

Z I N I C O L A

F O O D + C O N V E R S A T I O N

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
Roasted Tomatoes, Basil Pesto, Balsamic Reduction,	
SIANO STRACIATELLA DIP(V).....	\$12
Hot Honey, Truffle Oil, Pistachio, Bread	
MARINATED OLIVES (V)(GF).....	\$6
SIANO BURRATA (GF) (V).....	\$18
(Locally Made Burrata) Heirloom Tomatoes, Pickled Shallots, Basil, Balsamic Glaze, Olive Oil	

FRIED CALAMARI.....	\$16
Paprika Mayo, Spicy Tomato Sauce	
HOUSE MEATBALLS	\$12
Beef, Veal, Tomato Sauce, Parmesan	
MUSSELS(GF).....	\$16
Cherry Tomatoes, Garlic, Calabrian Chilis, Red Sauce Or White Wine Sauce	
GRILLED OCTOPUS(GF).....	\$18
Romesco, Olives, Capers, Fennel, Cherry Tomato Confit, Kale, Crisp Potatoes	
BRUSCHETTA (V).....	\$12
Diced Tomatoes, Red Onions, Basil, Balsamic Vinaigrette, Olive Oil	
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, Gold & Red Beets, Pickled Onions, Toasted Pine Nuts, Sherry Vinaigrette	
ROASTED ROOT VEGETABLE (GF) (V).....	\$15
Creamy Parsnip Puree, Baby Carrot Puree, Baby Kale, Pecorino, Maple Citrus Vinaigrette	

SALAD ENHANCEMENTS

CHICKEN \$7 SCALLOPS \$18 SHRIMP \$12

PIZZA

MARGHERITA (V)	\$16
Tomato, Mozzarella, Basil	
PROSCIUTTO	\$18
Tomato, Mozzarella, Parmesan, Arugula	
FENNEL SAUSAGE & BROCCOLI RABE	\$20
Tomato, Mozzarella, Ricotta, Garlic	
LAMB SAUSAGE.....	\$20
Confit Cherry Tomato, Fennel, Chevre, Parmesan, Pickled Red Onion	
FUNGHI (V).....	\$18
Mushroom Puree, Wild Mushrooms, Caramelized Onions, Goat Cheese, Truffle, Balsamic Glaze	

Menu subject to change based on availability

*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

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 Gluten Free Pene Pasta on request

Food is an act of love

Z I N I C O L A

F O O D + C O N V E R S A T I O N

DINNER MENU

ENTREES

PAN-SEARED DIVER SCALLOPS (GF).....	\$42
Crispy Smoked Speck, Cauliflower Puree, Tri-Color Cauliflower, Vincotto	
BRANZINO(GF).....	\$36
Romesco, Olives, Capers, Braised Fennel, Cherry Tomato Confit, Kale, Crisp Potatoes	
PISTACHIO CRUSTED LAMB CHOPS*(GF).....	\$48
Purple Beet Puree, Dill Yogurt Mousse, Rainbow Carrots, Parmesan Crisp	
KING MUSHROOM SCALOPPINE(GF) (V).....	\$28
Creamy Parsnip Puree, Wilted Local Greens,	
CHICKEN PARMESAN	\$22
Served With Spaghetti	

BUTCHER CUTS

Accompanied by Milanese Salad and Choice of Sauce Red
Wine Demi, Gorgonzola Compound Butter, Salsa Verde

12oz Grassfed Ribeye*	\$55
8oz Filet Mignon*	\$50
14oz Veal Chop*	\$58
12oz Bison NY Strip*	\$48

PASTA & RISOTTO

ROASTED RED BEET RISOTTO (GF) (V).....	\$24
Crumbled Goat Cheese, Parmesan, Olive Oil, Fresh Dill	
EGGPLANT LASAGNA (V)	\$18
Eggplant, Tomato Sauce, Ricotta Cheese	
PAPPARDELLE BOLOGNESE	\$25
Veal, Beef, Tomato Sauce	
NONNA'S LASAGNA	\$26
Bolognese, Bechamel, Parmesan, Tomato Sauce	
PACCHERI.....	\$34
Lamb Shank and Merguez Sausage Ragu, Shaved Pecorino, Stracciatela	
SPAGHETTI MARINARA (V).....	\$16
Tomato, Basil, Parmesan	
Add Meatballs.....	\$24
RICOTTA CAVATELLI NERO.....	\$28
Squid ink, Guanciale, Shrimp, Scallops, Calamari, Amatriciana, Broccoli, Cherry Tomatoes, Garlic, Shallots	
FUNGI & FETTUCCINE (V).....	\$25
Porcini & Trumpet Mushroom Ragu, Cremini infused Pasta, Shaved Parm	

SIDES

TUSCAN POTATOES (GF) (V).....	\$8
BROCCOLI RABE (GF) (V).....	\$8
ROASTED BABY CARROTS (GF) (V).....	\$8
WILTED LOCAL GREENS (GF) (V).....	\$8
PARMESAN RISOTTO (GF) (V).....	\$10
WILD MUSHROOMS (GF) (V).....	\$10

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ZINICOLA

FOOD + CONVERSATION

LUNCH MENU

APPETIZERS

FRIED CALAMARI.....	\$10
Paprika Mayo, Spicy Tomato Sauce	
MUSSELS.....	\$10
Cherry Tomatoes ,Garlic, Calabrian Chillies	
ARANCINI (V).....	\$6
Peas, Taleggio Cheese, Calabrian Chili	
HOUSE MEAT BALLS.....	\$8
Beef, Veal. Tomato Sauce	
BRUSCHETTA (V).....	\$10

