

Zammitti's

Italian Ristorante

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 Ristorante 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 Ristorante 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

Shrimp Scampi Toast <i>Toasted bread topped with shrimp, bell peppers and garlic butter sauce.</i>	16	Fried Calamari <i>served with marinara. Add Fresh Jalapeños 1</i>	13
Crab Cakes <i>Delicious crab meat with peppers, onions and cheese dusted in breadcrumbs. Lightly sautéed and served with lemon butter sauce</i>	19	Terry`s Bruschetta <i>Toasted bread topped with a mixture of diced tomatoes, provolone cheese, balsamic vinegar, olive oil and basil</i>	13
Grilled Italian Sausage <i>Italian sausage grilled with red and green bell peppers and onions in marinara</i>	13	Charcuterie Board <i>Salami, prosciutto, Canadian bacon, sliced meatballs, pepperoni, with selective cheese and Italian flat bread</i>	19
Fried Mozzarella <i>Fried, fresh whole milk mozzarella, sliced and hand battered. Served with a fresh marinara</i>	11	Fried Cheese Ravioli <i>Fried cheese with zesty rosa sauce</i>	12
Spinach Artichoke Dip <i>Made fresh, served with crispy flat bread</i>	15	Garlic Bread <i>Quarter baguette toasted with garlic and butter Add cheese \$1.00</i>	8
Mrs. Sues Meatballs <i>Two meatballs served with marinara, topped with mozzarella cheese</i>	11	Crab Stuffed Jalapeno <i>Crab stuffed fresh jalapeno fried, served with garlic aoli sauce.</i>	17
Hummus <i>A Mediterranean favorite made fresh, served with toasted pita bread Add seasonal vegetables 2 Add extra pita 1</i>	9	Garlic knot Dipping Sauce <i>Parmesan cheese, oil olive, basil, garlic and red crush pepper</i>	4
Crab Topped Chilled Avocado <i>Garlic, basil, lemon and olive oil *Upon availability*</i>	20	GARLIC KNOTS <u>(TOGO ONLY)</u> <i>ORDER OF 4</i>	2.25

Extra Side of Dressings
Small 0.69

Extra Side of Sauces
Small 1.69
Large 3.99

Soup and Salads

Cup \$4.99 Bowl \$7.99

Minestrone* <i>Fresh seasonal vegetables in savory veggie broth</i>	Corn Chowder <i>Corn, potatoes, red, green bell peppers, and onions</i>	Soup of the Day <i>Ask you server about our soup of the day</i>
Greek Salad* <i>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</i>	Soup and Salad <i>A cup of soup and side Caesar, Greek or House salad Any other salads will be an upcharge of 2</i>	
Caesar Salad* <i>Fresh romaine lettuce blended with parmesan and Caesar dressing, topped with house made croutons Half Caesar Salad 6</i>	Chicken or Shrimp Pesto Pasta Salad <i>Fresh greens topped with fresh pasta salad, tomato wedge, black olives, mozzarella, and pesto</i>	
Caprese Salad* <i>Sliced tomatoes, with fresh mozzarella cheese, julienned fresh basil and vinaigrette. Half Caprese Salad 6</i>	Grilled Salmon Salad <i>Grilled salmon served on a bed of mixed greens with feta cheese, glazed almonds, tomato wedge and capers served with house made Italian dressing</i>	
Spinach Salad* <i>Fresh spinach and red onions sprinkled with almonds, served with house made Italian dressing Half Spinach Salad 6</i>	Zammittis Salad <i>Mixed greens with artichoke hearts, black olives, tomato wedge, mozzarella, prosciutto, pepperoncini peppers, and served with house made Italian dressing Half Zammittis Salad 7</i>	
House Salad* <i>Mixed greens with artichoke hearts, black olives, tomato wedge, mozzarella, pepperoncini peppers, and served with house made Italian dressing Half House Salad 5</i>		

