

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
❖ 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
❖ PERE e PROSCIUTTO - Pears, 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 - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Marinara	32
❖ LASAGNA - Local Beef Bolognese, Fontina Béchamel, Basil Mascarpone, Housemade Ricotta	33
❖ 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 Chop, Pears, Mustard Seeds, Mint, Caramelized Brussels Sprouts, Pancetta	39

CONTORNI

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

**Served raw or may be prepared to order. Consuming raw or undercooked animal products may increase your risk of foodborne illness.*

❖ We use milk, eggs, fish, crustacean, tree nuts and wheat on our menu. Allergen information is available on request.

\$ 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