



UNCOMMON
CALIFORNIA
ITALIAN

Established in 2005, Zin Uncommon California Italian 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.

Lunch

SMALL PLATES

- CRISPY CRAB CAKES | \$18
Drizzled with an Old Bay Tzatziki sauce
- MEATBALLS | \$16
Parmesan, Calabrian chilies, roasted garlic, housemade red sauce, shaved Parmesan, garlic crostinis
- CRISPY BRUSSEL SPROUTS | \$15 GF
House Fennel Sausage, Parmesan cheese
- OLIVE PATTIES | \$14 V
Black & Kalamata olives, walnuts, house marinara, shaved parmesan cheese, panko bread crumbs
- ZUCCHINI RAVIOLI | \$16 GF
Italian sausage, ricotta, mozzarella & Parmesan cheese, zucchini wrapped ravioli, house marinara
- CHICKEN BACON AVOCADO SPRINGROLLS | \$14
Grilled chicken, bacon, avocado, Monterey Jack cheese, Won-Ton wrapper, Avocado aioli
- CRISPY CAULIFLOWER | \$15
Roasted Cauliflower, Thai Chili sauce

- ROASTED CAULIFLOWER DIP | \$15 V
Cauliflower, fontina cheese, cream cheese, roasted garlic, fresh herbs, crostinis, carrot chips
- ARANCINI | \$15
Risotto, fontina cheese, panko breading, house marinara, crispy prosciutto, Parmesan cheese
- SHRIMP TEMPURA | \$18
Served with honey lime aioli & candied walnuts
- BRUSCHETTA PLATTER | \$13 V
Garlic crostinis
-classic tomato & basil-
- AHI TUNA | \$21 GF
Sesame encrusted, seared rare, seaweed salad, soy sauce, wasabi
- FRIED ZUCCHINI | \$15 V
Parmesan-panko breaded, house marinara
- FRIED CALAMARI | \$15
Steak cut, house marinara
- STEAK & CHIPS | \$23
Beef tenderloin, sliced rosemary potatoes, basil-chimichurri sauce, bleu cheese crumbles

DESSERTS

- AFFOGATO | \$9 GF
Valentine Espresso over Vanilla Gelato
- TIRAMISU | \$9
Cocoa, Mascarpone, Ladyfingers
- FLOURLESS CHOCOLATE CAKE | \$9 GF
Fudge chocolate cake, chocolate ganache
- CREME BRÛLÉE | \$8 GF
Rich custard, caramelized sugar
- KEY LIME PIE | \$8
Tart Key Lime base, graham cracker crust
- CHOCOLATE LASAGNA | \$9
Chocolate pasta, Mascarpone, chocolate syrup
- SEASONAL GELATO | \$6 GF
- SEASONAL SORBET | \$6 GF
- DEATH BY CHOCOLATE | \$10
Chocolate cake, rich chocolate ganache, chocolate frosting, brownie chunks

SALADS

- CLASSIC CAESAR | 15
Romaine, house-made garlic croutons, parmesan, egg, anchovy, classic caesar dressing
- AVOCADO BACON CHOP | 15 GF
Red leaf, romaine, cucumber, tomato, mozzarella cheese, bacon, pepperoncini, avocado red wine vinaigrette
- ROASTED BEET | 15 GF V
Spring mix, goat cheese, walnuts, dried cranberries, balsamic vinaigrette

- SICILLIAN COBB | 17
Romaine, tomatoes, smoked bacon, Bleu cheese, chopped egg, Grilled Chicken, Bleu cheese dressing
- PISTACHIO & APPLE | 15 GF V
Spring mix, pistachios, granny smith apples, bleu cheese, balsamic vinaigrette
- HOUSE SALAD | 13 GF V
Romaine, tomatoes, cucumbers, mushrooms, Parmesan cheese, balsamic vinaigrette

SELECT YOUR PROTEIN:

Scallops \$18 Shrimp \$14 Salmon \$14

Blackened Grouper \$14 Grilled Chicken Breast \$4

- SONOMA GOAT CHEESE | 15 GF V
Spring mix, sun-dried tomato, pine nuts, goat cheese, sherry vinaigrette
- WEST COAST SCAMPI | 15 GF
Romaine, black beans, avocado, corn, tomato, fontina-smoked gouda, sautéed shrimp, balsamic vinaigrette

PIZZA (Pinsa or Thin Crust)

- BUFFALO CHICKEN | \$20
Grilled chicken, green onions, bleu cheese, buffalo sauce
- BBQ CHICKEN | \$20
BBQ chicken, smoked gouda, red onions, chopped cilantro, bbq sauce
- MARGHERITA | \$18 V
Fresh mozzarella, basil, roma tomatoes, extra virgin olive oil
- ITALIAN CLASSIC | \$21
Italian sausage, pepperoni, mushroom, red onion, house marinara
- MEATBALL | \$20
House-made meatballs, fontina cheese, Calabrian chilies, tomatoes, parsley
- RUSTIC | \$20 V
Kalamata olives, goat cheese, red onions, tomatoes, basil, oregano, marinara

