

# ZINICOLA

FOOD + CONVERSATION

## Menu

### APPS

<b>ANTIPASTO PLATTER</b>	<b>Small \$16</b>	<b>Large \$26</b>
Cured Meats, Cheese, Marinated Olives, Roasted & Pickled Vegetables		
<b>ARANCINI (V)</b>		<b>\$10</b>
Peas, Taleggio Cheese, Calabrian Chiles		
<b>BUFFALO MOZZARELLA (V)</b>		<b>\$16</b>
Heirloom Tomatoes, Pesto, Basil, Balsamic Reduction		
<b>BURRATA &amp; PEACHES</b>		<b>\$16</b>
Grilled Peaches, Prosciutto, Arugula, White Balsamic Vinaigrette		
<b>GRILLED ARTICHOKE (V)</b>		<b>\$12</b>
White bean, Confit Tomatoes, Salsa Verde		
<b>FRIED CALAMARI</b>		<b>\$15</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>
Fingerling potatoes, pepper sauce, pancetta		

### SALADS

<b>ARUGULA &amp; BABY ARTICHOKE (V)</b>		<b>\$9</b>
Marinated grape tomatoes, Kalamata olives, Shaved Parmesan, Balsamic Vinaigrette		
<b>CAESAR</b>		<b>\$8</b>
Baby Romaine, Parmesan, White Anchovy, Bread Crisp		
<b>RADICCHIO &amp; PISTACHIO GOAT CHEESE</b>		<b>\$10</b>
Arugula, Red Grapes, Pickled Onions, Sherry Vinaigrette		

### PIZZA

<b>ARTICHOKE &amp; MUSHROOM (V)</b>		<b>\$18</b>
cherry tomatoes, spinach, olives, mozzarella, orogeno		
<b>MARGHERITA</b>		<b>\$14</b>
Tomato, Mozzarella, Basil		
<b>PROSCIUTTO</b>		<b>\$18</b>
Tomato, Mozzarella, Parmesan, Arugula		
<b>SAUSAGE &amp; BROCCOLI RABE</b>		<b>\$18</b>
Tomato, Mozzarella, Ricotta, Garlic, Parmesan		

**Desserts & Feature Items**  
Please ask server

### PASTA & RISOTTO

<b>ASPARAGUS &amp; LEEK RISOTTO (v)</b>	<b>\$22</b>
Lemon, Parmesan	
<b>EGGPLANT LASAGNA (v)</b>	<b>\$15</b>
Eggplant, Tomato Sauce, Ricotta Cheese	
<b>BLACK SPAGHETTI</b>	<b>\$26</b>
Mussels, Calamari, Oven Dried Tomatoes, Buffalo Mozzarella Cream	
<b>PAPPARDELLE BOLOGNESE</b>	<b>\$24</b>
Veal, Beef, Tomato Sauce	
<b>PASTICCIO AI FORNO</b>	<b>\$20</b>
Bolognese, Bechamel, Penne, Parmesan	
<b>SEAFOOD RIGATONI</b>	<b>\$26</b>
Shrimp, Calamari, Crab Meat, Scallops, Garlic, Shallots, Broccoli, Tomato Sauce	
<b>SPAGHETTI MARINARA (v)</b>	<b>\$16</b>
Tomato, Basil, Parmesan	

### ENTREES

<b>CIOPPINO</b>	<b>\$38</b>
Fennel & Tomato Broth, Red Shrimp, Mussels, Clams, Crab, Scallops, Calamari, Olives, Capers, Chiles	
<b>ATLANTIC HALIBUT</b>	<b>\$34</b>
Wild mushroom consomme, Gnocchi, pickled mushrooms, confit tomatoes	
<b>BRANZINO</b>	<b>\$32</b>
Braised Fennel and Tomato, Capers, Olives, Lemon Butter Sauce	
<b>CHICKEN PARMESAN</b>	<b>\$22</b>
Served with Spaghetti	
<b>LAMB CHOPS</b>	<b>\$46</b>
Pistachio Crusted, Asparagus, Fingerling Potatoes, Red Wine Demi	
<b>PORCINI RUBBED SIRLOIN STEAK 8oz</b>	<b>\$36</b>
Fingerling Potatoes, oven roasted tomatoes, Green beans, Shallot Sauce, red wine demi	

**\*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**

**THERE WILL BE A \$2 SPLIT PLATE FEE**

**FOR PARTIES OVER 4 THERE IS A SPLIT CHECK FEE OF \$2 PER CHECK**

*Food is an act of love*