

# ZINICOLA

FOOD + CONVERSATION

## Menu

### APPETIZERS

<b>ANTIPASTO PLATTER</b>	<b>Small \$18</b>	<b>Large \$28</b>
Cured Meats, Assorted Cheese, Marinated Olives, Roasted & Pickled Vegetables		
<b>ARANCINI (V)</b>		<b>\$12</b>
Peas, Taleggio Cheese, Calabrian Chili's		
<b>BURRATA &amp; POACHED PEAR (V)</b>		<b>\$16</b>
Arugula, Pickled Onions, Pumpkin Seeds, Cranberries, Champagne Vinaigrette		
<b>BUFFALO MOZZARELLA (V)</b>		<b>\$14</b>
Roasted Tomatoes, Basil Pesto, Balsamic Reduction, Roasted Peppers		
<b>FRIED CALAMARI</b>		<b>\$16</b>
Paprika Mayo, Spicy Tomato Sauce		
<b>HOUSE MEATBALLS</b>		<b>\$12</b>
Beef, Veal, Tomato Sauce, Parmesan		
<b>MUSSELS</b>		<b>\$16</b>
Cherry Tomatoes, Garlic, Calabrian Chili's, Red Sauce		
<b>GRILLED OCTOPUS</b>		<b>\$18</b>
Fingerling Potatoes, Black Tomato Sauce, Pancetta, Pesto		

### SALADS

<b>FIGS &amp; GORGONZOLA</b>	<b>\$12</b>
Mixed Greens, Prosciutto, Balsamic Vinaigrette, Walnuts	
<b>CAESAR</b>	<b>\$10</b>
Baby Romaine, Parmesan, White Anchovy, Bread Crisp	
<b>ARUGULA &amp; BEETS (V)</b>	<b>\$12</b>
Fried Pistachio Crusted Goat Cheese, Gold & Red Beets, Pickled Onions, Toasted Pine Nuts, Sherry Vinaigrette	

### PIZZA

<b>MARGHERITA (V)</b>	<b>\$16</b>
Tomato, Mozzarella, Basil	
<b>PROSCIUTTO</b>	<b>\$18</b>
Tomato, Mozzarella, Parmesan, Arugula	
<b>SAUSAGE &amp; BROCCOLI RABE</b>	<b>\$20</b>
Tomato, Mozzarella, Ricotta, Garlic, Parmesan	
<b>WILD MUSHROOM PIZZA (V)</b>	<b>\$20</b>
Mushroom Pesto, Fontina, Ricotta, Balsamic Reduction, Truffle Oil	

### PASTA & RISOTTO

<b>PORCINI MUSHROOM RISOTTO (V)</b>	<b>\$24</b>
Mushroom Puree, Parmesan	
<b>EGGPLANT LASAGNA (V)</b>	<b>\$16</b>
Eggplant, Tomato Sauce, Ricotta Cheese	
<b>GNOCCHI (V)</b>	<b>\$24</b>
Roasted Butternut Squash, Gorgonzola, Sage, Walnuts	
<b>PAPPARDELLE BOLOGNESE</b>	<b>\$25</b>
Veal, Beef, Tomato Sauce	
<b>PASTICCIO AL FORNO</b>	<b>\$22</b>
Bolognese, Bechamel, Penne, Parmesan	
<b>SEAFOOD RIGATONI</b>	<b>\$28</b>
Shrimp, Calamari, Crab Meat, Scallops, Garlic, Shallots, Broccoli, Tomato Sauce	
<b>SPAGHETTI MARINARA (V)</b>	<b>\$16</b>
Tomato, Basil, Parmesan	
<b>FETTUCCINI WITH DUCK RAGU</b>	<b>\$26</b>
Duck Confit, White wine, Crispy Duck Skin	
<b>BLACK CAPELLINI SHRIMP SCAMPI</b>	<b>\$28</b>
White Wine, Garlic, lemon, Chili Flakes	

### ENTREES

<b>PAN SEARED SCALLOPS</b>	<b>\$38</b>
Roasted Cauliflower & Pureed Cauliflower, Peperonata, Pancetta	
<b>BRANZINO</b>	<b>\$34</b>
Braised Fennel & Tomato, Capers, Olives, Lemon Butter Sauce	
<b>CHICKEN PARMESAN</b>	<b>\$22</b>
Served With Spaghetti	
<b>PISTACHIO CRUSTED LAMB CHOPS*</b>	<b>\$48</b>
Heirloom Carrots, Brussels Sprouts, Pesto, Red Wine Demi	
<b>BRAISED SHORT RIBS</b>	<b>\$32</b>
Celery Root Puree, Swiss Chard, Trumpet Mushrooms, Red Wine Demi	

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

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