

MENU

Appetizers

Eggplant tart

Roasted red peppers, fresh mozzarella, parmesan cheese, baby arugula

487 Kcal • 24.9 g protein • 62.1 carb • 16 g fat

Pan seared scallops

Peperonata, garlic gremolata, crispy malanga chips

255 Kcal • 8.3 g protein • 16 g fat

Beef Carpaccio

Arugula, fresh goat cheese, extra virgin olive oil and balsamic reduction

228 Kcal • 17.49 g protein • 74 mg cholesterol

Mixed Antipastos

Chef's daily selection of cured Italian meats, grilled and marinated vegetables, olives, cheese, pepperoni and toasted focaccia bread with tomatoes

SALADS

Classic Cesar Salad

Served with sweet plantain croutons and homemade Caesars dressing

195 Kcal • 10.8 g protein • 15.8g Fat

Mixed Green Salad

Organic local lettuce, arugula, watercress, cucumbers, tomatoes, avocado and red onions in a honey balsamic dressing

263 Kcal • 18.6 g protein • 4.2 g Fat

Eggplant Involtini

Ricotta cheese, basil, tomato sauce and roasted garlic cream

335 Kcal • 16 g protein • 26 g Fat • 9g carbohydrate

SOUPS

Roasted Tomato Soup

Served with basil oil and crispy parmesan crostini

110 Kcal • 10.7 g protein • 4.9 g Fat

Minestra

Zoetry's classic seasonal vegetable soup

330 Kcal • 18.30 g protein • 10.60 g Fat

Cioppino

Traditional seafood soup with tomatoes and pinot grigio

342 Kcal • 38.6 g protein • 16.1 Fat

Mediterranean Lentil Soup

Served with fresh cilantro, a drizzle of extra virgin olive oil and lemon

140 Kcal • 10.0 g protein • 0 % fat



Olena is a Ukrainian of the feminine name Helen. It is of Greek origin and means "sun ray" or "shining light". Variants of the name Olena include: Alena, Elena, Lena, Lenya, Lenochka, Olinia, Olinija, Olenya, Olinda, Olina, Lina and Olenka.

It is for women and their importance to mankind that this restaurant pays homage to them through its distinctive name.

PASTA

Cavatelli with Brocoli

Sun dried tomatoes, olive oil, roasted garlic and parmesan cream sauce

317 Kcal • 10.2 g protein • 1.5 Fat

Ravioli of the Day

Chef daily house made ravioli componed with the freshest ingredients, please ask your server about today's available ravioli

Linguini alla Gamberetti

Olive oil, shrimps, garlic, chardonnay, parsley and Dominican plum tomato sauce

315 Kcal • 16.5 g protein • 72.5 carb. • 4.4 Fat

Penne alla Sorrentina

Eggplant, basil, fresh mozzarella and parmesan cheese served with a light tomato sauce

262 Kcal • 12.5 g protein • 74.4 carb. • 1.5 Fat

ENTREES

White Wine Poached Black Grouper

Zucchini Trifolate, cream of tomato

457 Kcal • 50.9 g protein • 16.7 fat

Pan Roasted Duck Breast

Drizzled with a sweet onion and balsamic marmalade served with string beans and potato croquette

398 Kcal • 42.5 9 g protein • 16.6 fat

Rack of Lamb

Served with barley risotto with mushrooms and pesto sauce

203 Kcal • 11.7 fat

Salmon Panzanella

Grilled Atlantic salmon served with traditional Italian bread salad, tomatoes, cucumber, kalamata olives and red onions.

216 Kcal • 11.1 g protein • 5 fat • 32.2 g carbohydrate

Lobster Risotto

Arborio rice served with tomato, lobster and porcini mushroom

486 Kcal • 23.2 g protein • 55.4 carb.

262 Kcal • 12.5 g protein • 74.4 carb. • 1.5 Fat