

ZINO

R I S T O R A N T E

ANTIPASTI

COZZE - Skillet Roasted Mussels, Lemon Butter	18
PROSCIUTTO di PARMA - 24 Month Aged Prosciutto, Parmigiano Butternut Squash Sage Frittelle	19
* CRUDO - Ahi Tuna, Olive Tapenade, Capers, Shallots, Calabrian Chilies, Lemon, Toasted Ciabatta	22
* CARPACCIO - NY Strip, Parmigiano, Crispy Garlic, Truffle Aioli, Micro Greens	20
FRITTO MISTO - Crispy Calamari, Shrimp, Catch Of The Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli	21
HOUSEMADE BURRATA - Sun-Dried Tomato Pesto, Sambuca Braised Fennel, Crispy Prosciutto, Grilled Ciabatta	18
* RAVIOLO - Truffle Pearls, Black Truffle Butter, Ricotta, Hen's Egg, Roasted Garlic Panko	18
ZUPPE - Lobster Bisque, Lobster Mascarpone Crostini, Tarragon	19

INSALATE

RUCOLA - Baby Arugula, Pomegranates, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	15
ORTOLANA - Grilled Portobello, Squash, Artichokes, Roma Tomatoes, Beet Vinaigrette, Parmigiano, Truffle Oil	16
MISTA - Mixed Greens, Cherry Tomatoes, Red Onions, Red Wine Vinaigrette, Parmesan	14

PIZZE

MARGHERITA - Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella	18
FUNGHI - Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil	21
SALSICCIA - Housemade Sausage, Red Bell Peppers, Mozzarella, Chili Oil, Rapini Pesto, Crushed Tomatoes	21
QUATTRO FORMAGGI - House Stretched Mozzarella, Gorgonzola, Fontina, Goat Cheese, Crushed Tomatoes	22
AMERICANO - Pepperoni, Porchetta, Pepperoncini, Smoked Scamorza, Crushed Tomatoes, Basil	23

PASTA all pasta made by hand in house

PAPPARDELLE - Veal Meatballs, House Ricotta, Frico Chip, Marinara	31
FARRO GNOCCHI - Duck Ragù, Pancetta, Cabbage, Chives, Ubrico Pinot Rosé Cheese	31
LOBSTER RAVIOLI - Lobster, Braised Leeks, Artichokes, Watercress, Housemade Black Truffle Butter	39
RIGATONI - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara	31
LASAGNA AL FORNO - Roasted Butternut Squash, Spinach, Buffalo Mozzarella Béchamel	29
FETTUCINE CARBONARA - Housemade Pancetta, Local Eggs, Pecorino, Black Pepper	30

SECONDI PIATTI

SCAMPI PUTTANESCA - Gulf Shrimp, Olive Gnudi, Bell Peppers, Cherry Tomatoes, Capers, Anchovy Frito	38
* MAIALE - Grilled Pork Chop, Pear Chutney, Gorgonzola Panna, Toasted Hazelnuts, Brussels Sprouts	37
* TAGLIATA - NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	42
PIZZAOLA - Veal Scallopini, Fresh Mozzarella, San Marzano Tomatoes, Veal Reduction	39
POLLO - All Natural Joyce Farms Roasted Chicken, Black Truffle Risotto, Crispy Artichokes, Micro Greens	36
OSSOBUCO - Braised Pork Ossobuco, Porcinis, Reggiano Polenta, Sage	39

CONTORNI

Sautéed Rapini Crispy Artichokes Brussels Sprouts & Pancetta Roasted Potatoes Grilled Broccolini	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 | 20% Gratuity may be added to parties of 8 and more
A 5% Kitchen Appreciation will be added to every check, giving 100% to our dedicated back of house employees.*

Executive Chef/Co-Owner Nick Haley | Winter 2022-23 | 970.926.0777 zinoristorante.com