

ZINICOLA

FOOD + CONVERSATION



MENU

STARTERS

MEATBALLS	\$12
CALAMARI SPICY TOMATO SAUCE, PAPRIKA MAYO	\$12
ARANCINI FRIED RISOTTO BALLS, SPICY TOMATO SAUCE	\$10
OCTOPUS POTATO, PANCETTA, PESTO	\$14
FRIED BURRATA PESTO, TOMATO SAUCE	\$12
MUSSELS CHERRY TOMATOES, CALABRIAN CHILES, GARLIC, RED SAUCE	\$16
ASK ABOUT OUR CHARCUTERIE PLATTER	\$MP

SALADS

CAESAR SALAD	\$7
HOUSE SALAD	\$6
ARUGULA SALAD ROASTED BEETS, FRIED GOAT CHEESE, LEMON VINAIGRETTE	\$8
CAPRESE SALAD HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, PESTO, BASIL	\$14

PIZZAS

BROCCOLI RABE & SAUSAGE MOZZARELLA, RICOTTA, ROASTED GARLIC, PECORINO	\$16
PROSCIUTTO TOMATO, MOZZARELLA, PARMESAN, ARUGULA	\$16
PEPPERONI	\$14
MARGHERITA	\$12
CHEESE	\$10

ENTREES

CHICKEN PARMESAN SERVED WITH SPAGHETTI	\$18
PASTICCIO AL FORNO PENNE, BOLOGNESE, BÉCHAMEL	\$16
CAVATELLI, BROCCOLI RABE & SAUSAGE	\$18
GNOCCHI CAPRESE BABY HEIRLOOM TOMATOES, BUFFALO MOZZARELLA, PESTO, ARUGULA	\$18
EGGPLANT LASAGNA	\$14
PAPPARDELLE BOLOGNESE BEEF & VEAL SAUCE	\$20
BLACK FETTUCCINE CLAMS, MUSSELS, CHILES, GARLIC, WHITE WINE	\$20
SEAFOOD RIGATONI SHRIMP, CALAMARI, CRAB MEAT, SCALLOPS, GARLIC, SHALLOTS, BROCCOLI, TOMATO SAUCE	\$24
VEAL PARMESAN OR MILANESE	\$32
FLOUNDER ROSEMARY POTATO CAKE, LEEKS, GARLIC SAUCE, BROCCOLI RABE	\$26
BRONZINO BRAISED FENNEL AND TOMATO, CAPERS, OLIVES, LEMON BUTTER	\$28
STEAK FEATURE OF THE NIGHT* BROCCOLI RABE, ROASTED POTATOES, RED WINE SAUCE	\$MP

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.

18% GRATUITY WILL BE ADDED TO
PARTIES OF 8 OR MORE.

Food is an act of love.