

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, white anchovies 11
 - Avocado Salad** *gf*
romaine, avocado, blue cheese, red onion,
tomato, honey mustard vinaigrette 14
 - Carpaccio** *gf*
thinly sliced raw beef with arugula,
grilled artichokes, caper-lemon oil dressing 16
 - 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
- Braciolo & Polenta** *gf*
braised beef roll, soft polenta, taleggio,
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**
cast iron, basil 14
- Sausage & Peppers** *gf*
vinegar peppers, rosemary potatoes 13
- Shrimp Scampi**
hot cast iron skillet with
house made focaccia 18
- Mozzarella Frito**
breaded fresh mozzarella square,
tomato-basil & caper sauce 11
- Brussel Sprouts** *gf*
crispy brussel sprouts, bacon, spiced
pecans, creamy goat cheese and a
black pepper-apple cider gastrique 14

SOCIAL BOARD
 chef's selection of meat and cheeses 23

ENTREES

- *Filetto Di Fromagio**
herb-cheese stuffed 8 oz filet, red wine reduction, mashed potatoes 42
- *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
- *Pesce Bianco**
Lake Superior white fish with white wine, capers, butter, fresh herbs and angel hair pasta 28
- *Pollo Ripieno**
Fontina, spinach, sundried tomato stuffed chicken breast with soft polenta,
roasted garlic and marsala sauce 26

ITALIAN SPECIALTIES Chicken 23 Veal 33

- *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 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

gf - The items on this menu (if ordered as directed) are prepared to be "gluten friendly" and are not necessarily gluten free. *These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any special dietary requirements or allergies.

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RED WINES *Glass or Bottle*

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| CLAY SHANNON <i>California, Cabernet Sauvignon</i> 12.5 50 | BEN MARCO <i>Mendoza, Malbec</i> 11 44 |
| JUSTIN <i>Paso Robles, Cabernet Sauvignon</i> 15.5 62 | SEGHEGIO <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> 13.5 54 | LAMOLE Di LAMOLE <i>Italy, Chianti Classico</i> 12 48 |
| LOST CHAPTERS <i>Napa Valley, Merlot</i> 10.5 42 | BORGOFORTE <i>Italy, Super Tuscan</i> 11 44 |

WHITE WINES *Glass or Bottle*

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| ZONIN SPLIT <i>Italy, Prosecco</i> 11 by the glass | BUEHLER <i>Russian River, Chardonnay</i> 12 48 |
| LE CONTESSA PROSECCO <i>Italy, Prosecco</i> 44 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 | RUFFINO ROSE SPLIT <i>Italy</i> 11 by the glass |

RESERVE WINES

Bottle only

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| 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 |
| 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 |

DRINK ||

UNDERPASS OLD FASHIONED *Bourbon of the Month, Regans' Orange Bitters, Raw Sugar, Luxardo Cherries, Orange Peel* 13

SIGNATURE COCKTAILS 12 each

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| 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> |
| TERZO <i>Jefferson's Bourbon, Stirrings Peach Liqueur, Peychaud's Bitters</i> | MILLIONS OF PEACHES <i>Peach-Infused Tito's Handmade Vodka, Fresh Lime, Goslings 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> | ◆ LCR ◆ <i>Milagro Reposado, Real Coconut Puree, Fresh Lime, Pineapple Juice</i> |

APEROL SPLITZ 11 each

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| ZIA'S SPLITZ <i>Aperol, Elderflower Liqueur, Lemon, Zonin Prosecco Split</i> |
| DANGER ZONE <i>Aperol, Averna Amaro Siciliano, Bourbon of the Month, Zonin Prosecco, Soda Water</i> |
| DA ORIGINAL <i>Aperol, Soda Water, Zonin Prosecco Split</i> |

MARTINIS 12 each

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| THE PEARFECT GINGER <i>Absolut Pear, Domaine Canton, Pear Puree, Cinnamon Syrup</i> |
| BLACKBERRY COSMO <i>Titos, Cointreau, Blackberry Puree, Simple Syrup, Fresh Lime Juice</i> |
| UNDER THE SEA <i>Hendrick's Neptunia Gin, Elderflower Liqueur, Fresh Lime, Rose Prosecco</i> |
| POMEGRANATE MARTINI <i>Ketel One Citron, Pama Pomegranate, Giffard Grenadine, Pineapple Juice</i> |
| THE NESSA <i>Absolut Mandarin, Absolut Raspberry, Chambord, Moscato</i> |
| ESPRESSO MARTINI <i>Tito's Vodka, Mr. Black, Espresso, Absolut Vanilla</i> |

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.