

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
ARANCINI - Saffron Mozzarella Risotto Fritters, Corn and Fresno Pepper Sofrito, Fontina Béchamel	17
* CARPACCIO - NY Strip, Parmigiano, Crispy Garlic, Truffle Aioli, Arugula, 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, Brown Butter, Ricotta, Hen's Egg, Roasted Garlic Panko	18
CARCIOFI - Grilled Artichoke, Lemon Caper Aioli, Extra Virgin Olive Oil, Sea Salt	17

INSALATE

RUCOLA - Baby Arugula, Watermelon, 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
MAIS - Sweet Corn, Pancetta, Capicola, Fontina, Gruyère, Garlic Panna, Caramelized Onions, Fresno Peppers	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
RAVIOLI - Basil Pesto and Ricotta Filled, Heirloom Tomato Crudaiola, Arugula, Extra Virgin Olive Oil, Parmesan	29
RIGATONI - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara	32
LASAGNA - Local Beef Bolognese, Fontina Béchamel, Basil Mascarpone, Housemade Ricotta	33
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
VITELLO - Veal Scallopini Milanese Parmigiano, Arugula, Crispy Artichokes, Lemon Butter, Parmigiano	39
POLLO - All Natural Joyce Farms Roasted Chicken, Reggiano Polenta, Sautéed Spinach, Micro Greens	36

CONTORNI

Sautéed Rapini Crispy Artichokes Brussels Sprouts & Pancetta Roasted Potatoes Sautéed Spinach	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 | Spring 2023 | 970.926.0777 | zinoristorante.com