

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
❖ POLPETTE di MELANZANE - Eggplant Parmigiana Fritters, Stracciatella, Marinara, Fresh Basil, Micro Greens	15
*❖ 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 - Heirloom Tomatoes, Basil Pesto, Aged Balsamico, Grilled Ciabatta	19
❖ RAVIOLO - Ricotta, Hen's Egg Yolk, Black Truffle Butter, Truffle Pearls, Garlic Breadcrumbs	18
❖ POLIPO - Grilled Spanish Octopus, Blood Orange, Cucumber, Baby Kale, Roasted Red Bell Pepper Purée	19

INSALATE

❖ ASPARAGI - Grilled Asparagus, Poached Egg, Mixed Greens, Crispy Reggiano Polenta Cake, Parmigiano	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
❖ RIGATONI - Spicy Smoked CO Elk Sausage, Caramelized Onions, Rapini, Pecorino, Marinara	32
❖ LASAGNA - Colorado River Ranch Wagyu Beef, Fontina Béchamel, Porcini Mascarpone, Housemade Ricotta	33
❖ STROZZAPRETI - Basil Pesto, Heirloom Tomatoes, Toasted Pine Nuts, Lemon Zest, Parmigiano	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
❖ POLLO - All Natural Joyce Farms Roasted Chicken, Sweet Corn, Roasted Red Bell Pepper, Fregola Pasta	36
❖ 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

CONTORNI

Sautéed Rapini Crispy Artichokes ❖Brussels Sprouts & Pancetta Roasted Potatoes Grilled Broccolini	10
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**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 | Spring 2025 | 970.926.0777 | zinoristorante.com