

ZINO

R I S T O R A N T E

ANTIPASTI

COZZE - Skillet Roasted Mussels, Lemon Butter	16
PROSCIUTTO di PARMA - 24 Month Aged Prosciutto, Tuscan Melon	18
CAVOLINI - Brussels Sprouts, Housemade Pancetta, Tonnato Crema	12
BRUSCHETTA - Buffalo Mozzarella, Heirloom Cherry Tomatoes, Garlic, Basil, EVOO	13
CAPELANTE - Seared Diver Scallop, Purple Cauliflower Puree, Spicy Cauliflower, Piccata	14
* CARPACCIO - Prime NY Strip, Portobello Mushrooms, Crispy Capers, Micro Arugula, Truffle Aioli	19
FRITTO MISTO - Crispy Calamari, Shrimp, Catch Of The Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli	20

INSALATE

ESTIVA - Mixed Greens, Zucchini, Radish, Cucumber, Pecorino, Herb Panna, Sunflower Seeds	13
HOUSEMADE BURRATA - Grilled Colorado Peaches, Marcona Almonds, Red Onion, Ciabatta, Micro Basil	15
RUCOLA - Baby Arugula, Watermelon, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	14

PIZZE

MARGHERITA - Fresh Basil, Marinara, Mozzarella	17
FUNGHI - Wild Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil	20
SALSICCIA - Housemade Sausage, Red Bell Peppers, Mozzarella, Chili Oil, Rapini Pesto, Marinara	19
MAIS - Sweet Corn, Housemade Pancetta, Caramelized Onions, Lemon Panna, Mitica Crema, Tarragon	19
PESCHE e PROSCIUTTO - Colorado Peaches, Prosciutto di Parma, Gorgonzola, Ricotta, Mozzarella, Balsamic	19

PASTA *all pasta made by hand in house*

PAPPARDELLE - Veal Meatballs, House Ricotta, Frico Chip, Marinara	29
GNUDI - Roasted Beet & Goat Cheese, Beech Mushrooms, Artichokes, Sage, Crispy Kale	27
BURRATA RAVIOLI - Gulf Shrimp, Bay Scallops, Corn Tarragon, Lobster Butter, Watercress	30
LINGUINE alla VONGOLE - Manila Clams, Garlic, Caribe Chile Flakes, Parsley, DeCarlo Olive Oil	29
RIGATONI - Spicy Smoked Colorado Elk Sausage, Marinara, Caramelized Onions, Rapini, Pecorino	29

SECONDI PIATTI

PESCE del GIORNO Catch of the Day	M.P.
* MAIALE - Pork Chop Milanese, Whole Grain Mustard, Apple Chutney, Brussels Sprouts	36
* TAGLIATA - Prime NY Strip, Sautéed Kale, Cipollini Onions, Spiced Green Tomato Confit	40
VITELLO - Veal Scallopini, Heirloom Cherry Tomatoes, Mozzarella, Basil Pesto, Garlic, Arugula	39
POLLO - All Natural Joyce Farms Roasted Chicken, Ciabatta, Kalamata Olives, Cucumbers, Heirloom Tomatoes, Mint	34

CONTORNI

Sautéed Rapini Crispy Artichokes Brussels Sprouts & Pancetta Sautéed Kale & Pancetta Fingerling Potatoes	9
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**Consuming raw or undercooked animal products may increase your risk of foodborne illness*