# SPARKLING

**LAMARCA PROSECCO | VENETO**  
Light, refreshing and crisp with notes of lemon, green apple and grapefruit  
**glass:** 10  
**bottle:**

**POEMA CAVA | SPAIN**  
Dry, rich and a creamy texture with notes of peach, pear and toasted bread  
**glass:** 8.5  
**bottle:** 30

**WYCLIFF BRUT OR BRUT ROSE | CALIFORNIA**  
Delicate fruit flavors with a crisp finish  
**glass:** 6  
**bottle:** 16

**TAITTINGER BRUT LA FRANCAISE | CHAMPAGNE (375ML – ½ BOTTLE)**  
Notes of citrus, pear and apricot with hazelnut and a hint of buttery brioche  
**glass:** 45

# WHITE

**CAPOSALDO PINOT GRIGIO | VENETO**  
Light and crisp with notes of tangerine and apricots  
**glass:** 7  
**bottle:** 24

**J VINEYARDS PINOT GRIS | CALIFORNIA**  
Fruit-forward and layered, notes of ripe pear, apricot, white peach, and lime  
**glass:** 11.5  
**bottle:** 34

**HUGUES PICPOUL DE PINET | FRANCE**  
Medium body with fine aromas of citrus and green melon  
**glass:** 7  
**bottle:** 24

**BONterra SAUVIGNON BLANC | CALIFORNIA**  
Light and acidic with citrus and lemongrass  
**glass:** 7.5  
**bottle:** 24

**WHITEHAVEN SAUVIGNON BLANC | MARLBOROUGH**  
Grapefruit, white peach, pineapple and juicy pear with a clean, zesty finish  
**glass:** 11  
**bottle:** 36

**CLIFF LEDE SAUVIGNON BLANC | NAPA**  
Peach, melon and citrus flavors with a hint of spice and a crisp finish  
**glass:** 46

**HOUGUE RIESLING | GERMANY**  
Fresh fruit flavors with a juicy mid-palate, balanced acidity and sweet, lingering finish  
**glass:** 7  
**bottle:** 24

**BANFI LA PETTEGOLA VERMENTINO | TUSCANY**  
Fruit forward with balanced acid, Mediterranean spices, and exotic fruit  
**glass:** 12  
**bottle:** 34

**WILLIAM HILL CHARDONNAY | CALIFORNIA**  
Oaky with notes of vanilla and bright fruit  
**glass:** 8  
**bottle:** 26

**ST. FRANCIS CHARDONNAY | SONOMA**  
Medium bodied with subtle oak and green apple, juicy pear and melon notes  
**glass:** 11.5  
**bottle:** 32

**CAKEBREAD CHARDONNAY | NAPA**  
Full and lush on the palate with a creamy texture and a long finish  
**glass:** 58

**PINERIDGE CHENIN BLANC VIognier | CALIFORNIA**  
Crisp, lively and refreshing with citrus and light mineral flavors  
**glass:** 8.5  
**bottle:** 30

**LA JOLIE FLEUR ROSE | CALIFORNIA**  
Light with hints of strawberry and fresh fruit  
**glass:** 8  
**bottle:** 26

**CÀ MAIOL CHIARETTO ROSE | ITALY**  
Fresh and well-bodied, rich in flavor  
**glass:** 30

**ORIN SWIFT “MANNEQUIN” CHARDONNAY | CALIFORNIA**  
Ripe stone fruit, melon, lemon curd and hints of roasted almond, grapefruit pith and white pepper  
**glass:** 65

