



UNCOMMON  
CALIFORNIA ITALIAN

## LUNCH MENU

RESTAURANT HAPPY HOUR  
1 PM - 4 PM

\$2 OFF ALL GLASS WINE POURS

(BAR ONLY) HAPPY HOUR  
4 PM - 6 PM

\$2 OFF ALL MENU MARTINI'S  
& MENU COCKTAILS

ESTABLISHED IN 2005,  
ZIN IS A STAPLE IN THE  
LAKE COUNTRY  
COMMUNITY.

WHETHER YOU ARE A  
NEW GUEST OR A LOYAL  
PATRON, WE WELCOME  
YOU WITH A FRIENDLY  
SMILE, SUPERIOR SERVICE,  
AND SINCERE  
APPRECIATION FOR YOUR  
VISIT.

WE STRIVE TO PROVIDE  
EACH GUEST WITH AN  
EXCEPTIONAL DINING  
EXPERIENCE.

THANK YOU FOR VISITING  
ZIN, WE HOPE TO SEE YOU  
AGAIN SOON.

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629 Main Street  
Delafield, WI 53018  
262.646.5959

## SMALL PLATES

### CHICKEN BACON AVOCADO SPRINGROLLS

\$13

Grilled chicken, bacon, avocado,  
Monterey Jack cheese, Won-Ton  
wrapper, Avocado aioli

### OLIVE PATTIES

\$13

Olive patties, walnuts, house  
marinara, shaved parmesan  
cheese, breadcrumbs

### ARANCINI

\$14

Risotto, fontina cheese, panko  
breading, fried golden brown, house  
marinara, prosciutto, parmesan

### FRIED CALAMARI

\$14

Fried golden brown, house marinara

### SHRIMP TEMPURA

\$17

Served with honey lime aioli  
and candied walnuts

### ROASTED CAULIFLOWER DIP

\$13

Crumbled cauliflower, fontina cheese,  
cream cheese, roasted garlic, fresh  
herbs, crostinis and carrot chips

### CRAB CAKES

\$17

Served with a Old Bay  
Tzatziki sauce

### ZUCCHINI RAVIOLI

\$15

Italian sausage, ricotta,  
mozzarella & parmesan, zucchini  
wrapped ravioli, house marinara

## SALADS

### CLASSIC CAESAR

\$14

Romaine, house-made garlic  
croutons, parmesan, egg,  
anchovy, classic Caesar dressing

### WEST COAST SCAMPI

GF \$17

Romaine, black beans, avocado,  
corn, tomato, fontina-smoked  
gouda, sautéed shrimp,  
balsamic vinaigrette

### ROASTED BEET

GF \$14

Spring mix, goat cheese,  
walnuts, dried cranberries,  
balsamic vinaigrette

### AVOCADO BACON CHOP

GF \$14

Red leaf, romaine, cucumber, tomato,  
mozzarella & Romano cheese, bacon,  
pepperoncini, avocado red wine  
vinaigrette

### PISTACHIO & APPLE

GF \$14

Spring mix, pistachios, granny  
smith apples, gorgonzola cheese,  
balsamic vinaigrette

### SONOMA GOAT CHEESE

GF \$14

Spring mix, sun-dried tomato,  
pine nuts, goat cheese, sherry  
vinaigrette

### ADD PROTEIN:

Scallops \$15 Shrimp \$12 Salmon \$12 Grilled Chicken Breast \$4

## SOUP DE JOUR

### BOWL OF SOUP

\$13

### CUP OF SOUP

\$6

\*Wisconsin Food Safety Agencies Advise That Eating Raw Or Undercooked Meat, Poultry, Eggs, Or Seafood  
May Pose Health Risks To Everyone, But Especially To The Elderly, Young Children Under Age 4, Pregnant  
Women, And Other Highly Susceptible Individuals With Compromised Immune Systems

## PIZZA/ PINSAS

(Thin Crust)

