

View as HTML

View as text

Close Preview Window

From: zazu & bovolo restaurants and catering

To: {EMAIL_ADDRESS}

Subject: zazu opens bovolo



ZaZU

ZAZU 3535 guerneville road, santa rosa, california, 95401 707.523.4814
www.zazurestaurant.com & **bovolo 106 matheson street healdsburg 95448**
707.431.2962

BOVolo is now open!

We've opened in Healdsburg at 106 Matheson Street, right on the square.
 Our hours are:

Monday, Tuesday, Thursday & Fridays from 11 to 9 pm
 and on **Saturday & Sunday from 9 to 9**. Closed Wednesdays.

Here are our menus...

antipasti

antipasti sampler - "the butcher's" or "the gardeners",
 roasted and marinated vegetables,
 with or without our own cured meat
 dry jack **caesar**

iceberg, "too much" red wine vinegar, marjoram, greek feta
farro salad, roasted fennel, red onion

quinoa tabbouleh
celery root slaw

panzanella, arugula, radicchio, fig & balsamic vinaigrette, pt. reyes blue cheese
coo-coo frites - fried dough with mozzarella and prosciutto inside!

pizza

funghi - mushroom and goat cheese
bianco - gorgonzola, white beans, roasted garlic

rolando - prosciutto, arugula, fontina
salsiccia - Black Pig fennel sausage
cipolla & uovo - onion, parmesan, with or without an egg, with or without anchovy
melanzanne - roasted eggplant, ricotta, ricotta salata

sandwiches

pork cheek, roasted peppers, salsa verde
grilled fontina cheese & rapini
fennel sausage on a downtown bun, caramelized onions, pickled peppers
prosciutto, fig & red wine jam, fontina
salumi - Italian meats, pickled peppers
 roasted **eggplant**, arugula pesto, mozzarella

zeppole - fried dough tossed in cinnamon sugar

gelato & sorbetto and ice cream sandwiches - dipped in scharffen berger chocolate

BACK DOOR BREAKFAST - STARTS THIS WEEKEND!

peanut butter chocolate chunk coffee cake

fresh **ginger scone**

a tiny **corn huckleberry muffin**

a fat slice of **banana bread**

fig and scharffen berger chocolate **pannetone**

The Baker - a basket of this morning's breads

breakfast panzanella - a bread salad with an egg on top

pannetone **"italian" toast**

a breakfast pizza ... our salsiccia or cipolla pizzas with an egg on top

Black Pig bacon, egg, and bellwether carmody cheese sandwich

a bowl of zoi's apricot cashew **granola** and yogurt

berries with bruleed mascarpone cream

zeppole - fried dough tossed in cinnamon sugar

We are inside Plaza Farms, a collective including **Da Vero Olive Oil, Scharffen Berger Chocolate, Tandem Winery, the Healdsburg Farmers' Cooperative, T Spot, David Caffaro, Philip Staley & Bellwether Cheeses!** We are excited to be surrounded by such a passionate, artisan, and successful team!

For breakfast & dinner, you'll have to come through the **BACK DOOR!** (because the front will be closed)

Come check out our zeppole (italian fried dough tossed in cinnamon & sugar) and coo coo frites, our version of a popper (fried dough with ham & cheese inside).

Now you can get John's **Black Pig cured meats & bacon by the pound!**

You can sit under the shade of the tree on our patio and have a bellini from our **bellini bar**.

Come in with this coupon & get a **free gelato** with a purchase of a sandwich or pizza!
(offer valid through August 1st, 2006)



CELEBRATE THE 4th!

At **BOVOLO**, pick up Black Pig sausages AND ice cream sandwiches for your BBQ,
or come to **BOVOLO** and hang with us until 7:30 pm!

hot off the presses...

ZAZU was featured in the **Los Angeles Times** in June.

JUST FOR YOU...

better butter ice cream sandwich

At **BOVOLO**, in addition to 12 gelatos we are making 5 kinds of ice cream sandwiches.
Here is one inspired by the better butters & fondue at **ZAZU**.

for the peanut butter shortbread:
1 1/4 cup creamy peanut butter
8 tablespoons soft butter

3/4 cup sugar
1/4 cup brown sugar
1 egg
1 teaspoon vanilla extract
1 1/3 cup flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt

for the peanut butter gelato:
4 cups cream
2 cups milk
2 cups sugar
1 cup creamy peanut butter

To make the cookies, in an electric mixer with the paddle attachment, combine the peanut butter, butter, sugar, and brown sugar. Add the egg and vanilla extract and mix until combined. Add the flour, baking soda and salt. Refrigerate dough for at least one hour.

Preheat the oven to 350 degrees F. Roll out dough 1/8th inch thick and cut with a peanut shaped cookie cutter (or another shape). Bake on a cookie sheet lined with parchment 8 - 10 minutes, until the edges are starting turn golden brown. Let cool on a rack completely.

To make the gelato, combine the milk, cream and sugar in a sauce pan on medium high heat. When almost cool blend in the peanut butter with an immersion blender. Freeze according to your maker's directions.

To make the ice cream sandwiches, melt the chocolate in a bowl set on a pot of simmering water. Scoop the gelato onto the bottom of one of the cookies. Make a sandwich with another cookie on top. With a spoon drizzle melted chocolate on top. Freeze until ready to eat.



To unsubscribe, click on: [Unsubscribe](#)

zazu restaurant and catering
3535 guerneville road
santa rosa, california 95401
usa
707.523.4814

and

bovolo
106 matheson street
healdsburg, california 95448
707.431.2962

