

# ZINICOLA

FOOD + CONVERSATION

## Menu

### APPETIZERS

|  |                   |                   |
|--|-------------------|-------------------|
| <b>ANTIPASTO PLATTER</b>   | <b>Small \$18</b> | <b>Large \$28</b> |
| Cured Meats, Cheese's, Marinated Olives, Roasted & Pickled Vegetables            |                   |                   |
| <b>ARANCINI (V)</b>  |                   | <b>\$12</b>       |
| Peas, Taleggio Cheese, Calabrian Chiles  |                   |                   |
| <b>BURRATA &amp; APPLES</b>  |                   | <b>\$16</b>       |
| Granny Smith Apples, Prosciutto, Arugula, Rhubarb Vinaigrette, Dried Cranberries |                   |                   |
| <b>FIG JAM BRUSCHETTA (V)</b>  |                   | <b>\$14</b>       |
| Gorgonzola, Pistachios   |                   |                   |
| <b>GNOCCHI ALLA ROMANA ESCARGOT</b>  |                   | <b>\$20</b>       |
| Semolina Gnocchi, Escargot, Truffles, Parmesan                                   |                   |                   |
| <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 Chiles, Red Sauce                             |                   |                   |
| <b>GRILLED OCTOPUS</b>   |                   | <b>\$16</b>       |
| Gold & Red Beets, Black Tomato Sauce, Pancetta, Fried Kale                       |                   |                   |

### SALADS

|   |  |             |
|---|--|-------------|
| <b>AUTUMN SALAD (V)</b>   |  | <b>\$11</b> |
| Mixed Greens, Shaved Brussels, Watermelon Radish, Pickled Fennel, Dried Cranberries, Sweet Potato Straws, Roasted Apple Vinaigrette |  |             |
| <b>CAESAR</b>   |  | <b>\$10</b> |
| Baby Romaine, Parmesan, White Anchovy, Bread Crisp  |  |             |
| <b>RADICCHIO &amp; PISTACHIO GOAT CHEESE (V)</b>  |  | <b>\$10</b> |
| Charred Riadichio, Gold & Red Beets, Pickled Onions, Toasted Pine Nuts, Sherry Vinaigrette  |  |             |

### PIZZA

|   |  |             |
|---|--|-------------|
| <b>AL FUNGHI (V)</b>  |  | <b>\$20</b> |
| Roasted Mushrooms, Whipped Herb Ricotta, Mozzarella, Fine Herbs, Balsamic Reduction |  |             |
| <b>MARGHERITA (V)</b>   |  | <b>\$14</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>FIG &amp; APPLE (V)</b>  |  | <b>\$20</b> |
| Red Wine Flg Puree, Mozzarella, Gorgonzola, Granny Smith Apples, Herb Honey Drizzle |  |             |

### PASTA & RISOTTO

|   |             |
|---|-------------|
| <b>SWEET POTATO &amp; PANCHETTA RISOTTO</b>                                     | <b>\$24</b> |
| Kale, Ricotta Salada  |             |
| <b>EGGPLANT LASAGNA (V)</b>   | <b>\$16</b> |
| Eggplant, Tomato Sauce, Ricotta Cheese  |             |
| <b>MUSHROOM GNOCCHI (V)</b>   | <b>\$24</b> |
| Wild Mushrooms, Fried Kale, Gorgonzola, Bechamel                                |             |
| <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>RICOTTA CAVATELLI</b>  | <b>\$26</b> |
| Wild boar & Porcini Mushroom Ragu, Pecorino                                     |             |

### ENTREES

|  |             |
|--|-------------|
| <b>PECAN CRUSTED SCOTTISH SALMON</b>   | <b>\$34</b> |
| Broccoli Rabe, Farro, Maple Cream Sauce  |             |
| <b>HERB CRUSTED SWORDFISH</b>  | <b>\$34</b> |
| Butternut Squash Puree, Lentils, Peppernata, Fine Herbs                            |             |
| <b>BRANZINO</b>  | <b>\$32</b> |
| Braised Fennel & Tomato, Capers, Olives, Lemon Butter Sauce                        |             |
| <b>CHICKEN PARMESAN</b>  | <b>\$22</b> |
| Served With Spaghetti  |             |
| <b>LAMB CHOPS*</b>   | <b>\$48</b> |
| Pistachio Mint Pesto, Parsnip Duchess, Concasse Herb Tomatoes, Sherry Butter Sauce |             |
| <b>BRAISED BEEF SHORT RIB</b>  | <b>\$32</b> |
| Celery Root Puree, Heirloom Carrots, Swiss Chard, Tomato & Beef Au Jus             |             |

ASK ABOUT THE SOUP OF THE DAY  
ADD TRUFFLES TO ANY DISH

---

\*Menu subject to change

\*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