

ZINO

R I S T O R A N T E

HAPPY HOUR

5pm - 6pm Nightly

6oz \$ 10 or 9oz \$ 15

Bianchi

Rossi

Pinot Grigio

Montepulciano

Sauvignon Blanc

Super Tuscan

Chardonnay

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

Weldwerks, Juicy Bits Hazy IPA

\$ 5 Well Drinks

Jones Family Vodka, Beefeater Gin

Real Del Valle Tequila, Bacardi Rum

Four Roses Whiskey

ANTIPASTI

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

❖ COZZE - Skillet Roasted Mussels, Lemon Butter 13

❖ ARANCINI - Parmigiano Mozzarella Carnaroli Risotto, Panko Crusted Fritter, Marinara 8

❖ RAVIOLO - Ricotta, Hen's Egg Yolk, Black Truffle Butter, Truffle Pearls, Garlic Bread Crumbs 13

❖ HOUSEMADE BURRATA - Sage Butternut Squash Purée, Toasted Hazelnuts, Prosciutto Chip, Grilled Ciabatta 14

PIZZE

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

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

❖ CARNE - Pepperoni, Speck, Mortadella, Braised Fennel, Mozzarella, Fontina, Crushed San Marzano Tomatoes 20

❖ SALSICCIA - Housemade Sausage, Rapini Pesto, Red Bell Peppers, Mozzarella, Crushed San Marzano Tomatoes 18

❖ PERE e PROSCIUTTO - Pears, 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.