

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, Parmigiano, Apple Sage Frittelle	19
❖ARANCINI - Parmigiano Mozzarella Carnaroli Risotto, Panko Crusted Fritter, Marinara	13
*❖CARPACCIO - NY Strip, Parmigiano, Crispy Garlic, Truffle Aioli, Arugula	23
❖FRITTO MISTO - Crispy Calamari, Shrimp, Catch Of The Day, Shishito Peppers, Fennel, Olives, Lemon, Harissa Aioli	21
❖HOUSEMADE BURRATA - Sage Butternut Squash Purée, Toasted Hazelnuts, Prosciutto Chip, Grilled Ciabatta	19
❖RAVIOLLO - Ricotta, Hen's Egg Yolk, Black Truffle Butter, Truffle Pearls, Garlic Breadcrumbs	18
❖POLIPO - Grilled Spanish Octopus, Cannellini Beans, Scallions, Aleppo Chili Oil	19

INSALATE

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

PIZZE from our wood-fired oven

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

PASTA all pasta made by hand in house

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

SECONDI PIATTI

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