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**Wine Wednesday:** Select wines by the glass, $5
## REDS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MARK WEST PINOT NOIR</strong></td>
<td>CALIFORNIA</td>
<td>6</td>
<td>20</td>
</tr>
<tr>
<td>Light, soft and fruit forward</td>
<td></td>
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<tr>
<td><strong>FIRESTEED PINOT NOIR</strong></td>
<td>OREGON</td>
<td>9</td>
<td>32</td>
</tr>
<tr>
<td>Medium bodied with cherry and red berry flavors</td>
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<tr>
<td><strong>LOUIS JADOT PINOT NOIR</strong></td>
<td>FRANCE</td>
<td>36</td>
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<tr>
<td>Notes of fresh cherries and wild strawberries with a long finish</td>
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<tr>
<td><strong>ELOUAN PINOT NOIR</strong></td>
<td>OREGON</td>
<td>11.5</td>
<td>36</td>
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<tr>
<td>Approachable with delicate raspberry and some spice</td>
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<td></td>
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<tr>
<td><strong>ORIN SWIFT SLANDER PINOT NOIR</strong></td>
<td>CALIFORNIA</td>
<td>95</td>
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<tr>
<td>Sweet strawberries, cranberries and hints of rhubarb with a long and smooth finish</td>
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<tr>
<td><strong>ANCIANO TEMPRANILLO</strong></td>
<td>SPAIN</td>
<td>9</td>
<td>30</td>
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<tr>
<td>Medium bodied with ripe red fruit</td>
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<td></td>
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<tr>
<td><strong>CHATEAU SOUVERAIN MERLOT</strong></td>
<td>CALIFORNIA</td>
<td>7.5</td>
<td>24</td>
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<tr>
<td>Notes of fresh blueberries complemented by hints of brown spice and baking chocolate</td>
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<tr>
<td><strong>MINIMALISTA CABERNET SAUVIGNON</strong></td>
<td>MENDOZA</td>
<td>7</td>
<td>24</td>
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<tr>
<td>Bright and fruit forward with soft tannins</td>
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<tr>
<td><strong>THE CRITIC CABERNET SAUVIGNON</strong></td>
<td>NAPA</td>
<td>12</td>
<td>32</td>
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<tr>
<td>Blackberry, pepper and toast with hints of vanilla on the finish</td>
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<tr>
<td><strong>LOUIS MARTINI CABERNET SAUVIGNON</strong></td>
<td>SONOMA</td>
<td>11.5</td>
<td>36</td>
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<tr>
<td>Bright fruit with notes of cherry, black plum and cranberry</td>
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<tr>
<td><strong>SEQUOIA GROVE CABERNET SAUVIGNON</strong></td>
<td>NAPA</td>
<td>67</td>
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<tr>
<td>Bolder with notes of vanilla and toasted oak</td>
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<tr>
<td><strong>1000 STORIES ZINFANDEL</strong></td>
<td>CALIFORNIA</td>
<td>11.5</td>
<td>30</td>
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<tr>
<td>Intense red fruit with black pepper and spice</td>
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<tr>
<td><strong>SEGHESIO ZINFANDEL</strong></td>
<td>SONOMA</td>
<td>48</td>
<td></td>
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<tr>
<td>Savory, succulent and rich with black fruit and spice</td>
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<tr>
<td><strong>DISENO MALBEC</strong></td>
<td>ARGENTINA</td>
<td>8</td>
<td>24</td>
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<tr>
<td>Rich red fruit flavors with plum and a hint of spice</td>
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<tr>
<td><strong>PROPHECY RED BLEND</strong></td>
<td>CALIFORNIA</td>
<td>7.5</td>
<td>30</td>
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<tr>
<td>Red fruit complemented by aromas of spice and vanilla leading to a long, silky finish</td>
<td></td>
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<tr>
<td><strong>ALVERDI SANGIOVESE</strong></td>
<td>ITALY</td>
<td>7</td>
<td>24</td>
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<tr>
<td>Hints of violet and cherry complemented by menthol</td>
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<tr>
<td><strong>TRAVAGLINI GHATTINARA</strong></td>
<td>PIEDMONT</td>
<td>60</td>
<td></td>
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<tr>
<td>Full bodied with silky tannins and a long smooth finish</td>
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<tr>
<td><strong>ORIN SWIFT ABSTRACT RED BLEND</strong></td>
<td>NAPA</td>
<td>65</td>
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</tr>
<tr>
<td>Full bodied and fruit forward with a long but smooth finish</td>
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</tbody>
</table>

**Wine Wednesday:** Select wines by the glass, $5
**BRUNCH MENU**
Brunch is available Saturday and Sunday (11am-2pm)

**SHRIMP AND Grits | 15**
White stoneground grits, blackened shrimp, southern andouille sausage gravy

**SMOKED SALMON FLATBREAD | 14**
Italian crust flatbread, basil pesto, mozzarella, smoked salmon, topped with slow roasted tomatoes, fire artichoke hearts, pickled onions

