

# ZINO

RISTORANTE

## ANTIPASTI

COZZE – Skillet Roasted Mussels, Lemon Butter 14

PROSCIUTTO di PARMA – 18 Month Aged Prosciutto, Pane Fritto, Ricotta Salata 16

POLPETTE di MELANZANE – Eggplant Parmigiana Fritters, Capicola, Marinara, Fresh Basil 13

BURRATA – Housemade Cheese, Olive Oil Poached Cherry Tomatoes, Fennel Pesto, Aged Balsamico, Grilled Ciabatta 14

FRITTO MISTO – Crispy Calamari, Shrimp, Catch of the Day, Olives, Lemon, Harissa Aioli 18

## INSALATE

RUCOLA – Baby Arugula, Watermelon, Goat Cheese, Shaved Fennel, Candied Pistachios, Cumin Vinaigrette 13

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

TRE COLORI – Radicchio Treviso, Endive, Stracciatella Cheese, Pink Lady Apples, Prosecco Vinaigrette 13

## 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 18

SALUMI – Soppressata, Calabrese, Speck, Pepperoncini, Caramelized Onions, Mozzarella, Marinara 19

FICHI e PROSCIUTTO – Mission Figs, Prosciutto, Gorgonzola Dolce, Ricotta, Mozzarella, Sage, Balsamico 19

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

## PASTA all pasta made by hand in house

PAPPARDELLE – Veal Meatballs, House Ricotta, Frico Chip, Marinara 27

FETTUCINE – Shrimp, Clams, Mussels, Calamari, Saffron, Garlic, Arrabiata 31

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

GNOCCHI – Braised Oxtail, Roasted Tomatoes, Rosemary, Currants, Crispy Shitake Mushrooms, Shaved Parmigiano 28

RISOTTO – Winter Butternut Squash, Porcinis, Taleggio, Pine Nuts, Pumpkin Oil, Sage 26

## SECONDI PIATTI

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

POLLO – All Natural Roasted Chicken, Peroni Braised Cannellini Beans, Speck, Roasted Roma Tomatoes 29

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

MAIALE – Pork Chop Milanese, Whole Grain Mustard, Pear Chutney, Brussels Sprouts & Pancetta 33

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

## CONTORNI 8

Brussels Sprouts & Pancetta | Roasted Potatoes | Sautéed Rapini | Cannellini Beans

\*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 2019  
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