FALL / WINTER
2026

ZINICOLA
FOOD + CONVERSATION

DINNER MENU
Cena

ANTIPASTI — Appetizers

Antipasto Platter 28
Cured meats, assorted cheeses, marinated olives, roasted & pickled vegetables

Arancini (V) 12
Peas, Taleggio, Calabrian chiles

Prosciutto & Buffalo Mozzarella (GF) 20
Locally made buffalo mozzarella, heirloom tomatoes, basil pesto, balsamic reduction

Siano Stracciatella Dip (V) 12
Hot honey, truffle oil, pistachio, bread

Marinated Olives (V GF) 6

Roasted Bone Marrow 20
Gremolata, sea salt, pizza bread

Fried Calamari 18
Paprika mayonnaise, spicy tomato sauce

House Meatballs 14
Beef, veal, tomato sauce, Parmigiano-Reggiano

Mussels (GF) 16
Cherry tomatoes, garlic, Calabrian chiles; choice of tomato or white wine sauce

Grilled Octopus (GF) 20
Romesco, olives, capers, braised fennel, cherry tomato confit, kale, crisp potatoes

Bruschetta (V) 12
Diced tomatoes, red onions, basil, balsamic vinaigrette, olive oil, ricotta

Giardiniera (V GF) 6
Pickled vegetables

INSALATE — Salads

House Salad (V GF) 12
Mixed local greens, shredded carrots, shaved red onion, cherry tomatoes, shaved pecorino, housemade balsamic vinaigrette

Caesar 12
Baby romaine, Parmesan, white anchovy, bread crisps

Arugula & Beets (V) 14
Fried pistachio-crusted goat cheese balls, gold & red beets, pickled onions, toasted pine nuts, sherry vinaigrette

Siano Burrata (V GF) 18
Locally made burrata, poached pears, Marcona almonds, hot honey, lemon vinaigrette

PIZZA

Margherita (V) 16
Tomato, mozzarella, basil

Prosciutto 20
Tomato, mozzarella, Parmesan, arugula

Fennel Sausage & Broccoli Rabe 22
Tomato, mozzarella, ricotta, garlic

Wild Mushroom (V) 20
Roasted mushrooms, stracciatella, balsamic glaze

ENHANCEMENTS

Chicken (H) 8 · Salmon* 12 · Scallops 18 · Shrimp 12 · Flat iron steak* 22

(V) Vegetarian · (GF) Gluten-free · (H) Halal · MP Market price
Vegan & gluten-free pasta available on request. Menu subject to change based on availability.
20% gratuity for parties of six or more. $2 split-plate fee. Split checks over 3 or more: $2 per person.
*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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SECONDI — Entrées

Pan-Seared Diver Scallops (GF) — 42
Crispy smoked speck, acorn squash purée, brown butter, fried sage, vincotto

Branzino (GF) — 40
Romesco, olives, capers, braised fennel, cherry tomato confit, kale, crisp potatoes

Spanish Mackerel — 42
Marcona almond crust, white bean purée, roasted grapes, Brussels sprouts, radicchio, bottarga, crispy capers
Wild-caught; availability depends on weather.

Pistachio-Crusted Lamb Chops* (GF H) — 52
Braised fennel, salsa verde, Amarena cherry sauce

Bone-In Bison Short Rib (GF) — 36
Sweet potato purée, sautéed wild mushrooms, red wine reduction, kale

Chicken Parmesan (H) — 24
Served with spaghetti

CONTORNI — Shareables

Tuscan Potatoes (V GF) — 8

Broccoli Rabe (V GF) — 8

Stuffed Acorn Squash (V GF) — 12

Brussels Sprouts (GF) — 8
Pancetta & Parmesan

Cavolo Nero (V GF) — 8
Sautéed kale

Wild Mushrooms (V GF) — 12
Marsala reduction

PASTA & RISOTTO

Nonna's Lasagna — 28
Bolognese, béchamel, Parmesan, tomato sauce

Pappardelle Bolognese — 27
Veal, beef, tomato sauce

Acorn Squash Risotto (V GF) — 24
Parmesan

Eggplant Lasagna (V) — 20
Eggplant, tomato sauce, ricotta

Sweet Potato Gnocchi (V) — 25
Sage brown butter, roasted grapes, radicchio, toasted walnuts, Gorgonzola dolce

Paccheri Primavera (V) — 24
"Dr. Patel Pasta"
Roasted sweet potato, cavolo nero, radicchio, wild mushrooms, cherry tomatoes, garlic olive oil, Parmesan

Spaghetti Marinara (V) — 16
Tomato, basil, Parmesan
Add meatballs 26

Seafood Rigatoni — 30
Guanciale, shrimp, scallops, calamari, amatriciana, broccoli, cherry tomatoes, garlic, shallots

Ricotta Cavatelli with Bison Ragù — 28
Hand-rolled cavatelli, slow-braised bison ragù, pecorino, fresh herbs, yellow datterini sauce

BUTCHER CUTS

Milanese salad & choice of sauce:
Red wine demi, Gorgonzola compound butter, salsa verde

12 oz Grass-Fed Ribeye* (H) — 58

14 oz Veal Chop* — 60

8 oz Filet Mignon* — 55

Bistecca alla Fiorentina* — MP
Dry-aged porterhouse

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