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 <i>Topped with fresh lemon butter sauce, served with sautéed seasonal vegetables</i>	20	Chicken Marsala <i>Lightly floured chicken topped with fresh mushrooms and sweet marsala wine sauce served on a bed of fettuccine pasta</i>	20
Grilled Mahi-Mahi or Salmon <i>Topped with zesty (spicy) poblano pepper sauce, served over linguini</i>	20	Chicken Picata <i>Lightly floured chicken sautéed with capers, artichoke hearts, tomatoes and white wine lemon sauce served with seasonal vegetables</i>	20
Fried Shrimp <i>Lightly floured shrimp fried, served with French fries</i>	20	Chicken Parmesan <i>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</i>	20
Skewered Mixed Grill <i>One skewer of each chicken, beef, shrimp, and vegetables served with angel hair drizzled in garlic lemon sauce</i> <i>Skewer Substitution: Chicken, shrimp or beef \$1.99</i>	20		
Zammittis Meat Loaf <i>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</i>	20		
Eggplant Parmesan* <i>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</i>	20		

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

Signature Dishes 23

Mediterranean Affair <i>Marinated grilled chicken breast with chilled olive oil, basil, garlic, a hint of lemon on a bed of angel hair pasta</i> <i>Protein Substitution: Shrimp 24, Mahi-Mahi 24, Salmon 24</i>
Chicken Saltimbocca <i>Chicken breast stuffed with goat cheese, sun dried tomatoes, sage, spinach. Topped with an herbed demi-glaze, served with seasonal vegetables</i>
Chicken Cacciatore <i>Grilled chicken with kalamata olives, garlic, basil, onion, marinara white wine sauce over angel hair</i>

Pasta and Ravioli

Lasagna <i>Layers of pasta, meat sauce, ricotta and parmesan cheese topped with mozzarella</i>	16	Cheese Ravioli * <i>Topped with marinara</i>	16
Grilled Chicken or Shrimp Penne <i>Parmesan cheese, olive oil, garlic, basil and red pepper flakes</i>	20	Butternut Squash Ravioli* <i>Sautéed in zesty rosa sauce</i>	18
Shrimp Primavera <i>Sautéed in alfredo sauce mixed with seasonal vegetables and fettuccine with grilled shrimp</i>	24	Lobster Ravioli <i>Sautéed in lemon butter sauce</i>	22
Linguini with Clam Sauce <i>Linguini topped with a white wine clam sauce</i>	19	Zammitti`s Ravioli* <i>Stuffed with portobello mushroom and cheese topped with zesty rosa sauce</i>	19

*** Denotes Vegetarian Dishes 1 charge for each split plate**

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Caution: Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk to bloodborne illness Seafood maybe contain bones and/or shells

Zammittis Pasta Your Way 12

Choose Your Pasta

Bow Tie
Angel Hair
Linguini
Fettuccine
Penne
Spaghetti

Gluten Free Pasta 5
Whole Wheat Pasta 2

Choose Your Sauce

Marinara
Creamy Pesto
Parmesan Cheese and Garlic
Zesty Rose Sauce
Alfredo Traditional
Romano Diavolo
Creamy Gorgonzola

Choose your Protein

(2) Meat Balls 10
Sausage Link 10
Grilled Chicken 10
Shrimp 10
Salmon 10
Meat Sauce 7

