ZINO
RISTORANTE

HAPPY HOUR

5pm - 6pm Nightly

6oz $ 10 or 9oz $ 15

Bianchi

Pinot Grigio

Sauvignon Blanc

Chardonnay

Rossi

Nebbiolo

Montepulciano

Super Tuscan

Rosé

Prosecco & Sparkling Rose $ 9

$ 10 House Margarita

$ 2 OFF All Beers on Draft

Coors Light

Four Noses Pilsner

VBC Hot Mess Blonde

Wibby Jibby Cold IPA

Weldwerks, Juicy Bits Hazy IPA

Rotating Draft

$ 6 Well Drinks

Mythology Vodka, Beefeater Gin

Cimarron Tequila, Diplomatico Rum

Four Roses Whiskey

ANTIPASTI

❖RUCOLA - Baby Arugula, Pomegranate, Goat Cheese, Shaved Fennel, Candied Pistachios, Lemon Vinaigrette 11

❖COZZE – Skillet Roasted Mussels, Lemon Butter 14

❖ARANCINI ai QUATTRO FORMAGGI- Four Cheese Carnaroli Risotto, Panko Crusted Fritter, Marinara 9

❖HOUSEMADE BURRATA - Sun-Dried Tomato Agrodolce, Sambuca Fennel Pesto, Prosciutto Chip, Grilled Ciabatta 15

❖RAVIOLO - Ricotta, Hen's Egg Yolk, Black Truffle Butter, Truffle Pearls, Garlic Breadcrumbs 14

PIZZE

❖MARGHERITA – Fresh Basil, Crushed San Marzano Tomatoes, House Stretched Mozzarella 15

❖FUNGHI – Local Mushrooms, Arugula, Mozzarella, Shaved Parmigiano, Pecorino Béchamel, Truffle Oil 19

❖CARNE - Pepperoni, Speck, Mortadella, Braised Fennel, Mozzarella, Fontina, Crushed San Marzano Tomatoes 22

❖SALSICCIA - Housemade Sausage, Fennel, Tomato Agrodolce, Goat Cheese, Mozzarella, San Marzano Tomatoes 20

❖PERA e PROSCIUTTO – Pears, Prosciutto di Parma, Gorgonzola Dolce, Mozzarella, Sage, Balsamico 21

❖*We use milk, eggs, tree nuts and wheat on our menu. Allergen information is available on request.*