

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, Apple 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 - Heirloom Tomatoes, Basil Pesto, Aged Balsamico, Grilled Ciabatta	18
ZUPPE - Palisade Tomatoes, Roasted Fennel, Ricotta Crostini, EVOO Poached Cherry Tomatoes	13

INSALATE

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

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
PESCHE e PROSCIUTTO - Peaches, Prosciutto di Parma, Gorgonzola Dolce, Ricotta, Mozzarella, Balsamico, Sage	23
ITALIANO - Soppressata, Mortadella, Green Olives, Mozzarella, Pickled Red Onions, Crushed Tomatoes	23

PASTA *all pasta made by hand in house*

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

SECONDI PIATTI

POLLO - All Natural Joyce Farms Roasted Chicken, Caramelized Brussels Sprouts, Pancetta, Celery Root Panna	36
*TAGLIATA - NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	42
*VITELLO - Veal Scallopini Milanese Parmigiano, Arugula, Crispy Artichokes, Lemon Butter	39
PESCE del GIORNO Catch of the Day	M.P.

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.*