

# Zia's

## SOCIAL

— CIBO ★ BAR —

General Manager — Kevin Ragan  
Executive Chef — Scott Rice

(773) 775-0808 | ZiasSocial.com

### SALADS

- Brussel Sprout Salad** *gf*  
shaved brussel sprouts, mixed greens, pinenuts, honeycrisp apples, lardons, roasted shallot vinaigrette 11
  - Shaved Cauliflower Salad** *gf*  
baby greens, pistachios, pickled sweet peppers, scallions, white balsamic vinaigrette 11
  - Caesar Salad**  
romaine, croutons, white anchovies 9
  - Social Chopped** *gf*  
cacciatore ham, pepperoncinis, bleu cheese, chopped egg, cherry tomato, artichoke, red onions, cucumber, avocado, smoked mustard vinaigrette 12
  - Heirloom Burrata** *gf*  
heirloom tomatoes, roasted red & gold beets, fresh fava beans, burrata, arugula, fennel pollen, lemon EVOO 12
  - House Salad** *gf*  
mixed greens, shaved veggies, tomato, red onion, roasted shallot vinaigrette 9
- Add to any salad — Chicken 6 Shrimp 8 Steak 12

**Minestrone Soup** *gf* 8

### SHAREABLES

- Wood Fired Table Bread**  
roasted garlic, orange honey glaze, black pepper and Zia's signature relish 5
- Polpo** *gf*  
spanish octopus, fried potato salad, crispy prosciutto, roasted garlic marcona almond romesco sauce 17
- Braciole & Polenta** *gf*  
braised beef roll, soft polenta, taleggio, shaved parm 13
- Meatballs**  
ricotta fresca, shaved parm, focaccia 10
- Truffle Frites** *gf*  
white truffle oil, truffle butter, parmigiana 9
- Fried Calamari**  
hot cherry peppers, cocktail sauce 16
- Mussels** *gf*  
choice of red sauce or white sauce, focaccia 16
- \*Ahi Tuna Tartare** *gf*  
sushi grade tuna, avocado, thin-sliced pickle, shaved red onion, fennel, tomato, EVOO, Salsa Verde 17
- Seasonal Bruschetta**  
Roma tomatoes, fig jam, Danish bleu cheese, fresh basil, honey 11
- Shrimp Scampi**  
garlic bread 16

**SOCIAL BOARD**  
chef's selection of meat and cheeses 20

- Brussel Sprouts** *gf*  
crispy brussel sprouts, diced lardons, spiced pecans, creamy goat cheese and a black pepper-apple cider gastrique 12

### ENTREES

- \*Steak** *gf*
  - 14 oz. New York Strip, porcini crusted with 12 year aged balsamic, rapini 37
  - Surf and turf with shrimp scampi and rosemary potatoes 46
- \*Social Burger**  
8 oz. smash burger, slab bacon, house made pickles, white cheddar, onion, tomato 15
- \*Pork Chop** *gf*  
14 oz. bone-in Berkshire Farms pork chop, potato, fennel-onion, confit, tomato-olive tapenade 31
- \*Scallops** *gf*  
pan-seared scallops, herb risotto, roasted cauliflower, fresh fava beans, brown butter & lemon 34

### ITALIAN SPECIALTIES

Chicken 22 Veal 30

- \*Limone** *gf*  
lemon, peas, white wine and garlic served with rosemary potatoes
- \*Diavolo** *gf*  
tomato, black olives, capers, tomato, chili flakes, basil, white wine, garlic, soft polenta
- \*Parmigiana**  
breaded, pan fried, marinara, mozzarella, parmigiano, basil, with penne pasta
- \*Caluzza**  
Garlic, white wine, sundried tomatoes, peas, goat cheese and angel hair pasta

