

# ZINO

R I S T O R A N T E

## ANTIPASTI

<b>COZZE</b> - Skillet Roasted Mussels, Lemon Butter	18
<b>PROSCIUTTO di PARMA</b> - 24 Month Aged Prosciutto, Parmigiano Butternut Squash Sage Frittelle	19
* <b>CRUDO</b> - Hamachi, Olive Tapenade, Capers, Shallots, Calabrian Chilies, Lemon, Toasted Ciabatta	22
* <b>CARPACCIO</b> - 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, Sambuca Braised Fennel, Crispy Prosciutto, Grilled Ciabatta	18
* <b>RAVIOLO</b> - Truffle Pearls, Black Truffle Butter, Ricotta, Hen's Egg, Roasted Garlic Panko	18
<b>ZUPPE</b> - Lobster Bisque, Lobster Mascarpone Crostini, Tarragon	19

## INSALATE

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

## PIZZE

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

## PASTA all pasta made by hand in house

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

## SECONDI PIATTI

<b>SCAMPI PUTTANESCA</b> - Gulf Shrimp, Olive Gnudi, Bell Peppers, Cherry Tomatoes, Capers, Anchovy Frito	38
* <b>MAIALE</b> - Grilled Pork Chop, Pear Chutney, Gorgonzola Panna, Toasted Hazelnuts, Brussels Sprouts	37
* <b>TAGLIATA</b> - NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	42
<b>VITELLO</b> - Veal Scallopini Milanese Parmigiano, Arugula, Crispy Artichokes, Lemon Butter, Parmigiano	39
<b>POLLO</b> - All Natural Joyce Farms Roasted Chicken, Black Truffle Risotto, Crispy Artichokes, Micro Greens	36
<b>OSSOBUCO</b> - 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](http://zinoristorante.com)**