

# 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>POLPETTE di MELANZANE</b> - Eggplant Parmigiana Fritters, Stracciatella, Marinara, Fresh Basil, Micro Greens	15
*❖ <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>CRAB BRUSCHETTA</b> - Lemon Mascarpone, Roasted Corn, Bell Peppers, Heirloom Cherry Tomatoes	21

## INSALATE

❖ <b>RUCOLA</b> - Baby Arugula, Pomegranate, 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>PERE e PROSCIUTTO</b> - Pears, Prosciutto di Parma, Gorgonzola Dolce, Mozzarella, Balsamico, Sage	23
❖ <b>MAIS</b> - Sweet Corn, Pancetta, Fontina, Mozzarella, Garlic Mascarpone Panna, Caramelized Onions, Fresno Peppers	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</b> - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Marinara	32
❖ <b>LASAGNA</b> - Local Beef Bolognese, Fontina Béchamel, Basil Mascarpone, Housemade Ricotta	33
❖ <b>RAVIOLI</b> - Basil Pesto Stracciatella Ravioli, Heirloom Tomatoes, Garlic, Arugula, Parmigiano, Extra Virgin Olive Oil	29

## SECONDI PIATTI

*❖ <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 Chop, Pears, Mustard Seeds, Mint, Caramelized Brussels Sprouts, Pancetta	39

## CONTORNI

Sautéed Rapini   Crispy Artichokes   ❖ Brussels Sprouts & Pancetta   Roasted Potatoes	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.*