



food | wine | life

DINNER

AMERICA IS A MELTING POT OF CULTURES AND BACKGROUNDS.

We've taken many of the "everyday" foods that our ancestors brought here, and we've given them an upscale twist. We call it an eclectic mix of international comfort foods.



AWARD OF EXCELLENCE Wine Spectator



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Kitchen open:
Monday-Saturday 11 a.m.-10 p.m.
Sunday Noon-8 p.m.

Free Wi-Fi
Private party rooms available.

Mission Farms . 10681 Mission Road
Leawood . Kansas . 66206
Ph: (913) 381.5678
ZestKC.com

Locally owned.
Proprietors: Joe DiGiovanni & Mike Schreiber
Executive Chef: Linda Duerr

Appetizers

- **Creole-fried Calamari** // With spicy lime aioli. **12**
- **Wild Mushrooms and Brioche** // Seasonal wild mushrooms (including locally foraged Hen of the Woods and Oyster Mushrooms) sautéed with garlic, butter and herbs. Served on brioche toast and topped with Mascarpone cheese. *A homage to the French. It's part of their daily diet.* **12**
- **Maryland Crab and Sweet Corn Cakes** // With black bean salad and spicy smoked chipotle sauce. *Very American, very East Coast.* **15**
- **Szechuan Pepper-crust and Grill-seared Yellowfin Tuna*** // Served with an Asian cabbage and shitake mushroom slaw with a teriyaki dipping sauce. *Originating in the Szechuan province of China and known for its bold flavors.* **13**
- **Brie Wedge topped with Creamed Spinach and Artichoke Pesto baked in a puff pastry** // Served with crispy root vegetable chips and a red onion and beet jam. **10**
- **Yukon gold potato, Vidalia onion, green apple and English cheddar latkes (potato pancakes)** // Served with chive sour cream. *Most commonly associated with Jewish Hanukkah and enjoyed widely across Eastern Europe.* **7**

Soups & Salads

- **Three-onion Soup with Vermont White Cheddar** // Vidalia, yellow and red onions topped with a crouton and Vermont white cheddar. *This dish underwent a resurgence of popularity in the 1960s due to the growth of French cooking in the United States.* **6**
- **Creamy Tomato and Asiago Bisque** // Served with breadsticks. *An American standard prepared in a French style.* **6**
- **Spanish Roasted Garlic and Almond Bread Soup** // Pureed with cream, drizzled with olive oil, and garnished with red grapes and parmesan. *Bread soup is a staple worldwide but most common in Eastern and Western Europe.* **6**
- **Moroccan Lamb Chili** // Lamb, chickpeas, French green lentils, black-eyed peas and middle-eastern spices. *Chili is usually associated with Latin cuisine, but ours is a Mediterranean delight.* **9**
- **Autumn Baby Spinach and Goat Cheese Salad** // With roasted Gala apples and beets, cinnamon-spiced pecans and a sweet onion cider vinaigrette. *You'll feel like you're touring backroads in New England.* **8**
- **Roasted Butternut Squash Salad** // With roasted shallots, feta cheese, toasted walnuts, arugula and candied orange peel, dressed in a walnut vinaigrette. *Squash is native to Mexico and Central America.* **10**
- **Half Romaine Heart** // With crumbled Gorgonzola, crispy pancetta and sweet balsamic vinaigrette. **5**
- **Traditional Caesar** // Chopped romaine lettuce, parmesan cheese and croutons in a garlic, anchovy, lemon and parmesan dressing. *You know this started in Tijuana, Mexico, right?* **8** Add chicken **12** Add shrimp **14**

Pastas

- **Housemade Potato Gnocchi with Wild Boar Ragu** // Topped with shaved Pecorino Romano. *Gnocchi is an Italian dumpling dating to Roman times.* **19**
- **Truffle Gouda Mac 'n' Cheese** // Penne baked with smoked Gouda, country ham and peas, and drizzled with white truffle oil. *Its popularity has been attributed to Thomas Jefferson serving it at a White House dinner in 1802.* **16**
- **Orzato 'Paella'** // With shrimp, lobster, mussels and clams, tomatoes, pancetta, roasted peppers, English peas and saffron. *Paella is considered by many to be the national dish of Spain.* **24**
- **Roasted 'Primavera'** // Linguini tossed with a medley of roasted vegetables, including sweet yellow peppers, baby portabella mushrooms, grape tomatoes and smoked mozzarella in a roasted lily and porcini sauce. *Primavera means the season of spring in many romance languages.* **17**
Add chicken **21** Add shrimp **23**



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HOUSE RULES (Don't break 'em.)

