



UNCOMMON CALIFORNIA
ITALIAN

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.

SMALL PLATES

AHI TUNA

\$19

*Sesame encrusted, seared rare,
seaweed salad, soy sauce, wasabi*

FRIED CALAMARI

\$13

Fried golden brown, house marinara

ARANCINI

\$13

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

PAN SEARED U-10 SCALLOPS

\$19

Served with a B.L.T. risotto

ZUCCHINI RAVIOLI

\$12

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

OLIVE PATTIES

\$9

*Olive patties with walnuts, house
marinara, shaved parmesan cheese,
bread crumbs*

ROASTED

CAULIFLOWER DIP

\$12

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

BRUSCHETTA PLATTER

\$10

*Garlic crostinis
-classic tomato & basil-*

STEAK & CHIPS

\$18

*Grilled beef tenderloin, crispy
rosemary potatoes, basil-chimichurri
sauce, gorgonzola cheese*

SALADS

CLASSIC CAESAR

small 8 large 15

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

WEST COAST SCAMPI

small 11 large 17

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

SONOMA GOAT CHEESE

small 8 large 15

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

AVOCADO BACON CHOP

small 8 large 15

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

PISTACHIO & APPLE

small 8 large 15

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

ROASTED BEET

small 8 large 15

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

ADD PROTEIN:

Scallops \$14 Shrimp \$10 Salmon \$10 Grilled Chicken Breast \$4

SOUP DE JOUR

BOWL OF SOUP

\$13

CUP OF SOUP

\$6.00

WEEKLY SPECIALS

Lunch Restaurant Happy Hour 1 pm - 4 pm: \$2 off ALL Wine Glass Pours

Monday Steak Night

8 OZ. TENDERLOIN FILET \$16.50
12 OZ. RIBEYE \$18.95

Thursday 1/2 Priced Wine

SELECT HALF PRICED WINE
\$2 OFF SMALL PLATES

Throwback Tuesday

10 SELECT ENTRÉES FOR \$13 EACH*
LIMIT 1 PER GUEST

Friday Fish Fry

BLACKENED WHITEFISH,
PARMESAN WHITEFISH \$14

Wednesday Date Night

3 COURSE MEAL FOR TWO WITH A
BOTTLE OF WINE \$60

Monthly Weekend Menu

AVAILABLE FRIDAY
AND SATURDAY

Visit Us At:

www.zincredible.com

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629 Main Street

Delafield, WI 53018

262.646.5959

PINSAS

MARGHERITA

\$13

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

BUFFALO CHICKEN

\$15

Grilled chicken, green onions, gorgonzola cheese, buffalo sauce

MEATBALL

\$15

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

ITALIAN CLASSIC

\$15

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

BBQ CHICKEN

\$15

BBQ-tossed chicken, smoked gouda, red onions, chopped cilantro, bbq sauce

CREATE YOUR OWN PINSA \$10

MEATS \$3

CHEESE \$2

VEGETABLES \$2

Grilled Chicken, Italian Sausage, Pepperoni, Prosciutto

Fresh Mozzarella, Goat Cheese, Gorgonzola Cheese

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

GF CAULIFLOWER CRUST AVAILABLE + \$4

PASTAS

LASAGNA

\$19

Layers of pork and ground beef, mozzarella, parmesan, béchamel sauce

SHRIMP CONCASSE

\$24

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

CHICKEN PARMESAN

\$22

Parmesan-panko encrusted chicken breasts, house marinara, fresh mozzarella, fettuccine pasta, alfredo sauce

SCALLOP RAVIOLI

\$27

House-made & stuffed, roasted garlic, ricotta, parmesan, rosemary cream sauce, scallions

CHICKEN RAVIOLI

\$22

House-made & stuffed, fontina cheese, parmesan, ricotta, crushed red chili flakes, tomato mushroom cacciatore sauce

RIGATONI & ITALIAN SAUSAGE

\$21

Italian sausage, fresh basil, tomatoes, asiago cream sauce

PENNE BOLOGNESE

\$19

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

SPAGHETTI AND MEATBALLS

\$16

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

ENTREES



CHICKEN PICATTA

\$22

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

CHICKEN MARSALA

\$22

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



SHORT RIBS

\$25

Braised beef short ribs, mushroom demi sauce, fontina mashed potatoes, house vegetables

NAPA BURGER

\$13

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

BLACKENED GROUPER

\$25

Mushrooms, sautéed spinach, multigrain rice, roasted red pepper cream sauce



VEGETABLE RISOTTO

\$17

Brussel sprouts, carrots, zucchini, spinach, shaved parmesan

ADD SHRIMP \$10 SALMON \$10

CHICKEN \$4 SCALLOPS \$14



8 OZ. FILET

\$28

Crispy rosemary potatoes, gorgonzola cheese, house vegetables, basil chimichurri sauce

DESSERTS

HOUSE-MADE TIRAMISU

\$8

SEASONAL CREME BRÛLÉE

\$8

DEATH BY CHOCOLATE

\$8

SEASONAL GELATO

\$5

FISHBONE'S KEY LIME PIE

\$7

CHOCOLATE LASAGNA

\$8