 Side House Salad 4.15 Side Caesar Salad 4.15 Fettuccine with Alfredo 3.10 Soup of the Day (Cup) 2.10 **Gluten Free Pasta 4.15** Whole Wheat Pasta 1.55

Sauteed Spinach 4.15 **French Fries Fettuccini with Marinara**

Signature Dishes 23.80

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 24.85, Mahi-Mahi 24.85, Salmon 24.85

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 16.60

Layers of pasta, meat sauce, ricotta and parmesan cheese topped with mozzarella

Grilled Chicken or Shrimp Penne 20.70

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

Shrimp Primavera 24.85

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

Linguini with Clam Sauce 23.80

Linguini topped with a white wine clam sauce

16.60 **Cheese Ravioli**

Topped with marinara

Butternut Squash Ravioli 18.65

Sautéed in zesty rosa sauce

Lobster Ravioli 24.85

Sautéed in lemon butter sauce

Zammitti`s Ravioli 19.70

Stuffed with portobello mushroom and cheese topped with zesty rosa sauce

1.05 charge for each split plate

Zammittis Pasta Your Way 12.45

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Choose Your Pasta	Choose Your Sauce	Choose your Protein
Bow Tie	Marinara	(2) Meat Balls 10.35
Angel Hair	Creamy Pesto	Sausage Link 10.35
Linguini	Parmesan Cheese and Garlic	Grilled Chicken 10.35
Fettuccine	Zesty Rose Sauce	Shrimp 10.35
Penne	Alfredo Traditional	Salmon 10.35
Spaghetti	Romano Diavolo	Meat Sauce 7.25
Gluten Free Pasta 5.20	Creamy Gorgonzola	
Whole Wheat Pasta 2.10		

		12"	16"
Zammeaty Meat Lovers Sliced meatballs, italian sausage, canadian bacon, pepperoni, black oli	ves, and onions	24.85	27.95
Cheese Our house made pizza sauce topped with mozzarella		15.55	18.65
Pepperoni Mozzarella and pepperoni		17.60	20.70
Margherita Brushed with olive oil, topped with tomatoes, mozzarella, and fresh ba	sil	18.65	22.80
Florentine Brushed with olive oil, topped with mozzarella cheese and spinach		18.65	22.80
Hawaiian Canadian bacon, pineapple, italian sausage and mozzarella cheese		18.65	22.80
Beef Fajita Pico de gallo, avocado and mozzarella		21.75	23.80
Spicy Buffalo Chicken Spicy buffalo sauce, grilled chicken, and mozzarella		18.65	22.80
Veggie Mushrooms, onions, bell peppers, black olives, zucchini, and yellow squ	ıash	17.60	20.70
Chicken Alfredo Grilled chicken and alfredo sauce		18.65	22.80
Eddie Favorite Ground beef, feta cheese, mushroom, and black olives		18.65	22.80
Scramble Egg Soft scrambled eggs with mozzarella cheese		15.55	18.65
The Josh Roasted potatoes, provolone cheese with marinara sauce		16.60	19.70
Mediterranean Grilled chicken, bell peppers, ricotta cheese, kalamata olives with creamy pesto		18.65	22.80
Pizza Dough (single) – not available in gluten free	8" - 5.20	12"- 6.20	16"- 8.30

8" Gluten Free Pizza Crust Available \$4.75 Extra 12" Gluten Free Pizza Crust Available \$5.80 Extra (cauliflower based)

> Extra Side of Dressings Small \$0.70

Extra Side of Sauces Small 1.75 Large 4.15

1.05 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" - \$15.50

Gluten Free 8"-\$4.75

\$1.30 per extra topping

12" - \$18.65

16" - \$24.85

Gluten Free 12"-\$5.80 (Cauliflower)

\$2.10 per extra topping

\$3.10 per extra topping

Choose Your Sauce

Pizza Sauce Creamy Pesto BBQ Alfredo Romano Diavolo Buffalo Zesty Rose

Creamy Gorgonzola Olive Oil

Pesto

Choose Your Cheese Topping

Feta Fresh Mozzarella Provolone Parmesan Ricotta Cheddar

Choose Your Protein Topping

Canadian Bacon Chicken Ground Beef Italian SausageProsciuttoMeatballSalamiPepperoniAnchovies

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 16.60

Served with Marinara Sauce

Meatball Calzone

House made meatballs and mozzarella cheese

Cheese Calzone

Ricotta and mozzarella cheese

Spinach Calzone *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 2.10

Special Calzone 18.65

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

Stromboli 18.65

Salami, pepperoni, Canadian bacon, and mozzarella cheese

Burgers and Sandwiches

14.50

Served with French Fries Add American Cheese 1.05 Add Provolone or Blue Cheese Crumble 2.10 **Cooked to order

**Hamburger

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

Double Patty: 8.30

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

1.05 charge for each split plate

Lunch Suggestions 16.60

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 2.10 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 5.20

Seasonal Vegetables (Sautéed) 6.20

Side pasta 5.20

Sautéed spinach with garlic 6.20

Sautéed Mushroom with garlic 6.20

Eggplant Ratatouille 8.30

Desserts 7.25

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 9.35

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

Homemade Crème Brulé 9.35

Not available for take out

Cheesecake Calzone 11.40

Chocolate Cake Calzone 11.40

Gelato

Ask you server for today's selections

Sorbet

Ask you server for today's selections

Beverages 3.40

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

*No refills on juices

Cappuccino 6.20 Expresso Shot 4.15

Acqua Panna Spring Water 1LT 6.75

San Pellegrino

500 ml 3.10 750 ml 4.15

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