

ZINICOLA

FOOD + CONVERSATION



MENU

STARTERS

ANTIPASTO PLATTER

SMALL \$16 LARGE \$24

Cured Meats, Cheese, Marinated Olives,
Roasted & Pickled Vegetables

ARANCINI (V)

Peas, Taleggio Cheese, Calabrian Chiles

BUFFALO MOZZARELLA (V)

Roasted Baby Beets, Candied Walnuts, Beetroot Puree

BURRATA

Figs, Prosciutto, Arugula, Balsamic Reduction

CRISPY BRUSSELS SPROUTS

Parmesan, Pancetta, Balsamic Reduction

FRIED CALAMARI

Paprika Mayo, Spicy Tomato Sauce

HOUSE MEATBALLS

Beef, Veal, Tomato Sauce, Parmesan

MUSSELS

Cherry Tomatoes, Garlic, Calabrian Chiles, Red Sauce

ROASTED OCTOPUS

Roasted Beets, Pancetta, Pesto, Beet Puree

SALADS

ARUGULA (V)

Roasted Beets, Pickled Red Onions,
Pistachio Crusted Goat Cheese, Lemon Vinaigrette

CAESAR

Baby Romaine, Parmesan, White Anchovy, Bread Crisp

PANZANELLA (V)

Toasted Bread crumbs, Spinach, Kale, Butternut Squash,
Brussels sprouts, Red Onions, Pine Nuts, Apple,
Dried Cranberries, Balsamic Vinaigrette

PIZZA

FIG & SPECK

Caramelized Onions, Gorgonzola, Balsamic reduction

MARGHERITA (V)

Tomato, Mozzarella, Basil

PROSCIUTTO

Tomato, Mozzarella, Parmesan, Arugula

SAUSAGE & BROCCOLI RABE

Tomato, Mozzarella, Ricotta, Garlic, Parmesan

PASTA, RISOTTO

BUTTERNUT SQUASH RISOTTO (V) \$22
Gorgonzola, toasted Walnuts

EGGPLANT LASAGNA (V) \$14
Eggplant, Tomato Sauce, Ricotta Cheese

\$10 FETTUCCHINE WITH DUCK RAGU \$24
Roasted Duck, Parmesan

\$14 GNOCCHI WITH WILD MUSHROOMS (V) \$24
Roasted Mushrooms, Mushroom Velouté

\$16 PAPPARDELLE BOLOGNESE \$22
Veal, Beef, Tomato Sauce, Parmesan

\$10 PASTICCIO AL FORNO \$18
Bolognese, Bechamel, Penne, Parmesan

\$15 SEAFOOD RIGATONI \$26
Shrimp, Calamari, Crab Meat, Scallops, Garlic,
Shallots, Broccoli, Tomato Sauce

\$12 SPAGHETTI MARINARA (V) \$15
Tomato, Basil, Parmesan

ENTREES

ATLANTIC HALIBUT* \$34
Wild Mushroom Consommé, Gnocchi,
Pickled Mushrooms, Confit Tomatoes

\$8 BRAISED SHORT RIB \$28
Celery Root Puree, Swiss Chard, Roasted
Baby Carrots, Porcini Demi Glaze, Semolina Gnocchi

\$7 BRANZINO \$32
Braised Fennel and Tomato, Capers, Olives,
Lemon Butter Sauce

\$10 CHICKEN PARMESAN \$22
Served with Spaghetti

HERITAGE PORK CHOP* \$28
Sweet Pepper Agrodolce, Brussels Sprouts,
Butternut Squash Polenta

LAMB CHOPS* \$46
Pistachio Crusted, Roasted Carrots,
Fingerling Potatoes, Red Wine Demi

\$12 VEAL CHOP PARMESAN \$42
Served with Spaghetti

DESSERTS

ASK ABOUT OUR DESSERTS

* MENU SUBJECT TO CHANGE

* CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE
ILLNESS.

(V) VEGETARIAN DISHES

20% GRATUITY ADDED TO PARTIES OF 8 OR
MORE

Food is an act of love.