

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, Tuscan Melon, Mint	19
POLPETTE di MELANZANE - Eggplant Parmigiana Fritters, Stracciatella, Marinara, Fresh Basil, Micro Greens	15
* CARPACCIO - NY Strip, Parmigiano, Crispy Shallots, Truffle Aioli, Watermelon Radish, 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
CARCIOFI - Grilled Artichoke, Lemon Caper Aioli, Extra Virgin Olive Oil, Sea Salt	17
CRAB BRUSCHETTA - Lemon Mascarpone, Roasted Corn, Bell Peppers, Heirloom Cherry Tomatoes	21

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 Purée	19
ROMANA - Grilled Romaine, Pancetta, Garlic Breadcrumbs, Capers, Parmigiano, Shallots, Anchovy Mustard Dressing	15

PIZZE

MARGHERITA - Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella	18
FUNGHI - Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Pecorino Panna, Truffle Oil	21
CARNE - Housemade Sausage, Pepperoni, Mortadella, Fennel, Mozzarella, Fontina, Crushed San Marzano Tomatoes	23
PESCHE e PROSCIUTTO - Peaches, Prosciutto di Parma, Gorgonzola Dolce, Mozzarella, Balsamico, Sage	23
MAIS - Sweet Corn, Pancetta, Fontina, Mozzarella, Garlic Mascarpone Panna, Caramelized Onions, Fresno Peppers	23
CALZONE - Veal Meatballs, House Stretched Mozzarella, Stracchino Cheese, Crushed San Marzano Tomatoes	22

PASTA *all pasta made by hand in house*

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

SECONDI PIATTI

AGNELLO - Prosciutto Sage Wrapped Roasted Leg Of Lamb, Celery Root Panna, Asparagus, Marsala Reduction	41
* TAGLIATA - 10oz Prime NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico	49
VITELLO - Veal Scallopini Milanese Parmigiano, Crispy Artichokes, Lemon Butter	39
SCAMPI - Gulf Shrimp, Saffron Ricotta Gnudi, Roasted Corn, Zucchini, Garlic Caper Butter	43
* MAIALE - 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.*

Executive Chef/Co-Owner Nick Haley | Summer 2024 | 970.926.0777 | zinoristorante.com