### BUFFALO CHICKEN

\$20

Grilled chicken, green onions,  
bleu cheese, buffalo sauce

### RUSTIC

\$20

Kalamata olives, goat cheese, red onions,  
tomatoes, basil, oregano, marinara

### MARGHERITA

\$18

Fresh mozzarella, basil, roma  
tomatoes, extra virgin olive oil

### BBQ CHICKEN

\$20

BBQ chicken, smoked gouda, red  
onions, chopped cilantro, BBQ sauce

### MEATBALL

\$20

House-made meatballs, fontina cheese,  
Calabrian chilies, tomatoes, parsley

### ITALIAN CLASSIC

\$21

Italian sausage, pepperoni, mushroom,  
red onion, house marinara

### CREATE YOUR OWN | \$12

#### MEATS \$4

Grilled Chicken, Italian Sausage,  
Pepperoni, Prosciutto

#### CHEESE \$3

Fresh Mozzarella, Goat Cheese,  
Bleu Cheese

#### VEGETABLES \$3

Basil, Black Olives, Green Olives,  
Jalapeño, Tomatoes, Mushrooms, Red  
Onions, Smashed Roasted Garlic, Roasted  
Red Peppers, Sun-Dried Tomatoes

#### GF CAULIFLOWER CRUST

AVAILABLE + \$4

## DESSERTS

AFFOGATO | \$7

TIRAMISU | \$9

SEASONAL CREME BRÛLÉE | \$8

KEY LIME PIE | \$8

CHOCOLATE LASAGNA | \$9

SEASONAL GELATO | \$5

DEATH BY CHOCOLATE | \$10

## ENTREES

### FETTUCINE ALFREDO

\$13

Fettucine pasta smothered in  
housemade Alfredo sauce  
ADD SHRIMP \$12 SALMON \$12  
CHICKEN \$4 SCALLOPS \$15

### CRAB RAVIOLI

\$19

Housemade & stuffed, lump crab,  
ricotta, asiago cheese,  
Bleu cheese cream sauce

### VEGETABLE RISOTTO

GF \$14

Brussel sprouts, carrots, zucchini,  
spinach, shaved parmesan  
ADD SHRIMP \$12 SALMON \$12  
CHICKEN \$4 SCALLOPS \$15

### SPAGHETTI AND

### MEATBALLS

\$13

Blend of beef and pork with  
parmesan, Calabrian chilies,  
and roasted garlic

### CHICKEN MARSALA

\$16

Pan-seared chicken breast,  
mushrooms, marsala-demi sauce,  
mashed potatoes, house vegetables

### CHICKEN RAVIOLI

\$17

Housemade & stuffed, fontina  
cheese, parmesan, ricotta, crushed  
red chili flakes, tomato mushroom  
cacciatore sauce

### PENNE BOLOGNESE

\$15

Beef and pork sauce with herbs,  
garlic, tomatoes, red wine

### SHRIMP CONCASSE

\$18

Sautéed shrimp, angel hair pasta,  
tomatoes, fresh basil, chardonnay  
wine sauce

### RIGATONI & ITALIAN

### SAUSAGE

\$16

Italian sausage, fresh basil,  
tomatoes, asiago cream sauce

### CHICKEN PICATTA

GF \$16

Sautéed chicken breast,  
lemon Chardonnay sauce,  
capers, mashed potatoes,  
house vegetables

## SANDWICHES

### NAPA BURGER

\$14

USDA choice seasoned ground chuck,  
fontina cheese, romaine, avocado  
slices, tomatoes, roasted garlic aioli,  
brioche bun

### MOZZARELLA CAPRESE

\$13

Fresh mozzarella, sliced tomatoes,  
fresh basil, ciabatta, balsamic glaze

### PORTOBELLO MUSHROOM

\$12

Pan-seared mushroom, melted smoked gouda, ciabatta, roasted red  
peppers, tomatoes, red onions, mixed greens, tomato mustard aioli

### CHICKEN PARMESAN

\$15

Parmesan-panko encrusted chicken  
breast, house marinara, fresh  
mozzarella, grilled ciabatta

### CUBAN

\$14

Shredded pork, ham, swiss cheese,  
pickles, mustard, ciabatta

## WEEKLY SPECIALS AVAILABLE AFTER 4 PM

**Monday Steak Night** ^  
8 OZ. TENDERLOIN FILET  
\$20.95  
12 OZ. RIBEYE \$21.95

**Throwback Tuesday** ^  
10 SELECT ENTRÉES  
FOR \$18.50 EACH\*  
LIMIT 1 PER GUEST

**Wednesday Date Night** ^  
3 COURSE MEAL FOR TWO  
WITH A BOTTLE OF WINE \$70

**Thursday 1/2 Priced Wine** ^  
SELECT HALF PRICED WINE  
\$2 OFF SMALL PLATES

**Friday Fish Fry**  
BLACKENED WHITEFISH,  
PARMESAN WHITEFISH \$17.50

**Chef Inspired  
Weekend Creations**  
AVAILABLE FRIDAY  
AND SATURDAY

^ Promotions Available for Dine-In Only

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