### PIZZA

- Grape & Goat Cheese**  
grapes, caramelized onion, goat cheese 19
  - Pesto & Roasted Chicken**  
pesto & roasted chicken, oven roasted tomatoes, braised leeks, ricotta 19
  - Speck**  
roasted mushrooms, caramelized onions, truffle oil, fresh thyme, mozzarella 19
  - Spicy Italian**  
hot soppressata, cappicola, parm, calabrian chilis 19
  - Fig & Prosciutto**  
arugula, dried figs, prosciutto, mozzarella, balsamic 18
  - Margarita**  
fresh tomato, basil, fresh mozzarella 17
  - Clemenza's Pizza**  
meatballs, soppressata, giardianera, ricotta 18
  - La Pizza**  
chipotle marinara, chicken, cilantro, roasted cremini mushrooms, chipotle cream 18
  - Da Sausage Pizza**  
Fennel sausage, red confit tomatoes, spinach 18
  - Cheddonara**  
carbonara sauce, bacon, white cheddar, scallions, honey 19
- Gluten free crust available — add 4

### PASTA

- Bolognese**  
rigatoni, ragu of pork, veal, tomato, parmesan 19
  - Linguini Pescatore**  
scallop, shrimp, calamari, mussels, clams, spicy tomato sauce 28
  - Penne Piedmontese**  
chicken, peas, herbs, white wine, garlic parmigiano 19
  - Short Rib Lasagna**  
fresh pasta sheets, layered with braised short rib, fresh ricotta, pecorino romano 24
  - Carbonara in a Jar**  
fusilli with pancetta, prosciutto, herbs, shaken with egg yolk 21
  - Swiss Chard Ravioli**  
brown butter sage cream sauce, toasted hazelnuts, grated grana 19
  - 8 Finger Cavatelli**  
Italian sausage, vodka, peas, ricotta 21
- Gluten free penne pasta available

## RED WINES Glass or Bottle

|   |   |
|---|---|
| CLAY SHANNON<br><i>California, Cabernet Sauvignon</i> 12.5   50 | SEGHESSIO<br><i>Sonoma, Zinfandel</i> 13   52                         |
| JUSTIN<br><i>Paso Robles, Cabernet Sauvignon</i> 15.5   62      | CONUNDRUM<br><i>California, Red Blend</i> 9.5   38                    |
| CAYMUS<br><i>Napa, Cabernet Sauvignon</i> 22 by the glass       | VINO ROBLES "The Arborist"<br><i>Paso Robles, Red Blend</i> 11.5   46 |
| MATTHEW FRITZ<br><i>California, Pinot Noir</i> 11   44          | UNSHACKLED By Prisoner<br><i>California, Red Blend</i> 15   60        |
| IRIS<br><i>Oregon, Pinot Noir</i> 13   52                       | LA PAGLIAIA<br><i>Siena, Chianti Classico</i> 10   40                 |
| LOST CHAPTERS<br><i>Napa Valley, Merlot</i> 10.5   42           | TENUTA DI NOZZOLE<br><i>Tuscany, Chianti Riserva</i> 13.5   54        |
| BEN MARCO<br><i>Mendoza, Malbec</i> 10.5   42                   | BORGOFORTE<br><i>Italy, Super Tuscan</i> 11   44                      |

## WHITE WINES Glass or Bottle

|   |  |
|---|--|
| ZONIN SPLITS<br><i>Italy, Prosecco</i> 10 by the glass        | BUEHLER<br><i>Russian River, Chardonnay</i> 11   44        |
| LE CONTESSA PROSECCO<br><i>Italy, Prosecco</i> 40 bottle only | FERRARI CARANO<br><i>Sonoma, Chardonnay</i> 12   48        |
| STEFANO FARINA<br><i>Italy, Moscato</i> 9   36                | LOCATIONS<br><i>New Zealand, Sauvignon Blanc</i> 12.5   50 |
| MOUNT GRAVET<br><i>France, Rosé</i> 8   32                    | THE NED<br><i>New Zealand, Sauvignon Blanc</i> 10.5   42   |
| AIX<br><i>France, Rosé</i> 12.5   50                          | CAPOSALDO<br><i>Italy, Pinot Grigio</i> 8.5   34           |
| HIRSHBACH<br><i>Germany, Reisling</i> 8.5   34                |  |

