



ANTIPASTI

PROSCIUTTO di PARMA – 24 Month Aged Prosciutto, Pan Fritto 17

CAVOLINI - Brussels Sprouts, Housemade Pancetta, Tonnato Crema 12

MELANZANE – Roasted Eggplant Parmigiana, Mozzarella, Marinara, Dried Basil Pesto 14

ARANCINI – Mozzarella, Parmigiano Reggiano, Pecorino Sardo, Risotto Fritters, Lemon Truffle Aioli 12

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

FRITTO MISTO – Crispy Calamari, Shrimp, Catch of the Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli 19

INSALATE e ZUPPA

ZUPPA – Fire Roasted Roma Tomatoes, Onion, Roasted Fennel, Basil, Mozzarella Crostini 11

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

SPINACI – Wilted Spinach, Marcona Almonds, Grilled Portobello, Cipollini Onions, Crispy Shitakes, Fontina Béchamel 14

PIZZE

MARGHERITA – Fresh Basil, Marinara, Housemade Mozzarella 17

FUNGHI – Wild Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil 20

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

SALSICCIA – Housemade Sausage, Artichokes, Mozzarella, Pecorino, Chili Oil, Rapini Pesto, Marinara 19

PROSCIUTTO e CAVOLINI – Brussels Sprouts, Prosciutto di Parma, Lemon Béchamel, Salsa Verde, Mozzarella 19

POLPETTE d'AGNELLO - Lamb Meatballs, Arugula Pesto, Pickled Onions, Kalamata Olives, Goat Cheese, Pepperoncini 20

PASTA all pasta made by hand in house

PAPPARDELLE – Veal Meatballs, House Ricotta, Frico Chip, Marinara 28

FETTUCINE BOLOGNESE – Short Rib, San Marzano Marinara, Parmesan 25

RIGATONI – Spicy Smoked Colorado Elk Sausage, Marinara, Caramelized Onions, Rapini, Pecorino 29

FETTUCINE CARBONARA - Housemade Pancetta, Caramelized Onions, Garlic, Egg, Pecorino, Black Pepper 28

SECONDI PIATTI

HALIBUT – Lemon Risotto, Cherry Tomatoes, Artichokes, Grilled Asparagus, Beurre Fondue 35

MAIALE – Pork Chop Milanese, Whole Grain Mustard, Apple Chutney, Brussels Sprouts 35

CONTORNI 8

Roasted Fingerling Potatoes | Sautéed Rapini | Crispy Artichokes | Brussels Sprouts & Pancetta

*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 | TO GO 2020

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