

# 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

Nebbiolo

Sauvignon Blanc

Montepulciano

Chardonnay

Super Tuscan

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, Strawberries,  
Goat Cheese, Shaved Fennel,  
Candied Pistachios, Lemon Vinaigrette 10

❖ COZZE - Skillet Roasted Mussels,  
Lemon Butter 13

❖ POLPETTE di MELANZANE - Eggplant  
Parmigiana Fritters, Stracciatella, Marinara,  
Fresh Basil, Micro Greens 10

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

❖ HOUSEMADE BURRATA - Heirloom  
Tomatoes, Basil Pesto, Aged Balsamico,  
Grilled Ciabatta 14

# PIZZE

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

❖ FUNGHI - Local Mushrooms, Arugula,  
Mozzarella, Shaved Parmigiano,  
Pecorino Béchamel, 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.*