

# ZINICOLA

FOOD + CONVERSATION



## MENU

### STARTERS

FRIED CALAMARI Paprika Mayo, Spicy Tomato Sauce	\$14
ROASTED OCTOPUS Roasted Beets, Pancetta, Pesto, Beet Puree	\$16
MUSSELS Cherry Tomatoes, Garlic, Calabrian Chiles, Red Sauce	\$16
BUFFALO MOZZARELLA CAPRESE (V) Roasted Tomatoes And Peppers, Pesto	\$14
ARANCINI (V) Peas, Taleggio Cheese, Calabrian Chiles, Tomato Sauce	\$10
HOUSE MEATBALLS Beef, Veal, Tomato Sauce, Pecorino	\$12
ANTIPASTO PLATTER Cured Meats, Cheese, Marinated Olives, Roasted & Pickled Vegetables	\$20

### SALADS

CAESAR Baby Romaine, Parmesan, White Anchovy, Bread Crisp	\$7
ARUGULA (V) Roasted Beets, Pickled Red Onions, Pistachio Crusted Goat Cheese, Lemon Vinaigrette	\$8
BURRATA & BLOOD ORANGE (V) Radicchio, Spinach, Arugula, Sherry Vinaigrette	\$14

### PIZZAS

MARGHERITA (V) Tomato, Mozzarella, Basil	\$12
PROSCIUTTO Tomato, Mozzarella, Parmesan, Arugula	\$16
TOMATO & BUFFALO MOZZARELLA (V) Cherry Tomatoes, Oregano, Basil	\$16
SAUSAGE & BROCCOLI RABE Tomato, Mozzarella, Ricotta, Garlic, Pecorino	\$16

\*CONTAINS RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK  
OF FOODBORNE ILLNESS.

(V) VEGETARIAN DISHES

20% GRATUITY ADDED TO PARTIES OF 8 OR MORE.

### PASTA

PAPPARDELLE BOLOGNESE Veal, Beef, Tomato Sauce	\$20
SPAGHETTI MARINARA (V) Tomato, Basil	\$14
ASPARAGUS RISOTTO (V) Tomato Confit, Black Olives, Parmesan	\$22
GNOCCHI PRIMAVERA Zucchini, Grape Tomatoes, Broccoli, Shallots, Basil, White Wine	\$20
FETTUCCHINE CARBONARA Pancetta, Black Pepper, Egg Yolks	\$22
SEAFOOD RIGATONI Shrimp, Calamari, Crab Meat, Scallops, Garlic, Shallots, Broccoli, Tomato Sauce	\$26
EGGPLANT LASAGNA (V) Eggplant, Tomato Sauce, Ricotta Cheese	\$14
PASTICCIO AL FORNO Bolognese, Bechamel, Penne, Parmesan	\$16

### ENTREES

SNAPPER Clams, Fennel, Fregola, Bottarga Brodetto	\$34
BRONZINO Braised Fennel And Tomato, Capers, Olives, Lemon Butter Sauce	\$30
ATLANTIC HALIBUT* Wild Mushroom Consommé, Gnocchi, Pickled Mushrooms, Confit Tomatoes	\$34
VEAL PARMESAN OR MILANESE	\$32
LAMB TRIO* Pistachio Crusted Chop, Loin, Sausage, Asparagus, Pea Purée, Fingerling Potatoes	\$42
HERITAGE CHICKEN JOICE FARMS Half Chicken, Asparagus, Trumpet Mushrooms, Fingerling Potatoes, Rosemary Demi Glaze	\$28
CHICKEN PARMESAN Served With Spaghetti	\$20

### DESSERTS

ASK ABOUT OUR DESSERTS

*At our table, everyone is family.*