

ZINO

R I S T O R A N T E

ANTIPASTI

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| 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 |
| CACIO e PEPPE ARANCINI - Pecorino Risotto Fritters, Colorado Bolognese, Toasted Black Pepper | 13 |
| * 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

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

PIZZE

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| 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 |
| PERE e PROSCIUTTO - Pears, Prosciutto di Parma, Gorgonzola, Ricotta, Mozzarella, Balsamico | 19 |

PASTA all pasta made by hand in house

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| PAPPARDELLE - Veal Meatballs, House Ricotta, Frico Chip, Marinara | 29 |
| GNOCCHI - Colorado Beef Bolognese, Shaved Parmesan, Micro Greens | 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

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| 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

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| 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