

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 - Ahi Tuna, 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

INSALATE

ROMANA - Romaine, Gnocchi Croutons, Parmigiano, Tonnato Caesar Dressing	15
RUCOLA - Baby Arugula, Strawberries, 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
BIANCO - Housemade Pancetta, Speck, Fontina, Gruyère, Garlic Panna, Caramelized Onions, Oregano	20
PORCHETTA - Sliced Pork, Taleggio Cheese, Pepperoncinis, Marinara, Mozzarella, Basil	19

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 - Gulf Shrimp, Fregola Pasta, Fennel, Zucchini, Caper Berries, Garlic, Calabrian Chili Butter	34
* MAIALE - Pork Chop Milanese, Whole Grain Mustard, Apple Chutney, Brussels Sprouts	36
* TAGLIATA - Prime NY Strip, Roasted Fingerlings, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	39
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

CONTORNI

Sautéed Rapini | Crispy Artichokes | Brussels Sprouts & Pancetta | Sautéed Spinach & Currants | Fingerling Potatoes 10

**These items are served raw or may be prepared to order. Consuming raw or undercooked animal products may increase your risk of foodborne illness. | \$ & Split Plate Charge*

Executive Chef/Co-Owner Nick Haley | Spring 2022 | 970.926.0777 | zinoristorante.com