

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
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

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

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
PORCHETTA - Sliced Pork Belly, Taleggio Cheese, Caramelized Onions, Jalapenos, Marinara, Mozzarella	19
PERE e PROSCIUTTO - Pears, Prosciutto di Parma, Gorgonzola, Ricotta, Mozzarella, Balsamico	19

PASTA all pasta made by hand in house

PAPPARDELLE - Veal Meatballs, House Ricotta, Frico Chip, Marinara	29
GNOCCHI - Colorado Beef Bolognese, Shaved Parmigiano, Micro Greens	27
BURRATA RAVIOLI - Gulf Shrimp, Bay Scallops, Fennel, Lobster Butter, Watercress	30
LINGUINE di MARE - Gulf Shrimp, Calamari, PEI Mussels, Marinara, Fire Roasted Cherry Tomatoes	35
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, Roasted Fingerlings, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	40
VITELLO - Veal Scallopini, Heirloom Cherry Tomatoes, Mozzarella, Basil Pesto, Garlic, Arugula	39
POLLO - All Natural Joyce Farms Roasted Chicken, Reggiano Polenta, Sautéed Spinach, Roasted Garlic	34

CONTORNI

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