

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

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

POLIPO – Grilled Spanish Octopus, Peroni Braised Cannellini Beans, Pancetta, Salsa Verde 17

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

ORTOLANA – Grilled Portobello, Squash, Artichokes, Roma Tomatoes, Beet Vinaigrette, Parmigiano, Truffle Oil 14

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

INVERNALE – Mixed Greens, Eggplant, Goat Cheese, Soppresata, Sunflower Seeds, Pickled Onions 13

PIZZE

MARGHERITA – Fresh Basil, Marinara, Housemade Fiordilatte 17

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

SALUMI – Calabrese, Soppresata, Caramelized Onions, Marinara, Mozzarella, Fresh Basil 20

SALSICCIA – Housemade Sausage, Artichokes, Mozzarella, Pecorino, Chili Oil, Rapini Pesto, Marinara 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, Lobster, Marinara, Fire Roasted Cherry Tomatoes 35

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

GNOCCHI – Castelmagno Fondue, Toasted Walnuts, Black Pepper 27

BURRATA RAVIOLI – Roasted Butternut Squash, Beech Mushrooms, Sage Brown Butter, Poppy Seeds 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, Peroni Braised Cannellini Beans, Roasted Garlic 33

CIOPPINO – Shrimp, Calamari, Mussels, Lobster, Harissa Tomato Brodo, Basil, Grilled Ciabatta 37

VITELLO – 8oz. Grilled Veal Tenderloin, Gorgonzola Panna, Nebbiolo Poached Pears, Toasted Walnuts 39

CONTORNI 8

Sautéed Rapini | Crispy Artichokes | Brussels Sprouts & Pancetta | Braised Cannellini Beans | 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 | WINTER 2020-2021

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