

ZINO

R I S T O R A N T E

ANTIPASTI

COZZE - Skillet Roasted Mussels, Lemon Butter	17
PROSCIUTTO di PARMA - 24 Month Aged Prosciutto, Parmigiano Rosemary Frittelle	18
* CRUDO - Hamachi, Olive Tapenade, Capers, Shallots, Calabrian Chilies, Lemon, Toasted Ciabatta	20
CACIO e PEPE ARANCINI - Pecorino Risotto Fritters, Colorado Bolognese, Toasted Black Pepper	14
* CARPACCIO - Prime NY Strip, Foie Gras Snow, Crispy Garlic, Truffle Aioli, Micro Greens	21
FRITTO MISTO - Crispy Calamari, Shrimp, Catch Of The Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli	21
HOUSEMADE BURRATA - Tomato Jam, Basil Pesto, Aged Balsamic, Sea Salt, Grilled Ciabatta	16
ZUPPE - All Natural Joyce Farms Roasted Chicken, Farro, Kale, Parmigiano, Grilled Ciabatta	12

INSALATE

ROMANA - Romaine, Gnocchi Croutons, Parmigiano, Tonnato Caesar Dressing	15
INVERNO - Mixed Greens, Warm Wild Mushrooms, Sambuca Braised Fennel Pesto, Pecorino, Red Wine Vinaigrette	16
RUCOLA - Baby Arugula, Pomegranate, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	15

PIZZE

MARGHERITA - Fresh Basil, Marinara, House Stretched Mozzarella	18
FUNGHI - Wild Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil	21
SALSICCIA - Housemade Sausage, Red Bell Peppers, Mozzarella, Chili Oil, Rapini Pesto, Marinara	19
PORCHETTA - Sliced Pork, Taleggio Cheese, Pepperoncinis, Marinara, Mozzarella, Basil	19
BIANCO - Housemade Pancetta, Fontina, Gruyère, Garlic Panna, Caramelized Onions, Oregano	20

PASTA *all pasta made by hand in house*

PAPPARDELLE - Veal Meatballs, House Ricotta, Frico Chip, Marinara	30
GNOCCHI - CO Beef Bolognese, Shaved Parmigiano, Micro Greens	28
RAVIOLI di ZUCCA - Roasted Butternut Squash, Sunchokes, White Truffle Butter	31
RISOTTO di MARE - Gulf Shrimp, Bay Scallops, Mussels, Marinara, Fire Roasted Cherry Tomatoes, Gremolata	35
RIGATONI - Spicy Smoked CO Elk Sausage, Marinara, Caramelized Onions, Rapini, Pecorino	29

SECONDI PIATTI

SCAMPI - Kauai Shrimp, Fregola Pasta, Fennel, Zucchini, Caper Berries, Garlic, Calabrian Chili Butter	34
* MAIALE - Pork Chop Milanese, Whole Grain Mustard, Apple Chutney, Brussels Sprouts	36
* ANGELLO - Grilled CO Lamb T Bones, Celery Root Purée, Fontina Farrotto, Toasted Pistachios	45
VITELLO - Veal Scallopini Marsala, Porcini & Wild Mushrooms, Sage, Crispy Artichokes	40
POLLO - All Natural Joyce Farms Roasted Chicken, Reggiano Polenta, Sautéed Spinach & Currants, Poached Garlic	35
* BISTECCA alla FIORENTINA - 28oz Porcini Rubbed Grilled CO Porterhouse, White Truffle Butter, Choose 2 Contorni	95

CONTORNI

Sautéed Rapini Crispy Artichokes Brussels Sprouts & Pancetta Sautéed Spinach & Currants Fingerling Potatoes	10
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**Consuming raw or undercooked animal products may increase your risk of foodborne illness | \$8 Split Plate Charge*

Executive Chef/Co-Owner Nick Haley | Winter 2021-22 | 970.926.0777 | zinoristorante.com