

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
*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 - Sage Butternut Squash Purée, Toasted Hazelnuts, Prosciutto Chip, Grilled Ciabatta	18
PARMIGIANA - Basil Panko Crusted Eggplant, Parmigiano, Mozzarella, Béchamel, Basil, Marinara	15
POLIPO - Grilled Spanish Octopus, Cannellini Beans, Scallions, Aleppo Chili Oil	19

INSALATE

INVERNO - Roasted Oyster Mushrooms, Butternut Squash, Roasted Beets, Arugula Walnut Pesto, Parmigiano	14
RUCOLA - Baby Arugula, Pomegranate, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette	15
ROMANA - Grilled Romaine, Shaved Brussels Sprouts, Capers, Parmigiano, Shallots, Anchovy Mustard Dressing	15

PIZZE from our wood-fired oven

MARGHERITA - Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella	18
FUNGHI - Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil	21
CARNE - Housemade Sausage, Pepperoni, Pancetta, Braised Fennel, Mozzarella, Fontina, Garlic Panna	23
CACCIATORE - Braised Chicken, Olives, Bell Peppers, Fresno Peppers, Goat Cheese, Braised Crushed Tomatoes	21
MELANZANE - Roasted Eggplant, Parmigiano, Garlic Bread Crumbs, Mozzarella, Basil, Crushed Tomatoes	20

PASTA all pasta made by hand in house

PAPPARDELLE - Veal Meatballs, House Ricotta, Frico Chip, Marinara	31
FETTUCINE - Butternut Squash Carbonara, Housemade Pancetta, Pecorino, Black Pepper	29
RIGATONI - Spicy Smoked Colorado Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara	32
LASAGNA - Colorado River Ranch Wagyu Beef, Fontina Béchamel, Basil Mascarpone, Housemade Ricotta	33
TAGLIOLINI - Gulf Shrimp, Sambuca Braised Fennel, Sunchokes, Lemon Caper Butter	35

SECONDI PIATTI

*MAIALE - Pork Chop Milanese, Whole Grain Mustard, Pear Chutney, Caramelized Brussels Sprouts, Pancetta	39
POLLO - All Natural Joyce Farms Roasted Chicken, Sautéed Rapini, Farrotto	36
*VITELLO - Veal Scallopine, Mushroom Marsala, Poached Garlic, Sautéed Spinach	39
*TAGLIATA - Prime 10oz NY Strip, Black Truffle Risotto, Sunchoke Chips, Truffle Butter	49
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.*

Executive Chef/Co-Owner Nick Haley | Winter 2023-24 | 970.926.0777 | zinoristorante.com