**BISCUIT AND GRAVY BENEDICT | 11**
Basil parmesan biscuits, Italian sausage gravy, poached eggs, hollandaise sauce

**WAFFLES | 8**
Belgian waffle, topped with berries and whipped cream

**BREAKFAST PIZZA | 10 (8") | 16 (14")**
Housemade spinach and artichoke dip quiche, canadian bacon, diced roma tomatoes, bacon, five cheese blend

**BREAKFAST BOWL | 10**
Hash browns, spinach and artichoke dip, cheddar cheese, two eggs

**GUACAMOLE ON GRILLED SCHIACCIATA | 13**
Guacamole, fire roasted tomatoes, poached eggs, tomato hollandaise sauce, bacon

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**BRUNCH A LA CARTE MENU**
Side egg | 1
Side of fruit | 2
Side of schiacciata toast | 2
Side of hashbrown | 2
Side of bacon | 3

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**BRUNCH COCKTAILS**

**MIMOSA BUCKET | 15**
Bottle of champagne brut or brut rosé with orange, cranberry, or pineapple juice

**BLOODIES | 6**
Bloody Mary... New Amsterdam Vodka
Bloody Maria... Tequila

**MANMOSA | 6**
Westbrook White Thai, champagne, OJ

**WHITE RUSSIAN | 5**
Svedka Vodka

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**COFFEE**
Hot or Iced

<table>
<thead>
<tr>
<th>FLAVORS</th>
<th>COFFEE</th>
<th>2.75</th>
<th>CAPPuccino</th>
<th>3</th>
<th>4</th>
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</thead>
<tbody>
<tr>
<td>HAZELNUT</td>
<td>MOCHA</td>
<td>CARAMEL</td>
<td>FRENCH VANILLA</td>
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<tr>
<td>CAFE AU LAIT</td>
<td>2.75</td>
<td>ESPRESSO</td>
<td>3</td>
<td>4</td>
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<tr>
<td>CAFÉ LATTE</td>
<td>3</td>
<td>4</td>
<td>RED EYE</td>
<td>3.5</td>
<td>4.5</td>
</tr>
<tr>
<td>CAFÉ AMERICANO</td>
<td>3</td>
<td>IRISH COFFEE</td>
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</tr>
</tbody>
</table>

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**HAPPY HOUR**
Monday-Friday 4pm-6pm

**DOMESTICS | 2.5**

**FEATURED SPIRITS | 5**
Tito’s Handmade Vodka
Larceny Bourbon
New Amsterdam Gin

**ALL LIQUOR | $1 OFF**

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**COCKTAILS $10**

**POMEGRANATE MULE**
Tito’s Handmade Vodka,
PAMA Pomegranate Liqueur, ginger beer, fresh lime

**BLUEBERRY LEMONADE**
Three Olives Blueberry Vodka, blueberries, fresh squeezed lemon juice

**BOURBON STREET BLUES**
Larceny Bourbon with muddled blueberries, mint, and fresh lime

**BASIL LIME MARTINI**
Locally distilled Firefly Vodka, shaken and muddled with fresh basil and lime juice

**ESPRESSO MARTINI**
Tito’s Handmade Vodka, Kahlúa, Illy Espresso

*PLEASE DRINK RESPONSIBLY*

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*
**BITES**

**CHARRED OKRA** | 5
Zesty grilled okra lightly seasoned with sea salt & red chili flakes

**WOOD-FIRED CAJUN GREEN BEANS** | 6
Crisp, fresh green beans, Cajun-seasoned & charred in our wood-fired brick oven

**TOASTED BRUSSELS SPROUTS** | 6
Toasted brussels sprouts served with savory bacon & a sweet balsamic glaze

**BREADSTICKS** | 7
Served with house-made marinara & basil pesto sauces

**NAPOLEON PASTA SALAD** | 3
Artichokes, tomatoes, black olives, parmesan & parsley tossed with tomato garlic pesto & balsamic vinaigrette

**VEGGIES & RANCH** | 3
Crisp carrots & celery sticks with house-made ranch

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**STARTERS**

**WOOD-FIRED WINGS** | 15
Wood-fired chicken wings with choice of sauce (sweet bourbon glaze, classic buffalo or teriyaki) and dressing on the side (house-made ranch or gorgonzola). Served with fresh celery & carrot sticks

