

Zia's

SOCIAL

— CIBO ★ BAR —

Proprietor - Joe Calabrese

Executive Chef — Scott Rice

(773) 775-0808 | ZiasSocial.com

SALADS

Shareable for Two

- Brussel Sprout Salad** *gf*
shaved brussel sprouts, mixed greens, pinenuts,
honeycrisp apples, bacon, pomegranate,
roasted shallot vinaigrette 13
- Shaved Cauliflower Salad** *gf*
baby greens, pistachios, pickled sweet peppers,
scallions, white balsamic vinaigrette 13
- Caesar Salad**
romaine, croutons, parmesan 11
- Avocado Salad** *gf*
romaine, avocado, blue cheese, red onion,
tomato, honey mustard vinaigrette 14
- Zia's Pena** *gf*
fresh pears, mixed greens, candied walnuts,
bleu cheese, honey mustard vinaigrette 13
- House Salad** *gf*
mixed greens, shaved veggies, tomato, red
onion, roasted shallot vinaigrette 11

Add to any salad — Chicken 6 Shrimp 8 Steak 12

Minestrone Soup *gf* 8

SHAREABLES

- Bruschetta**
tomato, basil, EVOO 11
- Seasonal Bruschetta**
butternut squash, whipped ricotta,
candied pecans and honey 13
- Braciole & Polenta** *gf*
braised beef roll, soft polenta,
shaved parm 15
- Meatballs**
ricotta fresca, shaved parm, focaccia 12
- Truffle Frites** *gf*
white truffle oil, truffle butter, parmigiana 10
- Fried Calamari**
hot cherry peppers, cocktail sauce 18
- Mussels** *gf*
choice of red sauce or white sauce,
focaccia 18
- Eggplant Parmigiano**
Case Iron, basil 14
- Sausage & Peppers** *gf*
vinegar peppers, rosemary potatoes 13
- Shrimp Scampi**
Hot Cast iron skillet with house
made focaccia 18

SOCIAL BOARD
chef's selection of meat and cheeses 23

Brussel Sprouts *gf*
crispy brussel sprouts, bacon, spiced
pecans, creamy goat cheese and
a black pepper-apple cider gastrique 14

ENTREES

- *Steak** *gf*
 - 14 oz. New York Strip, porcini crusted with 12 year aged balsamic, rapini 40
 - Surf and turf with shrimp scampi and rosemary potatoes 50
- *Social Burger**
8 oz. burger, bacon, house pickles, white cheddar, onion, tomato 16
- *Mailie Pancetta**
pancetta wrapped pork tenderloin, rosemary potatoes, white wine, garlic, demi glaze 28
- *Cioppino**
shrimp, scallops, calamari, mussels, clams, branzino, fresh fennel, tomato-saffron
broth, Basamti rice 38

ITALIAN SPECIALTIES

Chicken 23 Veal 33

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

PIZZA 20

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

PASTA

- Bolognese**
rigatoni, ragu of pork, veal, tomato, parmesan 22
 - Linguini Pescatore**
scallop, shrimp, calamari, mussels, clams, spicy tomato sauce 31
 - Penne Piedmontese**
chicken, peas, herbs, white wine, garlic parmigiano 20
 - Short Rib Lasagna**
fresh pasta sheets, layered with braised short rib,
fresh ricotta, pecorino romano 26
 - Carbonara in a Jar**
fusilli with pancetta, prosciutto, herbs,
shaken with egg yolk 22
 - Ravioli di Zucca**
butternut squash ravioli, brown butter sage cream,
roasted hazelnuts, grated grana 22
 - 8 Finger Cavatelli**
Italian sausage, vodka, peas, ricotta 22
- Gluten free penne pasta available*