- Split plate charge: **3**
- 18% gratuity may be added for parties of 6 or more.
- Carry-out available and encouraged.
- All water coming into the restaurant is double filtered.
- Reservations suggested. Go to ZestKC.com
- Corkage fee: **20**
- Custom wine bottle etching available for special occasions like anniversaries, kiss-and-make-up dates, etc.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. (Sorry, the lawyers make us say that.)

Come back soon, often and always invite friends.

THANK YOU!

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Entrées**

- **Zest Meatloaf** // Ground sirloin, veal and pork topped with sautéed wild mushrooms and a veal demi-glace. Served with roasted garlic mashed potatoes and herb roasted roma tomatoes. **17**
- **Grilled DiGiovanni Italian Sausages** // Served with potato, apple and cheddar latkes, braised red cabbage and a Dijon ale mustard sauce. *In the pot every day in the DiGiovanni house in Sicily.* **17**
- **Veal Liver* & Onions** // Pan-seared and caramelized, served with braised red cabbage and radicchio, roasted new potatoes and a balsamic glaze topped with crispy apple smoked bacon. *A daily favorite in the UK and Germany.* **18**
- **Porcini-rubbed Eight-ounce Tenderloin of Beef*** // With roasted garlic mashed potato, grilled asparagus and a veal demi-glace. **28**
- **Four-peppercorn Rubbed Twelve-ounce Kansas City strip steak*** // Grilled and served with lemon roasted potato wedges and a Caesar compound butter (garlic, anchovy, lemon zest and parmesan). **26**
- **Lamb Shank*** // Braised in red burgundy with dried apricots and cinnamon stick, served with roasted acorn squash. *A mainstay of several cuisines of the Mediterranean, New Zealand and throughout the world.* **22**
- **Panko-cruste Chicken Fontina** // Pan-fried breast, topped with Fontina and served over Italian braising greens, roasted wild mushrooms, tomatoes and finished with lemon butter sauce. *Japanese bread crumbs, American chicken and Italian cheese.* **17**
- **Fish & chips** // Beer-battered George's Bank Cod, jumbo shrimp and diver sea scallops, served with sweet potato fries and a caper-cornichon tartar sauce. Direct from 'across the pond.' **23**
- **Grilled Atlantic Salmon*** // Served over braised red cabbage, red onion and radicchio, sauced with Dijon mustard cream sauce and topped with crispy onion rings. *Several strands of Celtic mythology say salmon will grant the power of knowledge to whomever eats it.* **22**

** Add a side salad to any entrée // **3**

Pizzas

- **Quattro Formaggio** // With mozzarella, Fontina, provolone, Gorgonzola, sugo and fresh herbs. **8** Add chicken **12** Add shrimp **14**
- **Italian Sausage** // With roasted red peppers and artichokes, tomatoes, provolone and mozzarella topped with prosciutto. **10**
- **Pizza of the Day**

Desserts

- **Autumn Bread Pudding** // Studded with dried cranberries, raisins and pears, baked with a caramel glaze and drizzled with vanilla bourbon anglais. *Popular in British, Puerto Rican, Mexican, French, Belgian and Argentinian cuisine, and also in Louisiana Creole and part of the American South. Whew!* **7**
- **Caramel Apple Pie** // A la mode or with a slice of Vermont cheddar. **7**
- **Crème Brulée** // **6**
- **Cheesecake** // *Our own family recipe.* **8**
- **Ice cream** // Vanilla. **6**
- **Chocolate cake** // With raspberry sauce. **6**

Drinks

Coke, Diet Coke, Sprite, Mr. Pibb, cranberry juice, Barq's Red Cream Soda, Barq's Root Beer, fresh-squeezed lemonade, iced tea **2**

Coffee (Our own Zest custom blend from Parisi Artisan Coffee Co.) **3** 12oz bag to go **10**
Red Bull **4**

Republic of Tea (Ginger Peach Decaf or Blackberry Sage) 500ml **4**

Hot tea **3**

S. Pellegrino Mineral Water 750ml **4**