







# ZINO





MEDITERRANEAN CUISINES

## ZINO Classics

(dips served with flatbread)

-  Charred Eggplant & Garbanzo - Aleppo Oil, lemon, nigella 12
-  Muhammara - piquillo peppers, walnuts, pomegranate molasses 12
-  Labneh - fresh cucumber, dill & chive oil 12
-  Trio of Spreads - a sampler of all three dips 15
-  Fattoush Salad - mixed lettuce, tomato, cucumber, radish, red onion, pita chips, sumac-pomegranate dressing 14 add za'atar chicken 8
-  Falafel - fried green chickpea balls served with tahini, pickled vegetables 14 upgrade to entrée portion size w/ 5 falafel balls and flatbread 5

## Contorni

-  Blood Orange & Arugula - fennel, fried capers, Pecorino Toscano 7
-  Roasted Brussels Sprouts & Delicata Squash - vincotto, pine nuts, currants 7
- Blistered Snap Peas & Olives - anchovy, chili flakes, garlic breadcrumbs 7
-  Roasted Cauliflower - pistachio-mint pesto, Pecorino Romano 7
-  Creamy Polenta - mascarpone & Parmigiano Reggiano 7

Vegan  Vegetarian 



*"A Tavola Non Si Invecchia"*

*"At the table, one does not age"*

*Four times a year, we celebrate a region within the Mediterranean.*

*We have visited Sicily, Maghreb, Greece, and Spain. Now Italy.*


*Italian cuisine has a history as long as the country*

*itself, evolving and changing throughout the centuries.*

*Embodying simplicity, seasonality, and freshness;*

*we invite you to explore Italy!*

## Pasta & Mains

-  Cavatelli - hand made pasta, winter squash, oven-dried tomatoes, fresh herbs, roasted garlic, mascarpone cream 19

Orecchiette - "little ears" pasta with hot Italian sausage, baby broccoli, garlic, chili flakes & Pecorino Romano 28

Penne - pasta with beef & pork ragu, soffrito, tomato, served with Parmigiano Reggiano 26

Dry-Aged & Grilled Pork Chop - creamy polenta, pear mostarda 34

Grilled Ribeye Steak - crispy fried potatoes, salsa verde 38

Branzino - crispy Mediterranean seabass, cooked "a la plancha" served with cherry tomato-basil salsa 25

We can split checks evenly a maximum of 3 ways.  
Party of 6 or more will be added 20% gratuity automatically.