RED WINES Glass or Bottle

CLAY SHANNON <i>California, Cabernet Sauvignon</i> 12.5 50	BEN MARCO <i>Mendoza, Malbec</i> 10.5 42
JUSTIN <i>Paso Robles, Cabernet Sauvignon</i> 15.5 62	SEGHESSIO <i>Sonoma, Zinfandel</i> 13 52
CAYMUS <i>Napa, Cabernet Sauvignon</i> 22 by the glass	CONUNDRUM <i>California, Red Blend</i> 9.5 38
MATTHEW FRITZ <i>California, Pinot Noir</i> 11 44	UNSHACKLED By Prisoner <i>California, Red Blend</i> 15 60
IRIS <i>Oregon, Pinot Noir</i> 13 52	LA PAGLIAIA <i>Siena, Chianti Classico</i> 10 40
LOST CHAPTERS <i>Napa Valley, Merlot</i> 10.5 42	BORGOFORTE <i>Italy, Super Tuscan</i> 11 44

WHITE WINES Glass or Bottle

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

RESERVE WINES

Bottle only

JAINE <i>Washington, Sauvignon Blanc</i>	58
QUILT <i>Napa Valley, Chardonnay</i>	69
STAG'S LEAP <i>Napa Valley, Chardonnay</i>	78
KEN WRIGHT <i>Willamette Valley, Pinot Noir</i>	69
THE DUDE <i>Napa, Blend</i>	80
ORIN SWIFT "ABSTRACT" <i>Napa, Blend</i>	90
PLUMPJACK <i>Napa, Merlot</i>	110

DRINK |

UNDERPASS OLD FASHIONED Signature Select Bourbon, Regans Orange Bitters, Raw Sugar, Luxardo Cherries, Orange Peel 11

SIGNATURE COCKTAILS 12 each

NORWOOD SOUR <i>Old Forester Bourbon, Orgeat, Simple Syrup, Fresh Lemon Juice</i>	SOCIAL SANGRIA <i>pitcher 42</i> <i>Chilean Malbec, Christian Brothers Brandy, Triple Sec, Simple Syrup, Fresh Fruit Soak</i>
THE MONTICELLO <i>Jeffersons Bourbon, Pierre Ferrand Dry Curacao, Campri, Apple Cider, Lemon Juice</i>	AUTUMN MULE <i>Titos, Apple Cider, Lime, Ginger Beer</i>
GIN LAVENDER BASIL SMASH <i>Tanqueray Sevilla, Lavender Bitters, Fresh Sour Mix, Basil</i>	PRICKLY BUSINESS <i>pitcher 42</i> <i>Blackberry Mojito-Don Q Rum, Blackberry Puree, Plum Bitters, Mint Syrup, Lime</i>
LA BUENA BUENA <i>pitcher 42</i> <i>Milagro, Pear Puree, Cinnamon Syrup, Pierre Dry Curacao, Lime</i>	MEET ME IN MEXICO <i>El Jimador Tequila, Union Mezcal, Creme de Cacao, Passion Fruit, Lime</i>

APEROL SPLITZ 11 each

ZIA'S SPLITZ <i>Aperol, Elderflower Liqueur, Lemon, Zonin Prosecco Split</i>
SOCIAL PEARADISE <i>Pear and Thyme-Infused Aperol, Cinnamon Syrup, Soda Water, Zonin Prosecco</i>
DA ORIGINAL <i>Equal parts Aperol, Soda Water, Zonin Prosecco Split</i>

MARTINIS 12 each

THE PEARFECT GINGER
Absolut Pear, Domaine Canton, Pear Puree, Cinnamon Syrup

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

DESPERADO
Milagro Resposado, Pomengrante, Maple Syrup, Lemon Juice, Angostura Bitters

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

THE NESSA
Absolut Mandarin, Absolut Raspberry, Chambord, Moscato

ESPRESSO MARTINI
Tito's Vodka, Mr. Black, Espresso, Absolut Vanilla

ZUCARDI CONCRETO <i>Argentina, Malbec</i>	99
ROMBAUER <i>Napa, Zinfandel</i>	92
ORIN SWIFT "PAPILLON" <i>Napa, Cabernet</i>	150
CASTELLI DI BOSSI <i>Chianti, Chianti Classico Gran Selezione</i>	99
GRATTAMACCO "BOLGHERI" <i>Tuscany, SuperTuscan</i>	82
CORTE ARMANO <i>Veneto, Amarone</i>	92
BORGOGNO <i>Piedmont, Barolo</i>	150
CASANOVA DI NERI <i>Montalcino, Brunello</i>	160