

## WINE LIST

SCAN QR CODE FOR  
WINE LIST & TASTING NOTES

## FINE WINES BY THE GLASS

### REDS

TODAY'S RED .....10

**VIETTI, TRE VIGNE 2021**  
*Italy "Similar to Cab Sauv"* ..... 15 / 40

**FATTORIA SELVAPIANA, CHANTI RUFINA**  
*Italy* ..... 12 / 32

### WHITES / ROSE

TODAY'S WHITE ..... 9

**MONIKER CHARDONNAY**  
*California* ..... 15 / 40

**Rutherford Ranch Sauvignon Blanc**  
*California* ..... 12 / 32

**JULIA'S DAZZLE ROSE**  
*Washington* ..... 15 / 40

### BUBBLY

**PROSECCO - Adami, Superiore Brut**  
*Italy* ..... 14 / 36

**MOSCATO d'Asti - Vietti**  
*Italy* ..... 12 / 32

**LA CANTINA PIZZOLATO**  
*Italy - Individual Bottles* ..... 14

## CRAFT BREWS ON TAP

### SPECIALTY COCKTAILS

CHERRY BLOSSOM WHISKEY ..... 15

HIBISCUS LEMONADE ..... 12

ELDERFLOWER LIMEADE ..... 12

OLD FASHIONED ..... 15

### SOFTER DRINK

ICED TEA ..... 5

HIBISCUS LEMONADE (NA) ..... 10

ELDERFLOWER LIMEADE (NA) ..... 10

THE USUAL CANNED SODAS ..... 3



FOLLOW US  ZITASWESTCLIFFE

ZITASMTNBISTRO.COM

109 N 3RD ST, WESTCLIFFE CO

ZITASMTNBISTRO.COM

719-235-5820

OPEN WEDNESDAY - SATURDAY

NOON - 7:00 PM

## THIS WEEK'S SPECIAL

- VACCARO Panini** .....19  
Thinly-sliced lean roast beef with provolone, pepperoncini, black olives, red onion and pesto mayo.
- SOPRESSATA & CHILES Flatbread** .....13  
Imported sopressata salami, mozzarella and parmesan, pueblo chiles, fresh tomato and basil.

## SWEET THINGS

- LEMON POSSET** .....10  
Fresh lemon pudding on graham crackers.
- CARAMEL NUT TART** .....10  
Caramel, Pistachios, Pecans, Almonds filling inside a delicate shell.
- CHEESECAKE BITES**.....11  
Our own cheesecake bites topped with Cherry, Chocolate or Strawberry sauce.
- S'MORES** .....9  
We don't have the campfire, but we have everyone's favorite s'more treat, topped with Cherry or Strawberry sauce.



**Zita's**  
mountain  
bistro



## BOARD

- JUMBO CHICKEN WINGS** .....15  
Six lightly seasoned jumbo wings with veggies and your choice of dipping sauce.
- CHARCUTERIE** .....20  
Loaded with chef's choice of imported cheeses and meats, and accoutrements.
- VEGETARIAN CHARCUTERIE** .....20  
Chef's choice of imported cheeses, creamy hummus, fruit and veggies.
- MEDITERRANEAN** .....16  
Creamy hummus topped with rosemary olive oil and freshly roasted garlic sprinkled with parmesan.
- ELK & PROVOLONE SKILLET** .....17  
Elk sausage with gooey provolone and a warm baguette.

## SMALL BITE

- CHEESE BOARD** .....12  
A selection of the finest cheeses from around the world.
- HOT PRETZEL** .....5  
Nacho cheese or mustard.
- WARM BAGUETTE** .....8  
Baguette, butter and honey or seasoned olive oil.
- GARLIC BREAD** .....8  
Baguette with housemade garlic butter.



## SALAD

- ROMAINE CHICKEN CAESAR** .....15  
Grilled chicken on a bed of lightly grilled romaine topped with mixed cheeses and classic caesar dressing.
- CAPRESE SALAD** .....14  
Imported Mozzarella, Sliced Tomatoes, Fresh Basil drizzled with Balsamic Glaze.
- ITALIAN QUINOA SALAD** .....8  
Fresh arugula, quinoa, tomatoes, cucumber, feta, with a hint of dill.\*\*
- MEDITERRANEAN PASTA SALAD** .....8  
Bow-tie pasta al-dente with cherry tomatoes, garlic, red wine vinegar and shallots topped with fresh parsley, basil and feta.\*\*
- \*\* With Grilled Chicken or Sopressata .....15



## FLAT BREAD

- RED GRAPE & PROSCIUTTO** .....15  
Ricotta blended with rosemary and crushed red pepper, mozzarella and parmesan, topped with red grapes and prosciutto.
- MARGHERITA** .....10  
Classic mozzarella, sliced tomatoes, fresh basil, with sopressata .....15
- VERDURA** .....12  
Topped with chopped fresh vegetables, herbs and mozzarella cheese.



## PANINI

- CAPRESE** .....15  
Mozzarella, prosciutto, tomatoes and fresh basil, drizzled with balsamic glaze and basil pesto spread on focaccia.
- ITALIANO** .....17  
Italian dry salami, spicy calabrese, provolone, black olives, pepperoncini, tomato.
- HUMMUS** .....15  
Creamy hummus, mozzarella, roasted garlic, arugula and tomatoes, drizzled with balsamic glaze. Pressed to perfection!
- BRIE & APPLE** .....15  
Sliced granny smith apples, creamy brie, arugula and fig marmalade.

- ADD PASTA OR QUINOA SALAD** ..... +3  
**ADD GARDEN SIDE SALAD** ..... +5

Vegetarian