	12"	16"
Zammeaty Meat Lovers <i>Sliced meatballs, italian sausage, canadian bacon, pepperoni, black olives and onions</i>	24	27
Cheese* <i>Our house made pizza sauce topped with mozzarella</i>	15	18
Pepperoni <i>Mozzarella and pepperoni</i>	17	20
Margherita* <i>Brushed with olive oil, topped with tomatoes, mozzarella and fresh basil</i>	18	22
Florentine* <i>Brushed with olive oil, topped with mozzarella cheese and spinach</i>	18	22
Hawaiian <i>Canadian bacon, pineapple, italian sausage and mozzarella cheese</i>	18	22
Beef Fajita <i>Pico de gallo, avocado and mozzarella</i>	21	23
Spicy Buffalo Chicken <i>Spicy buffalo sauce, grilled chicken and mozzarella</i>	18	22
Veggie * <i>Mushrooms, onions, bell peppers, black olives, zucchini and yellow squash</i>	17	20
Chicken Alfredo <i>Grilled chicken and alfredo sauce</i>	18	22
Eddie Favorite <i>Ground beef, feta cheese, mushroom and black olives</i>	18	22
Scramble Egg * <i>Soft scrambled eggs with mozzarella cheese</i>	15	18
The Josh <i>Roasted potatoes, provolone cheese with marinara sauce</i>	16	19
Mediterranean <i>Grilled chicken, bell peppers, ricotta cheese, kalamata olives with creamy pesto</i>	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

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No peanut oil used

Zammittis Create Your Own Pizza

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

8" - \$15 <i>Gluten Free 8"-\$4.59</i> \$1.25 per extra topping	12" - \$18 <i>Gluten Free 12"-\$5.59 (Cauliflower)</i> \$2 per extra topping	16" - \$24 \$3 per extra topping
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Choose Your Sauce

Pizza Sauce	Alfredo	Creamy Gorgonzola
Creamy Pesto	Romano Diavolo	Olive Oil
BBQ	Buffalo	Pesto
	Zesty Rose	

Choose Your Cheese Topping

Feta	Provolone	Parmesan
Fresh Mozzarella	Ricotta	Cheddar

Choose Your Protein Topping

Canadian Bacon	Italian Sausage	Prosciutto
Chicken	Meatball	Salami
Ground Beef	Pepperoni	Anchovies

Choose Your Vegetable Topping

Artichoke Hearts	Bell Peppers	Black Olives
Fresh Basil	Green Olives	Yellow or Red Onions
Mushroom	Pineapple	Zucchini
Jalapeños	Yellow Squash	Pepperoncini
Avocado	Sun Dried Tomatoes	Spinach
Garlic	Oregano	Tomato
Fresh Jalapeños		

Calzones 16

Served with Marinara Sauce

Cheese Calzone* <i>Ricotta and mozzarella cheese</i>	Meatball Calzone <i>House made meatballs and mozzarella cheese</i>
Spinach Calzone* <i>Mozzarella cheese and sautéed spinach</i>	BBQ Chicken Calzone <i>Mozzarella cheese and grilled chicken breast tossed in our barbecue sauce</i>
Buffalo Chicken Calzone <i>Mozzarella cheese and grilled chicken breast tossed in our spicy buffalo sauce, served with ranch</i>	Create your own Calzone <i>Choose up to three ingredients from pizza section, any additional topping will be an extra charge of 2</i>
Special Calzone 18 <i>Pepperoni, onions, black olives, Canadian bacon, mushrooms and bell peppers</i>	Stromboli 18 <i>Salami, pepperoni, Canadian bacon, and mozzarella cheese</i>

Burgers and Sandwiches

14

Served with French Fries

Add American Cheese 1 Add Provolone or Blue Cheese Crumble 2
Cooked to order

Hamburger <i>Grilled 8oz angus beef with lettuce, tomatoes, onions and garlic aoli spread</i> Double Patty: 8	Zammittis Club Sandwich <i>Provolone cheese, prosciutto, pepperoni, canadian bacon, lettuce, tomatoes, and basil pesto toasted.</i>
Chicken Sandwich <i>Grilled or fried with lettuce, tomatoes, onions and garlic aoli spread</i>	Meatball Sub <i>marinara with mozzarella cheese toasted</i>

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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

Italian Favorite made fresh with Mascarpone Cheese and Milk
Chocolate Chips

Featured Dessert of the Day

Ask your server for today’s selections

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

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

Espresso Shot 4

Acqua Panna Spring Water 1LT 6.50

San Pellegrino

500 ml 3

750 ml 4

Ask your server for the Daily
Specials!

All Major Credit Cards Accepted

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

Catering and Private Dining Room Available

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