SALADS

CAESAR.....	\$10
Baby Romaine, Parmesan, Bread Crisp	
HOUSE(V).....	\$10
Cherry Tomatoes, Red Onions, Carrots, Red Wine Vinaigrette, Shaved Parmesan	
ARUGULA & BEETS (V).....	\$12
Pistachio Crusted Goat Cheese, Pickled Onions, Toasted Pine Nuts, Sherry Vinaigrette	

SALAD ENHANCEMENTS

Grilled Chicken Breast \$7... Shrimp \$12... Scallops \$18
6oz Filet \$22

SANDWICHES/PANINI

ALL SANDWICHES COME WITH CHOICE OF A HOUSE SALAD OR ROASTED ROSEMARY POTATOES	
MEAT BALL SANDWICH.....	\$12
House Made Meat Balls , Mozzarella	
CAPRESE PANINI(V).....	\$12
Tomatoes, Burrata, Basil, Pesto	
MUSHROOM GRILLED CHEESE(V).....	\$12
Herb Roasted Mushrooms, Mozzarella Cheese, Truffle Tapenade	
CHICKEN PARMESAN.....	\$12
Mozzarella, Tomato Sauce	
THE ZINICOLA SUB.....	\$14
Prosciutto, Capicola, Pepperoni, Salami, Mortadella, Tomato Arugula, Lemon Vinaigrette	

PIZZA

	S	L
BROCCOLI RABE & SAUSAGE PIZZA.....	\$10	\$20
Tomato, Mozzarella, Ricotta, Garlic		
PROSCIUTTO PIZZA.....	\$9	\$18
Tomato, Mozzarella, Parmesan, Arugula		
MARGHERITA PIZZA (V).....	\$7	\$14
Tomato, Mozzarella, Basil		
PEPPERONI PIZZA.....	\$8	\$16

PASTA & ENTREES

CHICKEN PARMESAN.....	\$18
Spaghetti or Penne	
PASTICCIO AL FORNO.....	\$18
Bolognese, Bechamel, Penne, Parmesan	
EGGPLANT LASAGNA(V).....	\$12
Fried Eggplant, Tomato Sauce, Ricotta Cheese	
PAPPARDELLE BOLOGNESE.....	\$18
Veal & beef meat sauce	
SPAGHETTI MARINARA (V).....	\$14
Tomato Sauce, Basil, Parmesan	

SIMPLY GRILLED

CHOICE OF ONE SIDE AND ONE SAUCE

GRILLED CHICKEN	\$15
6OZ FILET	\$32
BRANZINO	\$28

SIDES

Roasted Potatoes, Roasted Carrots, Broccoli Rabe,
Grilled asparagus

SAUCES

Demi, Romesco, Salsa Verde, Gorgonzola Compound Butter

THERE WILL BE A \$2 SPLIT PLATE FEE

EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESS.
PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES. FOR PARTIES OF 6 OR MORE THERE IS A 20% ADDED GRATUITY

Food is an act of love

ZINICOLA

FOOD + CONVERSATION



Zinicola is my mother's maiden name, one of the two women whose food brought my family together and left an indelible impression on my own sensibilities. The first, and most influential table, was that of my Nonna's. Every year as a young child, we took summer trips to Italy to visit her. There, I witnessed a woman who loved her family through the food she cooked. Naturally, she cooked alongside the seasons, crafting three square meals a day from scratch; a selfless and seemingly effortless act whose complexities I would only later understand.

- *Richard*

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FOOD + CONVERSATION

SPIRITS

Vodka

Tito's.....10
Ketel One.....11
Belvedere.....11
Grey Goose.....12
Absolut Vanilla.....8
Absolut Pears...8

Gin

Tanqueray.....9
Bombay Sapphire.....10
Hendricks.....13
Malfy Limone Italy.....12
Conniption "Kinship" Indigo.....12
Uncle Val's Botanical.....12

Tequila

Cuervo Blanco.....8
Casamigos Reposado.....19
Casamigos Añejo.....21
Espolón Blanco.....12
Espolon Reposado....14
Espolón Añejo.....15
Del Maguey Vida Mezcal.....13

Scotch & Single Malt Scotch

Dewars.....9
Chivas.....12
Johnnie Walker Black Label.....15
Johnnie Walker Blue Label.....79
Macallan 12Yr.....30
Oban 14 Yr.....30
Glenlivet 12 Yr.....18
Glenfiddich 12 Yr.....20

Rum

Bacardi White.....8
Captain Morgan.....9
Kraken Gold Spiced.....11

Bourbon & Whiskey

Makers Mark.....12
Bulliet.....12
Bulliet Rye.....12
Jack Daniels.....10
Crown Royal.....12
Jameson.....10
Woodford Reserve.....14
Woodford Reserve Rye.....14
Woodford Double Oak.....19
Knob Creek.....14
Elijah Craig.....13
Four Roses Single Barrel.....13
WhistlePig 6 Yr Rye.....16
Basil Hayden.....15
Basil Hayden Dark Rye.....17
Basil Hayden Wine Cask.....17
Eagle Rare.....17
Angel's Envy.....18
Buffalo Trace.....15
Horse Soldier.....22

Cordials & Amaros

Aperol.....10
Campari.....14
Disaronno.....11
Limoncello.....9
Averna Amaro.....15
Amaro Montenegro.....14
Fernet-Branca.....13
Sambuca.....9
Grand Marnier.....14
Baileys.....11
Chambord.....12
Grappa.....15
Frangelico.....12
Gautier Cognac.....11

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