

# ZINO

R I S T O R A N T E

## ANTIPASTI

<b>COZZE</b> - Skillet Roasted Mussels, Lemon Butter	17
<b>PROSCIUTTO di PARMA</b> - 24 Month Aged Prosciutto, Tuscan Melon, Parmigiano Rosemary Zucchini Frittelle	19
<b>MELANZANE</b> - Pesto Breaded Eggplant, Parmigiano Panna, Heirloom Tomato Crudaiola	15
<b>CARCIOFI</b> - Grilled Artichoke, Lemon Caper Aioli, DeCarlo EVOO, Sea Salt	17
* <b>CARPACCIO</b> - Prime NY Strip, Parmigiano, Crispy Garlic, Truffle Aioli, Micro Greens	20
<b>FRITTO MISTO</b> - Crispy Calamari, Shrimp, Catch Of The Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli	21
<b>HOUSEMADE BURRATA</b> - Peaches, Heirloom Tomatoes, Mint, Fresno Peppers, Crispy Prosciutto, Grilled Ciabatta	17

## INSALATE

<b>ESTIVA</b> - Romaine, Asparagus, Cucumber, Sweet Drop Peppers, Parmigiano, Herb Panna, Popped Rice	15
<b>RUCOLA</b> - Baby Arugula, Watermelon, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	15
<b>CAPRESE</b> - Sliced CO Heirloom Tomatoes, Italian Buffalo Mozzarella, Basil, DeCarlo EVOO	21

## PIZZE

<b>MARGHERITA</b> - Fresh Basil, Marinara, House Stretched Mozzarella	18
<b>FUNGHI</b> - Wild Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil	21
<b>SALSICCIA</b> - Housemade Sausage, Red Bell Peppers, Mozzarella, Chili Oil, Rapini Pesto, Marinara	20
<b>MAIS</b> - Sweet Corn, Pancetta, Speck, Fontina, Gruyère, Garlic Panna, Caramelized Onions, Anaheim Peppers	21
<b>MEDITERRANEA</b> - Artichokes, Kalamata Olives, Pickled Onions, Pepperoncinis, Goat Cheese, Basil Pesto	19
<b>PESCHE E PROSCIUTTO</b> - Peaches, Prosciutto di Parma, Gorgonzola Dolce, Ricotta, Mozzarella, Balsamico, Sage	21

## PASTA *all pasta made by hand in house*

<b>PAPPARDELLE</b> - Veal Meatballs, House Ricotta, Frico Chip, Marinara	30
<b>FETTUCINE CARBONARA</b> - Housemade Pancetta, Local Eggs, Sweet Corn, Pecorino, Black Pepper	29
<b>RAVIOLI</b> - Roasted Beets, Goat Cheese, Fennel, Watercress, Tarragon Butter, Poppy Seeds	29
<b>INVOLTINI</b> - Rolled Eggplant Lasagna, Porcini Béchamel, Prosciutto, Fontina, Marinara, Basil	31
<b>TAGLIOLINI</b> - Gulf Shrimp, Manila Clams, Fava Beans, Heirloom Tomatoes, Shiso, Roasted Garlic Butter	35
<b>RIGATONI SPINACI</b> - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino, White Wine	30

## SECONDI PIATTI

<b>SCAMPI</b> - Gulf Shrimp, Saffron Gnudi, Artichokes, Asparagus, Sweet Corn, Roasted Garlic, Lobster Butter	38
* <b>MAIALE</b> - Grilled Pork Chop, Grilled Peaches, Gorgonzola Panna, Toasted Hazelnuts, Brussels Sprouts	37
* <b>TAGLIATA</b> - Prime NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	41
<b>VITELLO</b> - Veal Scallopini Milanese Parmigiano, Arugula, Crispy Artichokes, Lemon Butter	42
<b>POLLO</b> - All Natural Joyce Farms Roasted Chicken, Roasted Marble Potatoes, Heirloom Tomatoes, Olives, Zucchini	36

## CONTORNI

Sautéed Rapini   Crispy Artichokes   Brussels Sprouts & Pancetta   Grilled Asparagus & Garlic   Roasted Potatoes	10
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*\*These items are served raw or may be prepared to order. Consuming raw or undercooked animal products may increase your risk of foodborne illness. | \$8 Split Plate Charge*

*Executive Chef/Co-Owner Nick Haley | Summer 2022 | 970.926.0777 [zinoristorante.com](http://zinoristorante.com)*