



ANTIPASTI

COZZE - Skillet Roasted Mussels, Lemon Butter 13

PROSCIUTTO di PARMA – 18 Month Aged Prosciutto, Butternut Squash & Chestnut Soffritto 15

BURRATA – Housemade Cheese, Currant & Pine Nut Relish, Tomato Agrodolce, Grilled Ciabatta 13

CICCHETTI – Antipasti Trio: Bresaola & Arugula, Speck & Ricotta Bruschetta, Blu '61 Stuffed Castelvetrano Olives 13

POLPETTE di MELANZANE – Eggplant Parmigiana Fritters, Fontina, Capicola, Marinara, Aged Balsamico, Fresh Basil 12

INSALATE

CAPRESE—Buffalo Mozzarella, Roma Tomatoes, Fresh Basil, DeCarlo Extra-Virgin Olive Oil 14

ASPARAGI – Prosciutto Wrapped Asparagus, Poached Egg, Tuscan Greens, Arancini, Pecorino, Red Wine Vinaigrette 13

RUCOLA – Baby Arugula, Strawberries, Goat Cheese, Shaved Fennel, Candied Pistachios, Cumin Balsamic Vinaigrette 12

PIZZE

MARGHERITA - Housemade Mozzarella, Fresh Basil, Marinara Sauce 16

FUNGHI - Wild Mushrooms, Arugula, Shaved Parmigiano, Truffle Oil 19

SALUMI –Capicola, Calabrese, Speck, Peperoncini, Mozzarella, Pistachio Oil, Marinara 19

PORCHETTA – Thinly Sliced Tuscan Pork Roast, Fontina Cheese, Grilled Scallions, Marinara 18

PERE E PROSCIUTTO – Pears, Prosciutto di Parma, Gorgonzola, Ricotta, Mozzarella, Fig Balsamic 18

CALZONE – Filled With Housemade Italian Sausage, Robiola Cheese, Caramelized Onions, Marinara 17

PASTA all pasta made by hand in house

PAPPARDELLE – Veal Meatballs, House Ricotta, Marinara 26

RIGATONI alla CICCIA – Housemade Italian Sausage, Pecorino, San Marzano Marinara 24

GNOCCHI – Potato Gnocchi, Sage Brown Butter, Pumpkin Seeds, Chestnuts, Taleggio Cheese 24

FETTUCCHINE CARBONARA – Crab, Guanciale, Pecorino, Sambuca Braised Fennel, Cracked Pepper 26

LINGUINE alle VONGOLE – Manila Clams, Caribe Chili Flakes, Parsley, DeCarlo Extra Virgin Olive Oil 27

SECONDI PIATTI

PESCE del GIORNO – Fish of the Day M.P.

SCAMPI – Wild Gulf Shrimp, Garlic-Infused Butter, Fennel, Saffron Arancini, Grilled Ciabatta 30

MAIALE – Pork Chop Milanese, Whole Grain Mustard Pear Chutney, Brussels Sprouts & Pancetta 31

POLLO – Colorado All Natural Wood-Fired Chicken, Peroni Braised Cannellini Beans, Guanciale, Grilled Scallions 28

TAGLIATA – 8oz Wagyu Skirt Steak, Rosemary Fingerling Potatoes, Grilled Portobello, Arugula, Parmesan, Balsamico 31

CONTORNI 7

Brussels Sprouts & Pancetta | Roasted Potatoes | Cannellini Beans | Riso Nero | Grilled Asparagus

*Ask about our GLUTEN FREE options! Consuming raw or undercooked animal products may increase your risk of foodborne illness

Executive Chef/Co-Owner Nick Haley | **SPRING 2017**
27 Main Street | Edwards, Colorado 81632 | (970)926.0777 | www.zinoristorante.com