

# 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, Parmigiano Rosemary Zucchini Frittelle	19
<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> - Sun-dried Tomato Pesto, Tomato Crudaiola, Crispy Prosciutto, Grilled Ciabatta	17

## INSALATE

<b>RUCOLA</b> - Baby Arugula, Pomegranates, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	15
<b>MISTA</b> - Mixed Greens, Cherry Tomatoes, Red Onions, Red Wine Vinigrette, Parmesan	13

## 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>BIANCO</b> - Pancetta, Speck, Fontina, Gruyère, Garlic Panna, Caramelized Onions, Fresno Peppers	21
<b>MEDITERRANEA</b> - Artichokes, Kalamata Olives, Pickled Onions, Pepperoncinis, Goat Cheese, Basil Pesto	19
<b>PERE E PROSCIUTTO</b> - Pears, 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, Roasted Butternut Squash, Pecorino, Black Pepper	29
<b>LOBSTER RAVIOLI</b> - Lobster, Shrimp, Leeks, Fennel, Tarragon Brown Butter	39
<b>LINGUINE DI MARE</b> - Gulf Shrimp, Calamari, Mussels, Fire Roasted Cherry Tomatoes, Marinara	35
<b>RIGATONI</b> - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara	30

## SECONDI PIATTI

<b>SCAMPI</b> - Gulf Shrimp, Gnocchi, Artichokes, Roasted Bell Peppers, Roasted Garlic, Lobster Butter	38
* <b>MAIALE</b> - Grilled Pork Chop, Pear Chutney, 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, Roma Tomatoes, Olives, Zucchini	36

## CONTORNI

Sautéed Rapini   Crispy Artichokes   Brussels Sprouts & Pancetta   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 | Fall 2022 | 970.926.0777 [zinoristorante.com](http://zinoristorante.com)*