

ZINICOLA

FOOD + CONVERSATION

DINNER MENU

APPETIZERS

ANTIPASTO PLATTER.....	\$28
Cured Meats, Assorted Cheese, Marinated Olives, Roasted & Pickled Vegetables	
ARANCINI(V).....	\$12
Peas, Taleggio Cheese, Calabrian Chili's	
PROSCIUTTO & BUFFALO MOZZARELLA(GF).....	\$20
(locally Made Buffalo Mozzarella) Heirloom Tomatoes, Basil Pesto, Balsamic Reduction	
SIANO STRACIATELLA DIP(V).....	\$12
Hot Honey, Truffle Oil, Pistachio, Bread	
MARINATED OLIVES (V)(GF).....	\$6
ROASTED BONE MARROW.....	\$20
Gremolata, Sea Salt, Pizza Brad	

FRIED CALAMARI.....	\$18
Paprika Mayo, Spicy Tomato Sauce	
HOUSE MEATBALLS	\$14
Beef, Veal, Tomato Sauce, Parmigiano-Reggiano	
MUSSELS(GF).....	\$16
Cherry Tomatoes, Garlic, Calabrian Chilis Tomato Sauce Or White Wine Sauce	
GRILLED OCTOPUS(GF).....	\$20
Romesco, Olives, Capers, Braised Fennel, Cherry Tomato Confit, Kale, Crisp Potatoes	
BRUSCHETTA (V).....	\$12
Diced Tomatoes, Red Onions, Basil, Balsamic Vinaigrette, Olive Oil, Ricotta Cheese	
GIARDINIERA(GF)(V).....	\$6
Pickled Vegetables	

SALADS

HOUSE SALAD (GF) (V).....	\$12
Mixed Local Greens, Shredded Carrots, Shaved Red Onion, Cherry Tomatoes, Shaved Pecorino, Housemade Balsamic Vinaigrette	
CAESAR	\$12
Baby Romaine, Parmesan, White Anchovy, Bread Crisps	
ARUGULA & BEETS (V)	\$14
Fried Pistachio Crusted Goat Cheese Balls, Gold & Red Beets, Pickled Onions, Toasted Pine Nuts, Sherry Vinaigrette	
SIANO BURRATA (GF) (V).....	\$18
(Locally Made Burrata) Poached Pears, Marcona Almonds, Hot Honey, Lemon Vinaigrette	

PIZZA

MARGHERITA (V)	\$16
Tomato, Mozzarella, Basil	
PROSCIUTTO	\$20
Tomato, Mozzarella, Parmesan, Arugula	
FENNEL SAUSAGE & BROCCOLI RABE	\$22
Tomato, Mozzarella, Ricotta, Garlic	
WILD MUSHROOM (V).....	\$20
Roasted Mushrooms, Stracciatella, Balsamic Glaze	

ENHANCEMENTS

CHICKEN \$8	🍷	Salmon* \$12	SCALLOPS \$18	SHRIMP \$12
Flat Iron Steak* \$22				

Menu subject to change based on availability

*Cooked to Order. Consuming raw or under-cooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of food born illness

(V) Vegetarian Dishes (GF) Gluten Free Dishes 🍷 Halal

20% gratuity added on all parties of 6 or more

\$2 split plate fee

\$2 Split check fee per person for split check over 3 or more

We have Vegan & Gluten Free Pasta on request

Food is an act of love

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ENTREES

PAN-SEARED DIVER SCALLOPS (GF).....\$42
Crispy Smoked Speck, Acorn Squash Puree, Brown
Butter, Fried Sage, Vincotto

BRANZINO (GF).....\$40
Romesco, Olives, Capers, Braised Fennel, Cherry Tomato
Confit, Kale, Crisp Potatoes

MARCONA ALMOND CRUSTED SPANISH MACKEREL.....\$42
White Bean Puree, Roasted Grapes, Brussel sprouts,
Radicchio, Bottargo, Crispy Capers, (Wild Caught
Availability based on weather)

PISTACHIO CRUSTED LAMB CHOPS* (GF) (Halal)\$52
Braised Fennel, Salsa Verde, Amerena Cherry Sauce

BONE IN BISON SHORT RIB (GF).....\$36
Sweet Potato Puree, Sautéed Wild Mushrooms, Red Wine
Reduction, Kale

CHICKEN PARMESAN (Halal)\$24
Served With Spaghetti

SHAREABLES

TUSCAN POTATOES (GF) (V)\$8

BROCCOLI RABE (GF) (V).....\$8

STUFFED ACORN SQUASH (GF) (V).....\$12

BRUSSELS SPROUTS (GF)\$8
Pancetta & Parmesan

CAVOLO NERO (GF) (V).....\$8
Sautéed Kale

WILD MUSHROOMS (GF) (V).....\$12
Marsala Reduction

PASTA & RISOTTO

ACORN SQUASH RISOTTO (GF) (V).....\$24
Parmesan

EGGPLANT LASAGNA (V)\$20
Eggplant, Tomato Sauce, Ricotta Cheese

PAPPARDELLE BOLOGNESE\$27
Veal, Beef, Tomato Sauce

NONNA'S LASAGNA\$28
Bolognese, Bechamel, Parmesan, Tomato Sauce

SWEET POTATO GNOCCHI (V).....\$25
Sage Brown Butter, Roasted Grapes, Radicchio, Toasted
Walnuts, Gorgonzola Dolce

PACCHERI PRIMAVERA "DR. PATEL PASTA" (V).....\$24
Roasted Sweet Potato, Cavolo Nero, Radicchio, Wild
Mushrooms, Cherry Tomatoes, Garlic Olive Oil,
Parmesan

SPAGHETTI MARINARA (V).....\$16
Tomato, Basil, Parmesan Add Meatballs.....\$26

SEAFOOD RIGATONI.....\$30
Guanciale, Shrimp, Scallops, Calamari,
Amatriciana, Broccoli, Cherry Tomatoes, Garlic, Shallots

RICOTTA CAVATELLI WITH BISON RAGU.....\$28
Hand rolled cavatelli, Slow braised bison Ragù, Pecorino,
Fresh herbs, Yellow Datterini Sauce

BUTCHER CUTS

Accompanied by Milanese Salad and Choice of Sauce

Red Wine Demi, Gorgonzola Compound Butter, Salsa

Verde

12OZ GRASSFED RIBEYE* (Halal).....\$58

14 OZ VEAL CHOP*.....\$60

8 OZ FILET MIGNON*.....\$55

BISTECCA ALLA FIORENTINA*.....\$MKT
Dry Aged Porter House

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