

ZINICOLA

FOOD + CONVERSATION

Menu

APPETIZERS

ANTIPASTO PLATTER	Small \$18	Large \$28
Cured Meats, Assorted Cheese, Marinated Olives, Roasted & Pickled Vegetables		
ARANCINI (V)		\$12
Peas, Taleggio Cheese, Calabrian Chili's		
BURRATA PANZANELLA (V)		\$16
Tomatoes, Herbed Croutons, Tomato Vinaigrette		
FRIED CALAMARI		\$16
Paprika Mayo, Spicy Tomato Sauce		
HOUSE MEATBALLS		\$12
Beef, Veal, Tomato Sauce, Parmesan		
MUSSELS		\$16
Cherry Tomatoes, Garlic, Calabrian Chili's, Red Sauce		
GRILLED OCTOPUS		\$16
Gold & Red Beets, Black Tomato Sauce, Pancetta		

SALADS

SPRING LENTIL & FARRO (V)		\$12
Asparagus, Peas, Cucumber, Red Onion, Parsley, Mint, Basil, Lemon Vinaigrette		
CAESAR		\$10
Baby Romaine, Parmesan, White Anchovy, Bread Crisp		
ARUGULA & BEETS (V)		\$10
Fried Pistachio Crusted Goat Cheese, Gold & Red Beets, Pickled Onions, Toasted Pine Nuts, Sherry Vinaigrette		

PIZZA

ZUCCHINI (V)		\$20
Sun-Dried Tomato Pesto, Burrata, Zucchini Blossoms		
MARGHERITA (V)		\$16
Tomato, Mozzarella, Basil		
PROSCIUTTO		\$18
Tomato, Mozzarella, Parmesan, Arugula		
SAUSAGE & BROCCOLI RABE		\$20
Tomato, Mozzarella, Ricotta, Garlic, Parmesan		

PASTA & RISOTTO

ROASTED QUAIL RISOTTO		\$28
Peas, Taleggio Cheese, Brown Butter		
ASPARAGUS RISOTTO (V)		\$22
Lemon Zest, Parmesan		
EGGPLANT LASAGNA (V)		\$16
Eggplant, Tomato Sauce, Ricotta Cheese		
PASTA PRIMAVERA (V)		\$24
Casarecce Pasta, Fava Bean Pesto, Zucchini, Yellow Squash, Asparagus, Tomato		
PAPPARDELLE BOLOGNESE		\$25
Veal, Beef, Tomato Sauce		
PASTICCIO AL FORNO		\$22
Bolognese, Bechamel, Penne, Parmesan		
SEAFOOD RIGATONI		\$28
Shrimp, Calamari, Crab Meat, Scallops, Garlic, Shallots, Broccoli, Tomato Sauce		
SPAGHETTI MARINARA (V)		\$16
Tomato, Basil, Parmesan		
BUCATINI WITH CLAMS		\$26
Little Neck Clams, Fennel, Garlic White Wine		

ENTREES

SNAPPER		\$46
Mussels, Clams, Calamari, Couscous, Fennel, Tomato, Olives, Saffron Brodetto		
BRANZINO		\$32
Braised Fennel & Tomato, Capers, Olives, Lemon Butter Sauce		
HERITAGE CHICKEN CACCIATORE		\$28
Half Chicken, Rosemary Polenta		
CHICKEN PARMESAN		\$22
Served With Spaghetti		
LAMB CHOPS*		\$48
Sun-Dried Tomato Mint Pesto, Saffron Couscous, Asparagus		
PARMESAN CRUSTED STEAK MILANESE*		\$52
12oz NY Strip, Arugula, Tomatoes, Red Onion, Balsamic Reduction		

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

Food is an act of love