**SPINACH & ARTICHOKE DIP** | 9
Served warm with toasted pita bread

**CAPRESE** | 10.5
Heirloom tomatoes, basil, fresh mozzarella, Crescent Olive extra-virgin olive oil, sea salt & balsamic glaze

**BRUSCHETTA** | 9
Tomato-basil relish topped with balsamic glaze & parmesan, served over crispy baguette slices

**MEATBALL SLIDERS** | 9
Three house-made meatball sliders doused with marinara & melted mozzarella on toasted brioche buns

**MEDITERRANEAN HUMMUS DIP** | 7
Served with toasted pita, carrots & celery

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**SALADS + SOUPS**

**ADD IN** GREEK CHICKEN 4 | SHRIMP 5 | SALMON 6

**SMALL 6 | LARGE 10**

**HOUSE SALAD**
Chopped romaine lettuce, carrots, red cabbage, cheddar, bacon, hard-boiled egg, cucumber, tomato, croutons & choice of dressing

**BEET SALAD**
Oven-roasted beets served on a bed of arugula with gorgonzola cheese crumbles, spiced pecans & balsamic vinaigrette (Small Only)

**CAESAR SALAD**
Crisp, chopped romaine, parmesan, croutons & fresh, house-made Caesar dressing

**GREEK SALAD**
Chopped romaine lettuce, carrots & red cabbage tossed in our Greek dressing, with crumbled feta, cucumber, tomato, onion, pepperoncini & kalamata olives

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**SPECIALTY SALADS**

**SALMON ORZO SALAD** | 16
Seared, fresh Atlantic salmon filet over spinach, arugula & chilled orzo, with capers, olives, tomatoes, fresh parsley & lemon oil with house-made champagne vinaigrette

**ROASTED PEAR & CHICKEN SALAD** | 16
Fire-roasted pears, pan-seared, free-range organic chicken breast, savory gorgonzola cheese crumbles and spiced pecans over spinach & arugula with house-made champagne vinaigrette

**CHICKEN B.L.T. SALAD** | 15
Pan-roasted, free-range organic chicken breast & crispy Southern-style bacon over chopped romaine, carrots, red cabbage, tomatoes, avocado, gorgonzola cheese crumbles & house-made ranch dressing

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**SOUPS**

**TOMATO BASIL**
CUP 4 | BOWL 6.5

**CHEF’S SOUP**
CUP 4 | BOWL 6.5

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**HOUSE-MADE DRESSINGS**

RANCH • HONEY MUSTARD
CREAMY GORGONZOLA • CAESAR
GREEK • BALSAMIC VINAIGRETTE
CHAMPAGNE VINAIGRETTE

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SPECIALTY PIZZAS
8” | 12 - 14” | 21

TRADITIONAL
Traditional Italian tomato sauce, mozzarella, pepperoni, house-made sausage, mushroom, onions & peppers

NAPA
Fresh mozzarella, bruschetta, prosciutto, fresh basil topped with crisp arugula tossed with lemon juice & Crescent Olive Extra virgin olive oil

DEVINE
Za’s white sauce, grilled chicken, pepperoni, prosciutto, Gruyere, feta, spinach & bruschetta

VEGGIE
Classic Italian tomato sauce, fresh mozzarella, mushroom, onions, peppers, black olives, tomatoes & artichokes

SPICY HAWAIIAN
Traditional Italian tomato sauce, mozzarella, capicola, feta, diced pineapple & Sriracha drizzle

WHITE CHEESE
Za’s white sauce, smoked gouda, Gruyere & mozzarella cheeses

FOUR CHEESE
Garlic butter brushed crust with ricotta, mozzarella, Gruyere & smoked gouda, topped with bruschetta

BUFFALO CHICKEN
Za’s white sauce base with a buffalo swirl, smoked pulled chicken, mozzarella, pickled jalapeños & gorgonzola crumbs

BBQ CHICKEN
Sweet, tangy BBQ sauce, cheddar, smoked gouda, smoked pulled chicken, onion, pickled jalapeños & fresh cilantro

