

# ZINO

R I S T O R A N T E

## ANTIPASTI

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| ❖ <b>COZZE</b> - Skillet Roasted Mussels, Lemon Butter  | 18 |
| <b>PROSCIUTTO di PARMA</b> - 24 Month Aged Prosciutto, Parmigiano, Apple Sage Frittelle                                   | 19 |
| ❖ <b>ARANCINI</b> - Parmigiano Mozzarella Carnaroli Risotto, Panko Crusted Fritter, Marinara                              | 13 |
| *❖ <b>CARPACCIO</b> - NY Strip, Parmigiano, Crispy Garlic, Truffle Aioli, Arugula   | 23 |
| ❖ <b>FRITTO MISTO</b> - Crispy Calamari, Shrimp, Catch Of The Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli | 21 |
| ❖ <b>HOUSEMADE BURRATA</b> - Sage Butternut Squash Purée, Toasted Hazelnuts, Prosciutto Chip, Grilled Ciabatta            | 19 |
| ❖ <b>RAVIOLIO</b> - Ricotta, Hen's Egg Yolk, Black Truffle Butter, Truffle Pearls, Garlic Bread Crumbs                    | 18 |
| ❖ <b>POLIPO</b> - Grilled Spanish Octopus, Cannellini Beans, Scallions, Aleppo Chili Oil                                  | 19 |

## INSALATE

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| ❖ <b>ORTOLANA</b> - Mixed Greens, Roasted Beets, Butternut Squash, Portobello Mushrooms, Pumpkin Seeds, Maple Drizzle   | 16 |
| ❖ <b>RUCOLA</b> - Baby Arugula, Pomegranate, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette          | 15 |
| ❖ <b>ROMANA</b> - Grilled Romaine, Pancetta, Garlic Breadcrumbs, Capers, Parmigiano, Shallots, Anchovy Mustard Dressing | 15 |

## PIZZE from our wood-fired oven

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| ❖ <b>MARGHERITA</b> - Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella                      | 18 |
| ❖ <b>FUNGHI</b> - Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Truffle Oil                           | 21 |
| ❖ <b>CARNE</b> - Pepperoni, Speck, Mortadella, Braised Fennel, Mozzarella, Fontina, Crushed San Marzano Tomatoes | 25 |
| ❖ <b>SALSICCIA</b> - Housemade Sausage, Rapini Pesto, Red Bell Peppers, Mozzarella, Crushed San Marzano Tomatoes | 23 |
| ❖ <b>PERE e PROSCIUTTO</b> - Pears, Prosciutto di Parma, Gorgonzola Dolce, Mozzarella, Balsamico, Sage           | 23 |

## PASTA all pasta made by hand in house

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| ❖ <b>PAPPARDELLE</b> - Veal Meatballs, House Ricotta, Frico Chip, Marinara                                       | 31 |
| ❖ <b>FETTUCINE</b> - Butternut Squash Carbonara, Housemade Pancetta, Pecorino, Black Pepper                      | 31 |
| ❖ <b>GNOCCHI</b> - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara                   | 32 |
| ❖ <b>LASAGNA</b> - Colorado River Ranch Wagyu Beef, Fontina Béchamel, Porcini Mascarpone, Housemade Ricotta      | 33 |
| ❖ <b>RAVIOLI</b> - Roasted Beet and Goat Cheese Filled, Roasted Fennel, Artichokes, Parmigiano, Brown Butter     | 29 |
| ❖ <b>LINGUINE di MARE</b> - Gulf Shrimp, Bay Scallops, Manila Clams, Mussels, Heirloom Cherry Tomatoes, Marinara | 39 |

## SECONDI PIATTI

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| *❖ <b>MAIALE</b> - Pork Chop Milanese, Whole Grain Mustard, Pear Chutney, Caramelized Brussels Sprouts, Pancetta | 39 |
| *❖ <b>ANATRA</b> - Orange Thyme Seared Duck Breast, Duck Leg Confit, Butternut Squash Gnudi, Sauteed Rapini      | 41 |
| ❖ <b>VITELLO PIZZAIOLA</b> - Veal Scallopini, Mozzarella, Roma Tomatoes, Basil, Oregano, Grilled Broccolini      | 39 |
| ❖ <b>TAGLIATA</b> - 10oz Prime NY Strip, Roasted Potatoes, Arugula, Cherry Tomatoes, Parmigiano, Aged Balsamico  | 49 |
| ❖ <b>OSSOBUCO</b> - Nebbiolo Braised Veal, Parmigiano Mozzarella Polenta, San Marzano Veal Reduction             | 53 |
| ❖ <b>CIOPPINO</b> - Lump Crab, Gulf Shrimp, Manila Clams, Mussels, Calamari, Tomato Brodo, Grilled Ciabatta      | 41 |

## CONTORNI

Sautéed Rapini | Crispy Artichokes | ❖Brussels Sprouts & Pancetta | Roasted Potatoes | Grilled Broccolini 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 | Winter 2024-25 | 970.926.0777 | [zinoristorante.com](http://zinoristorante.com)**