



## ANTIPASTI

COZZE – Skillet Roasted Mussels, Lemon Butter 14

PROSCIUTTO di PARMA – 18 Month Aged Prosciutto, Tuscan Melon 15

BRESAOLA CARPACCIO – House Cured Beef, Arugula, Parmigiano, Lemon, Olive Oil 14

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

BURRATA – Housemade Cheese, Olive Oil Poached Cherry Tomatoes, Pesto, Aged Balsamico, Grilled Ciabatta 13

FRITTO MISTO – Crispy Calamari, Shrimp, Scallops, Olives, Lemon, Harissa Aioli 18

## INSALATE

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

ORTOLANA – Grilled Portobello, Squash, Artichokes, Roasted Roma Tomatoes, Beet Vinaigrette, Parmigiano, Truffle Oil 13

CAPRESE – Buffalo Mozzarella, Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil 14

## PIZZE

MARGHERITA – Housemade Mozzarella, Fresh Basil, Marinara 16

FUNGHI – Wild Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil 19

SALSICCIA – Housemade Sausage, Artichokes, Mozzarella, Pecorino, Chili Oil, Rapini Pesto, Marinara 17

FICHI e PROSCIUTTO – Mission Figs, Prosciutto, Gorgonzola Dolce, Ricotta, Mozzarella, Sage, Balsamico 18

MAIS – Sweet Corn, Housemade Pancetta, Caramelized Onions, Lemon Paprika Mascarpone, Feta, Tarragon 18

## PASTA all pasta made by hand in house

PAPPARDELLE – Veal Meatballs, House Ricotta, Frico Chip, Marinara 26

TAGLIOLINI – Shrimp, Scallops, Mussels, Calamari, Heirloom Cherry Tomatoes, White Wine Garlic Sauce 31

GNOCCHI – Potato Gnocchi, Veal Bolognese, Fava Beans, Forest Mushrooms, Shaved Parmigiano 27

RIGATONI – Spicy Smoked Colorado Elk Sausage, Marinara, Caramelized Onions, Rapini, Pecorino 28

RAVIOLI – Butternut Squash & Gorgonzola Dolce Filled, Walnuts, Brown Butter, Sage 25

## SECONDI PIATTI

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

POLLO – Colorado All Natural Roasted Chicken, Five Cheese Pasta Fritta, Sautéed Spicy Rapini 28

MAIALE – Pork Chop Milanese, Whole Grain Mustard, Pear Chutney, Brussels Sprouts & Pancetta 32

TAGLIATA – Grilled New York, Roasted Fingerling Potatoes, Arugula, Red Onions, Cherry Tomatoes, Parmigiano, Aged Balsamico 33

SCAMPI – Wild Gulf Shrimp, Calabrese, Fregola Pasta, Cherry Tomatoes, CO Sweet Corn, Saffron Lemon Butter 33

## CONTORNI 8

Brussels Sprouts & Pancetta | Roasted Potatoes | Sautéed Rapini | Pasta Fritta

\*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 | FALL 2018  
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