PICK FOUR
Guest’s choice of four toppings

HOUSE-MADE RANCH .50

BUILD YOUR OWN
8” | 10 - 14” | 15

STEP 1 SELECT YOUR SAUCE
Traditional | Za’s White Sauce
BBQ Sauce | Tomato Pesto

STEP 2 SELECT YOUR CHEESE
Mozzarella | Gruyere
Cheddar | Parmesan
Ricotta | Smoked Gouda
Feta

STEP 3 SELECT YOUR TOPPINGS

ADDITIONAL TOPPINGS
8” | $1 PER ITEM | 14” | $2 PER ITEM
Bacon | Green Bell Peppers
Pulled Chicken | Black Olives
Pepperoni | Kalamata Olives
House-Made | Pickled Jalapeños
Italian Sausage | Sliced Onions
Prosciutto | Mushrooms
Anchovies | Fire-Roasted
Canadian Bacon | Red Peppers
Capicola | Spinach
Artichoke Hearts | Roma Tomatoes
Banana Peppers | Sun-Dried Tomatoes
Basil | Pineapple
Cilantro | Extra Cheese

CAULIFLOWER CRUST AVAILABLE FOR 12INCH PIZZA | 15

WINE WEDNESDAY
Select wines by the glass. $5 | Private event space and catering available

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CALZONES

CHICKEN BACON RANCH | 11
Pulled chicken, bacon, Za’s white sauce, onions, tomato, cheddar & mozzarella served with a side of house-made ranch *FIRESTEED PINOT NOIR

CLASSIC | 11
Pepperoni, house-made sausage, mushrooms, onions & peppers served with a side of our marinara

FIVE CHEESE | 11
Ricotta, mozzarella, cheddar, Gruyere & gouda cheeses with a garlic & butter brushed crust served with a side of house-made ranch or marinara

VEGGIE | 10.5
Traditional Italian tomato sauce, mozzarella, mushrooms, onions, peppers, tomatoes, artichokes & black olives served with a side of house-made ranch or marinara

PASTAS

ANGIE’S LASAGNA | 18
Za’s classic with ricotta cheese, house-made marinara, salami & ground beef *MINIMALISTA CABERNET SAUVIGNON

ZUCCHINI NOODLE PASTA | 13
Spiraled zucchini pasta with caramelized onions & house-made sausage marinara, garnished with feta cheese, fresh parsley & red chili flakes

CAROLINA CARBONARA | 13
Angel hair pasta with blackened chicken in a savory bacon reduction cream sauce

GARLIC BREAD | 2

BLACKENED CAJUN PASTA
Guest’s choice of blackened shrimp, fresh Atlantic salmon or chicken, served over angel hair pasta with a garlic parmesan cream sauce, fresh parsley & diced tomatoes *ST. FRANCIS CHARDONNAY

CHICKEN 13 | SHRIMP 14 | SALMON* 15

CLASSIC CHICKEN PARMESAN | 16
Breaded, pan-seared chicken breast & marinara served over angel hair pasta

MEATBALLS MARINARA | 15
House-made meatballs & marinara served over angel hair pasta

SANDWICHES

Served with a choice of side: pasta salad, chips or veggies & ranch.
Small house salad also available (+3)

GREEK CHICKEN PITA | 11.5
Greek-marinated chicken, crisp romaine lettuce, cucumber, house-made Greek dressing, pickled onions, tomatoes, feta & tzatziki
*TWHITEHAVEN SAUVIGNON BLANC

ITALIAN SUB | 11.5
Capicola ham, pepperoni, salami, provolone, romaine, tomatoes, onions, Crescent Olive herb oil & vinegar served on a toasted Amoroso hoagie roll

CHICKEN PARM SANDWICH | 12
Breaded, pan-seared chicken breast served on a toasted Amoroso hoagie roll topped with mozzarella, pickle slices & pepperoncini

MEATBALL SUB | 11
House-made meatballs served on a toasted Amoroso hoagie roll and topped with mozzarella, pickle slice & pepperoncini

KIDS

SPAGHETTI MEATBALLS | 5
MAC & CHEESE | 3
PIZZA | 5

BEVERAGES

SWEET TEA  COCA-COLA
UNSWEET TEA  DIET COKE
LEMONADE  SPRITE
COFFEE  GINGER ALE

FULL BAR AVAILABLE

HOUSE-MADE DESSERTS

FRENCH SILK PIE | 7
PEANUT BUTTER SILK PIE | 7

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