

ZINO

RISTORANTE

ANTIPASTI

COZZE – Skillet Roasted Mussels, Lemon Butter 14

CAVOLINI - Brussels Sprouts, Housemade Pancetta, Tonnato Crema 11

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

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 13

FRITTO MISTO – Crispy Calamari, Shrimp, Zucchini, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli 18

INSALATE

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

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

PIZZE

MARGHERITA – Fresh Basil, Marinara, Housemade Mozzarella 16

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

SALUMI – Porchetta, Speck, Red Bell Peppers, Mozzarella, Basil, Marinara, Garlic 19

SALSICCIA – Housemade Sausage, Artichokes, Mozzarella, Pecorino, Chili Oil, Rapini Pesto, Marinara 18

PESCHE e PROSCIUTTO – CO Peaches, Prosciutto, Gorgonzola Dolce, Ricotta, Mozzarella, Sage, Balsamico 19

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 27

FETTUCINE – Shrimp, Mussels, Calamari, Garlic, Arrabiata 29

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

RAVIOLI – Seasonal Mushroom & Ricotta Ravioli, Sage Brown Butter, Crispy Prosciutto, Frico Chip 27

GNUDI – Spinach & Ricotta Gnocchi, Heirloom Tomatoes, Basil Pesto, Stracciatella 25

SECONDI PIATTI

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

POLLO – All Natural Roasted Chicken, Roasted Bell Peppers, Datterini Tomatoes, Oregano, Garlic 29

MAIALE – Pork Chop Milanese, Whole Grain Mustard, Peach Chutney, Brussels Sprouts 33

TAGLIATA – Grilled New York, Roasted Fingerling Potatoes, Arugula, Red Onions, Cherry Tomatoes, Parmigiano, Aged Balsamico 34

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

CONTORNI 8

Roasted Potatoes | Sautéed Rapini | Crispy Artichokes

*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 2019
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