

# Zio's

DINNER

## *antipasti*

**YELLOWTAIL CRUDO\* \$27**

*Elderflower Vinaigrette, Mint Oil,  
Serrano, Pink Grapefruit*

**FRIED CALAMARI \$24**

*Lightly-Breaded & Fried Calamari,  
Pickled Sweet Peppers, Marinara*

**TRUFFLE ARANCINI \$21**

*Crispy Risotto, Truffle, Mozzarella*

**ZIO'S MEATBALLS \$25**

*Prime Certified Angus Beef®  
Chef's Proprietary Recipe, Marinara, Parmesan*

**AHI TUNA CARPACCIO\* \$28**

*Pressed Tuna, Pickled Fresno, Chives  
Extra Virgin Olive Oil, Lemon Zest*

**POTATO LEEK SOUP \$11**

*Crispy Potato, Chives*

## *insalata*

**ZIO'S CAESAR \$21**

*Crisp Romaine, Focaccia Crumb,  
Shaved Parmigiano Reggiano,  
Caesar Dressing*

**PEACH & BURRATA \$23**

*Earl Grey Tea Poached Peaches,  
Heirloom Tomato, Basil,  
Violette Reduction, Focaccia Croutons*

**FENNEL & SHRIMP \$25**

*Arugula, Lemon Calabrian Vinaigrette,  
Castelvetrano Olives, Red Onion  
Parsley, Fried Capers*

**PETITE GREENS \$21**

*Salanova Lettuce, Bacon Lardons,  
Green Goddess Dressing, Radish,  
Marinated Cherry Tomato, Red Onion,  
Ricotta Salata*



## *pasta*

**RIGATONI BOLOGNESE \$43**

*Slow-Cooked Duroc Pork & Veal,  
Pancetta, Chianti Ragù*

**CRAB SPAGHETTINI \$39**

*Lump Crab, Butter Sauce, Pickled Chilis,  
Lemon, Herbs, Focaccia Crumb*

**20 LAYER LASAGNA \$39**

*Layers of Fresh Pasta, Pork & Veal Ragù  
Béchamel, Melted Mozzarella*

**SPAGHETTI POMODORO \$38**

*Zio's Meatballs, Garlic, Basil,  
Tomato, Parmesan*

**RADIATORE ALLA DIAVOLA \$39**

*Fine Crumbled Italian Sausage, Roasted Garlic,  
Calabrian Chili, Burrata, Ricotta Salata*

**TAGLIATELLE PRIMAVERA \$31**

*Lemon Pesto, Cherry Tomato,  
Asparagus, Parmesan*

# *bistecche*

Proudly Serving Certified Angus Beef®

**8oz FLAT IRON\* | PRIME | \$52**

**10oz CENTER-CUT FILET MIGNON\* | \$78**

**14oz NEW YORK STRIP\* | PRIME | \$82**

**22oz COWBOY RIBEYE\* | PRIME | \$98**

**CHEF'S FEATURED CUT\* | \$MP**

*add to any steak \$6*

ANCHOVY & GARLIC CONFIT | DEMI GLACE

## *contorni*

**ROASTED BROCCOLINI  
& CALABRIAN CHILI \$16**

**GARLIC MASHED POTATOES \$16**

**CHARRED ARTICHOKE \$16**  
*Lemon, Garlic, Parmesan, Roasted Tomato*

**PARMESAN TRUFFLE FRIES \$16**

**CRISPY CRUSHED POTATO \$16**  
*Garlic Confit Aioli*

## *carni e pesci*

**ROASTED BRICK CHICKEN \$52**

*Seared Roasted Half Chicken,  
Cherry Pepper Sauce, Tomato Cream,  
Charred Broccolini, Burrata*

**BRANZINO E PESTO DI LIMONE \$49**

*Blistered Cherry Tomato, Garlic,  
Basil, Olive Oil*

**ORATA E ZUCCA \$47**

*Seared Sea Bream, Sauteed Summer Squash,  
Olive Oil, Mint, Lemon, Pine Nuts*



## *dolci*

**ZIO'S TIRAMISU \$13**

*Coffee-Soaked Ladyfingers,  
Whipped Mascarpone, Nocino, Cocoa*

**FREDO \$10**

*Vanilla, Espresso, or Dark Chocolate Gelato  
Seasonal Sorbet*

**OLIO DOLCE \$13**

*Poached Pear, Spiced Pear Syrup, Vanilla Bean,  
Mascarpone Cream, Olive Oil, Lemon Zest*

**RASPBERRY RICOTTA CAKE \$13**

*Lemon Cream, Lemon Dust, Raspberry Gel*

*Minimum Service Fee of 20% will be added to parties of 6 or more.  
For your convenience, our team would be happy to apply up to 4 payment types per check.*