

ZINO

R I S T O R A N T E

HAPPY HOUR

5pm - 6pm Nightly

6oz \$ 10 or 9oz \$ 15

Bianchi

Pinot Grigio
Sauvignon Blanc
Chardonnay

Rossi

Montepulciano
Super Tuscan
Chianti Classico

Prosecco & Sparkling Rose \$ 9

\$ 10 House Margarita

\$ 2 OFF All Beers on Draft

Coors Light

Melvin, Pilsnar

Oakshire, Amber Ale

Vail Brewing, IPA

Vail Brewing, Hot Mess Blonde

Boochcraft, Hard Kombucha

\$ 5 Well Drinks

Jones Family Vodka, Beefeater Gin

Real Del Valle Tequila, Bacardi Rum

Four Roses Whiskey

ANTIPASTI

❖RUCOLA - Baby Arugula, Watermelon, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette 10

❖COZZE - Skillet Roasted Mussels, Lemon Butter 13

❖POLPETTE di MELANZANE - Eggplant Parmigiana Fritters, Stracciatella, Marinara, Fresh Basil, Micro Greens 10

❖HOUSEMADE BURRATA - Heirloom Tomatoes, Basil Pesto, Aged Balsamico, Grilled Ciabatta 13

PIZZE

❖MARGHERITA - Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella 13

❖FUNGHI - Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil 16

❖MAIS - Sweet Corn, Pancetta, Fontina, Mozzarella, Garlic Mascarpone Panna, Caramelized Onions, Fresno Peppers 18

❖CARNE - Housemade Sausage, Pepperoni, Mortadella, Fennel, Mozzarella, Fontina, Crushed San Marzano Tomatoes 18

❖CALZONE- Veal Meatballs, House Stretched Mozzarella, Stracchino Cheese, Crushed San Marzano Tomatoes 17

❖PESCHE e PROSCIUTTO - Peaches, Prosciutto di Parma, Gorgonzola Dolce, Mozzarella, Balsamico, Sage 18

❖We use milk, eggs, tree nuts and wheat on our menu.

Allergen information is available on request.