

Zio's

DINNER

antipasti

YELLOWTAIL CRUDO* \$26

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

FRIED CALAMARI \$21

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

TRUFFLE ARANCINI \$18

Crispy Risotto, Truffle, Mozzarella

ROASTED MUSHROOM BRUSCHETTA \$17

*Roasted Maitake Mushrooms,
Crescenza Cheese, Parmesan,
Blood Orange Cassis Reduction, Herb Salt*

TRADITIONAL MEATBALLS \$23

*House-Made Italian Meatballs,
Marinara Sauce*

zuppa

KURI PUMPKIN SOUP \$10

*Parmesan, Fried Sage,
Hazelnut, Nutmeg*

insalate

ZIO'S CAESAR \$19

*Crisp Romaine, Garlic Bread Croutons,
Shaved Parmigiano Reggiano,
House-Made Caesar Dressing*

BURRATA & BEETS \$20

*Roasted Beets, Grapefruit,
Campari Reduction, Pistachio*

BLOOD ORANGE & FENNEL \$21

*Whipped Ricotta, Pickled Beet Stems,
Roasted Hazelnut, Shaved Fennel,
Blood Orange Vinaigrette*

SHAVED BRUSSELS SPROUTS \$20

*Baby Kale, Radicchio, Parmesan,
Pine Nuts, Lemon Zest,
Red Wine Dijon Vinaigrette*

pasta

SPAGHETTINI POMODORO \$35

*Meatballs, Garlic, Basil, Concasse Tomato,
Parmesan*

SAUSAGE ORECCHIETTE \$36

*Italian Sausage, Broccolini,
Anchovy Butter, Calabrian Chili*

20 LAYER LASAGNA \$36

*Layers of Fresh Pasta, Ragù Bolognese,
Béchamel, Melted Mozzarella*

RIGATONI BOLOGNESE \$39

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

MUSHROOM CAMPANELLE \$31

*Roasted Mushrooms, Thyme,
Balsamic, Cream, Parmesan, Saba*

PUMPKIN TAGLIATELLE \$35

*Pancetta, Pumpkin Cream,
Parmesan, Herb Salt*

bistecche

8oz FLAT IRON* \$46
Certified Angus Beef® | Prime

8oz CENTER-CUT FILET MIGNON* \$68
Certified Angus Beef®

14oz NEW YORK STRIP* \$72
Certified Angus Beef® | Prime

22oz COWBOY RIBEYE* \$100
Certified Angus Beef® | Prime

CHEF'S FEATURED CUT | \$MP

add to any steak

ANCHOVY & GARLIC CONFIT BUTTER \$6

OLIVE & PISTACHIO VERDE \$6

contorni

ROASTED BROCCOLINI
& CALABRIAN CHILI \$14

BRUSSELS SPROUTS WITH
RED WINE VINAIGRETTE \$14

PARMESAN TRUFFLE FRIES \$14

GARLIC MASHED POTATOES \$14

PARMESAN POLENTA \$14

carni e pesci

CHICKEN AL FORNO \$42
*Parsnip Purée, Heirloom Roasted Carrots,
Garlic Confit*

BRANZINO E PORRI \$48
*Braised Leek, Roasted Sunchoke,
Lime Vinaigrette, Fried Leek Straws*

SEASONAL PESCI \$MP
*Saffron Cauliflower Purée,
Marinated Cherry Tomato Salad*

dolci

ZIO'S TIRAMISU \$12
*Coffee-Soaked Ladyfingers,
Whipped Mascarpone, Nocino, Cocoa*

CHOCOLATE FONDENTE \$12
*Dark Chocolate Lava Cake,
Vanilla Gelato, Strawberries*



OLIVE OIL CAKE \$12
*Poached Pear, Spiced Pear Syrup, Vanilla Bean,
Mascarpone Cream, Olive Oil, Lemon Zest*

ESPRESSO GELATO \$12
Chocolate Shavings

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or un-pasteurized milk may increase your risk of food borne illness