

# 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, Apple Sage Frittelle	19
<b>ARANCINI</b> - Saffron Mozzarella Risotto Fritters, Corn and Fresno Pepper Sofrito, Fontina Béchamel	17
<b>*CARPACCIO</b> - NY Strip, Parmigiano, Crispy Garlic, Truffle Aioli, Arugula, 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> - Heirloom Tomatoes, Basil Pesto, Aged Balsamico, Grilled Ciabatta	18
<b>CARCIOFI</b> - Grilled Artichoke, Lemon Caper Aioli, Extra Virgin Olive Oil, Sea Salt	17
<b>*TONNO CRUDO</b> - Ahi Tuna, Olive Tapenade, Capers, Shallots, Calabrian Chilies, Lemon, Toasted Ciabatta	21

## INSALATE

<b>RUCOLA</b> - Baby Arugula, Watermelon, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	15
<b>POLIPO</b> - Grilled Spanish Octopus, Blood Orange, Cucumber, Baby Kale, Roasted Fennel Puree	19
<b>TRITATO</b> - Romaine, Crispy Artichokes, Corn, Cucumber, Sliced Farm Egg, Herb Panna	15

## 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>MAIS</b> - Sweet Corn, Pancetta, Capicola, Fontina, Gruyère, Garlic Panna, Caramelized Onions, Fresno Peppers	22
<b>PESCHE e PROSCIUTTO</b> - Peaches, Prosciutto di Parma, Gorgonzola Dolce, Ricotta, Mozzarella, Balsamico, Sage	23
<b>ITALIANO</b> - Soppressata, Mortadella, Green Olives, Mozzarella, Pickled Red Onions, Crushed Tomatoes	23

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

<b>PAPPARDELLE</b> - Veal Meatballs, House Ricotta, Frico Chip, Marinara	31
<b>RAVIOLI</b> - Basil Pesto and Ricotta Filled, Heirloom Tomato Crudaiola, Arugula, Extra Virgin Olive Oil, Parmigiano	29
<b>RIGATONI</b> - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara	32
<b>LASAGNA</b> - Local Beef Bolognese, Fontina Béchamel, Basil Mascarpone, Housemade Ricotta	33
<b>BUCATINI</b> - Manila Clams, Gulf Shrimp, Bottarga, Garlic, White Wine, Chili Flakes, Parsley	39

## SECONDI PIATTI

<b>CAPELANTE</b> - Seared Diver Scallops, Manila Clams, Corn Saffron Gnudi, Parsley, Fresno Peppers	47
<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	39
<b>PESCE</b> - Seared Halibut, Saffron Risotto, Tricolored Cauliflower, Piccata Beurre Fondue	43

## 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 | 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.*