

# 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, Tuscan Melon, Mint	19
<b>MOZZARELLA in CARROZZA</b> - Peroni Battered Mozzarella, Zucchini, Fire Roasted Pomodoro	17
<b>*CARPACCIO</b> - NY Strip, Parmigiano, Crispy Shallots, Truffle Aioli, Watermelon Radish, 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>CRAB BRUSCHETTA</b> - Lemon Mascarpone, Roasted Corn, Bell Peppers, Heirloom Cherry Tomatoes	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 Purée	19
<b>ROMANA</b> - Grilled Romaine, Pancetta, Garlic Breadcrumbs, Capers, Parmigiano, Shallots, Anchovy Mustard Dressing	15

## PIZZE

<b>MARGHERITA</b> - Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella	18
<b>FUNGHI</b> - Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Pecorino Panna, Truffle Oil	21
<b>CARNE</b> - Housemade Sausage, Pepperoni, Mortadella, Fennel, Mozzarella, Fontina, Crushed San Marzano Tomatoes	23
<b>PESCHE e PROSCIUTTO</b> - Peaches, Prosciutto di Parma, Gorgonzola Dolce, Mozzarella, Balsamico, Sage	23
<b>GENOVESE</b> - Basil Pesto, Roma Tomatoes, Braised Chicken, Crushed Potatoes, Corn, Pickled Fresnos, Mozzarella	23
<b>CALZONE</b> - Veal Meatballs, House Stretched Mozzarella, Stracchino Cheese, Crushed San Marzano Tomatoes	22

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

<b>PAPPARDELLE</b> - Veal Meatballs, House Ricotta, Frico Chip, Marinara	31
<b>LINGUINE DI MARE</b> - Gulf Shrimp, Bay Scallops, Calamari, Mussels, Heirloom Cherry Tomatoes, Garlic, Marinara	39
<b>RIGATONI di SPINACI</b> - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino Panna	32
<b>LASAGNA</b> - Local Beef Bolognese, Fontina Béchamel, Basil Mascarpone, Housemade Ricotta	33
<b>TAGLIOLINI</b> - Manila Clams, Bottarga, Garlic Herb Butter, White Wine, Chili Flakes, Parsley	38
<b>RAVIOLI</b> - Basil Pesto Stracciatella Ravioli, Heirloom Tomatoes, Garlic, Arugula, Parmigiano, Extra Virgin Olive Oil	29

## SECONDI PIATTI

<b>AGNELLO</b> - Prosciutto Sage Wrapped Roasted Leg Of Lamb, Celery Root Panna, Asparagus, Marsala Reduction	41
<b>*TAGLIATA</b> - 10oz Prime NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	49
<b>VITELLO</b> - Veal Scallopini Milanese Parmigiano, Crispy Artichokes, Lemon Butter	39
<b>SCAMPI</b> - Gulf Shrimp, Saffron Ricotta Gnudi, Roasted Corn, Zucchini, Garlic Caper Butter	43
<b>*MAIALE</b> - Grilled Pork Porterhouse, Peaches, Mustard Seeds, Mint, Caramelized Brussels Sprouts, Pancetta	39

## CONTORNI

Sautéed Rapini | Crispy Artichokes | Brussels Sprouts & Pancetta | Roasted Potatoes | Grilled Asparagus 10

*\*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.*