CREATE YOUR OWN | \$12

- MEATS \$4
Grilled Chicken, Italian Sausage, Pepperoni, Prosciutto, Bacon
- CHEESE \$3
Fresh Mozzarella, Parmesan Cheese, 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

PASTAS

CRAB RAVIOLI | \$19
Housemade & stuffed, lump crab, ricotta, asiago cheese, roasted garlic, asparagus, Bleu cheese cream sauce, Parmesan cheese

FETTUCINE ALFREDO | \$14 V
Fettuccine pasta smothered in housemade Alfredo sauce

ADD SHRIMP \$14 SALMON \$14
CHICKEN \$4 SCALLOPS \$18

SPICY CHICKEN RAVIOLI | \$18
Housemade & stuffed, roasted chicken, fontina cheese, shaved Parmesan, ricotta, crushed red chili flakes, tomato mushroom cacciatore sauce

SHRIMP CONCASSE | \$19
Sautéed shrimp, angel hair pasta, smashed tomatoes, fresh basil, chardonnay wine sauce

PENNE ASPARAGUS | \$17
Asparagus, shiitake mushrooms, tomatoes, pesto, Parmesan cheese, toasted pine nuts

PENNE BOLOGNESE | \$16
Housemade bolognese with herbs, roasted garlic, tomatoes, carrots, yellow onion, red wine, tomatoes, Penne pasta, shaved Parmesan

LASAGNA | \$19
Layers of pork and ground beef, mozzarella, Parmesan cheese, béchamel sauce

RIGATONI & ITALIAN SAUSAGE | \$17
Italian sausage, fresh basil, smashed tomatoes, roasted garlic, asiago cream sauce, Rigatoni pasta

FETTUCINE & MEATBALLS | \$14
Blend of beef and pork with parmesan, Calabrian chilies, and roasted garlic, housemade red sauce, shaved Parmesan

SALMON PUTTANESCA | \$19 GF
Pan-seared salmon, Angel hair pasta, Puttanesca sauce

GF PENNE PASTA AVAILABLE + \$1

ENTREES & SANDWICHES

All sandwiches served with fries or house salad. Upgrade to a select salad for \$4

CHICKEN PICATTA | \$17 GF
Pan-seared chicken breast, lemon Chardonnay sauce, capers, fontina mashed potatoes, house vegetables

CHICKEN MARSALA | \$17 GF
Pan-seared chicken breast, mushrooms, Marsala demi sauce, fontina mashed potatoes, house vegetables

SEARED SEA SCALLOPS | \$19 GF
Served with a B.L.T. risotto

VEGETABLE RISOTTO | \$15 GF V
Brussel sprouts, carrots, zucchini, spinach, shaved parmesan
ADD SHRIMP \$14 SALMON \$14
CHICKEN \$4 SCALLOPS \$18

CHICKEN PARMESAN SANDWICH | \$15
Parmesan-panko encrusted chicken breast, house marinara, fresh mozzarella, grilled ciabatta

NAPA BURGER | \$14
USDA choice seasoned ground chuck, fontina cheese, romaine, avocado slices, tomatoes, roasted garlic aioli, brioche bun.

CUBAN SANDWICH | \$15
Shredded pork, ham, Swiss cheese, pickles, yellow mustard, grilled ciabatta

MOZZARELLA CAPRESE SANDWICH | \$13
Fresh mozzarella, sliced tomatoes, fresh basil, ciabatta, balsamic glaze

PORTABELLA MUSHROOM SANDWICH | \$13
Mushroom, smoked gouda, ciabatta, roasted red peppers, tomatoes, red onions, mixed greens,

ADDITIONS

BRUSSEL SPROUTS
WITH PARMESAN CHEESE | \$10

FRIED ROSEMARY POTATOES
WITH BLEU CHEESE | \$8

SAUTÉED SPINACH | \$7

SAUTÉED MUSHROOMS | \$7

VEGGIE RISOTTO | \$12

B.L.T. RISOTTO | \$14

SOUP DU JOUR (CUP) | \$6

SOUP DU JOUR (BOWL) | \$13

MASHED POTATOES | \$8

MEATBALLS (2) | \$8

GARLIC CROSTINIS (6) | \$2.50

DICED ASPARAGUS | \$8

DICED CARROTS | \$6

WEEKLY SPECIALS AVAILABLE AFTER 4 PM

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

Evening Happy Hour 4 pm - 6 pm: \$2 off Menu Martinis & Cocktails (Bar Only)

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 OR
PARMESAN WHITEFISH \$17.50

Chef Inspired Weekend Creations
AVAILABLE FRIDAY AND
SATURDAY

^ Weekly Specials Available for Dine-In Only
V Vegetarian GF Gluten Free



Visit our sister restaurant
Fishbone's Cajun & Creole Restaurant
1704 Milwaukee Street
Delafield, WI 53018
www.fishbonesrestaurant.com

Open 6 days a week @ 4 PM
Now Serving Sunday Brunch:
9 am - 3 pm
Lunch Friday & Saturday at 12 pm
Tel: 262-646-4696

**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*

Visit Us At: www.zincredible.com | 629 Main Street Delafield, WI 53018 | Tel: 262.646.5959