## RESERVE WINES

Bottle only

|   |
|---|
| ORIN SWIFT "MANNEQUIN"<br><i>California, Chardonnay</i> 83          |
| JUSTIN "ISOSCELES"<br><i>California, Cabernet Sauvignon</i> 125     |
| ORIN SWIFT "PAPILLON"<br><i>Napa Valley, Cabernet Sauvignon</i> 150 |
| BELLE GLOS "BALADE"<br><i>California, Pinot Noir</i> 72             |
| PLUMJACK<br><i>Napa Valley, Merlot</i> 80                           |
| CANEPA KOCH "THE DUDE"<br><i>Napa Valley, Red Blend</i> 80          |
| ORIN SWIFT "ABSTRACT"<br><i>California, Red Blend</i> 90            |
| CORTE ARMANO<br><i>Italy, Amarone</i> 92                            |

## DRINK |

### UNDERPASS OLD FASHIONED

Signature Select Wolfe Pointe, Regans Orange Bitters,  
Raw Sugar, Luxardo Cherries, Orange Peel 10

## SIGNATURE COCKTAILS 11 each

|   |  |
|---|--|
| NORWOOD SOUR<br><i>Old Forester Bourbon, Orgeat, Simple Syrup,<br/>Fresh Lemon Juice</i>                          | SOCIAL SANGRIA <i>pitcher 42</i><br><i>Chilean Malbec, Christian Brothers Brandy, Triple<br/>Sec, Simple Syrup, Fresh Fruit Soak</i> |
| AIN'T IT PEACHY<br><i>Bulleit Bourbon, Stirrings Peach, Mint Syrup,<br/>Crushed Ice</i>                           | CHILE CHILL OUT<br><i>St. George Green Chile Vodka, Giffard Banana,<br/>Pineapple, Fresh Lime Juice</i>                              |
| GIN LAVENDER BASIL SMASH<br><i>Tanqueray Sevilla, Lavender Bitters,<br/>Fresh Sour Mix, Basil</i>                 | PRICKLY BUSINESS <i>pitcher 42</i><br><i>Don Q Rum, Prickly Pear Puree, Plum Bitters,<br/>Mint Syrup, Lime</i>                       |
| LA BUENA BUENA <i>pitcher 42</i><br><i>Espolon Blanco Tequila, Ancho Reyes, Triple Sec,<br/>Mango Puree, Lime</i> | MEET ME IN MEXICO<br><i>El Jimador Tequila, Union Mezcal, Creme de Cacao,<br/>Passion Fruit, Lime</i>                                |

## APEROL SPLITZ 11 each

|  |
|--|
| ZIA'S SPLITZ <i>Aperol, Elderflower Liqueur, Lemon, Zonin Prosecco Split</i>                       |
| STRAWBERRY FIELDS <i>Strawberry Basil-Infused Aperol, Soda Water, Ruffino Sparkling Rosé Split</i> |
| DA ORIGINAL <i>Equal parts Aperol, Soda Water, Zonin Prosecco Split</i>                            |

## MARTINIS 12 each

ISLAMORADA  
*Hendricks Neptunia, Coconut Puree,  
Orange Bitters, Lime,  
Giffards Blue Curacao*

BLACKBERRY COSMO  
*Titos, Cointreau, Blackberry Puree,  
Simple Syrup, Fresh Lime Juice*

KEY WEST SUNRISE  
*Absolut Lime Vodka, Godiva White  
Chocolate, Orgeat, Citrus Bitters, Lime,  
Giffards Grenadine*

POMEGRANATE MARTINI  
*Ketel One Citron, Pama Pomegranate,  
Giffard Grenadine, Pineapple Juice*

THE NESSA  
*Absolut Mandarin, Absolut Raspberry,  
Chambord, Moscato*

ESPRESSO MARTINI  
*Tito's Vodka, Van Gogh Espresso,  
Mr. Black, Demerara Syrup, Espresso*

## BOURBON, BEER AND TEQUILA

*Scan QR code to view our selection*



EAT ★ DRINK  
SOCIAL

See server for lists and special flights. Due to Covid-19, prices are subject to change.  
We will do our best to meet any special requests when possible.