

ZINO

RISTORANTE

ANTIPASTI

COZZE – Skillet Roasted Mussels, Lemon Butter 15

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

CARPACCIO – Pepper Crusted Seared Elk, Arugula, Blackberries, Rosemary 17

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

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

INSALATE

ORTOLANA – Grilled Portobello, Squash, Artichokes, Roasted Roma Tomatoes, Beet Vinaigrette, Parmigiano, Truffle Oil 15

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

CAPRESE – Housemade Mozzarella, Heirloom Tomatoes, Fresh Basil, Extra Virgin Olive Oil 15

PIZZE

MARGHERITA – Fresh Basil, Marinara, Housemade Mozzarella 17

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

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

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

PERE e PROSCIUTTO – Pear, Prosciutto, Gorgonzola Dolce, Ricotta, Mozzarella, Sage, Balsamico 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

LINGUINE DI MARE – Gulf Shrimp, Calamari, Mussels, Sweet Corn, Fennel, Saffron Tarragon Butter 29

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

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

BUTTERNUT SQUASH GNOCCHI - Brown Butter Sage, Gorgonzola Dolce, Currants, Arugula 27

SECONDI PIATTI

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

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

POLLO – Wood Fired All Natural Chicken, Reggiano Polenta, Sautéed Spinach, Roasted Garlic, Veal Demi 33

TAGLIATA – Grilled 10oz. Prime New York, Roasted Fingerlings, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico 39

SCAMPI – Seared Gulf Shrimp, Fregola Pasta, Grilled Zucchini, Bell Peppers, Parsley Butter 35

CONTORNI &

Sautéed Rapini | Crispy Artichokes | Brussels Sprouts & Pancetta | Sautéed Spinach | Roasted Fingerlings Potatoes

*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 2020

27 Main Street | Edwards, Colorado 81632 | (970)926.0777 | www.zinoristorante.com