



Established in 2005, Zin Uncommon California Italian is known for its inviting ambiance and made-from-scratch dishes that blend traditional Italian flavors with a creative twist. We take pride in using the freshest local ingredients to craft each and every dish with passion and expertise. Whether you are a first-time guest or a loyal patron, we welcome you with a friendly smile, excellent service, and heartfelt appreciation for your visit.

Lunch

UNCOMMON  
CALIFORNIA  
ITALIAN

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

CRISPY CRAB CAKES | \$18

Served with an Old Bay Tzatziki sauce

STEAK & CHIPS | \$24

Beef tenderloin, sliced rosemary potatoes, basil-chimichurri sauce, bleu cheese crumbles

AHI TUNA | \$24 ☉

Sesame encrusted, seared rare, seaweed salad, pickled ginger, soy sauce, wasabi

OLIVE PATTIES | \$14 ☉

Black & Kalamata olives, walnuts, house marinara, shaved parmesan cheese, panko bread crumbs

CHICKEN BACON AVOCADO SPRINGROLLS | \$17

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

ZUCCHINI RAVIOLI | \$16 ☉

Italian sausage, ricotta, mozzarella & Parmesan cheese, zucchini wrapped ravioli, house marinara

CRISPY CAULIFLOWER | \$15 ☉

Roasted Cauliflower, Thai Chili sauce

ROASTED CAULIFLOWER DIP | \$15 ☉

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

BRUSCHETTA PLATTER | \$13 ☉

Garlic crostinis  
-classic tomato & basil-

SHRIMP TEMPURA | \$18

Served with honey lime aioli & candied walnuts

FRIED ZUCCHINI | \$15 ☉

Parmesan-panko breaded, house marinara

CRISPY BRUSSEL SPROUTS | \$15 ☉

House Fennel Sausage, Parmesan cheese

FRIED CALAMARI | \$15

Steak cut, house marinara

MEATBALLS | \$16

Calabrian chilies, roasted garlic, shaved Parmesan, housemade red sauce, garlic crostinis

## DESSERTS

AFFOGATO | \$9 ☉

Valentine Espresso over Vanilla Gelato

TIRAMISU | \$10

Cocoa, Mascarpone, Ladyfingers

FLOURLESS CHOCOLATE CAKE | \$10 ☉

Fudge chocolate cake, chocolate ganache

CREME BRÛLÉE | \$8 ☉

Rich custard, caramelized sugar

KEY LIME PIE | \$9

Tart Key Lime base, graham cracker crust

CHOCOLATE LASAGNA | \$9

Chocolate pasta, Mascarpone, chocolate syrup

SEASONAL GELATO | \$6 ☉

SEASONAL SORBET | \$6 ☉

DEATH BY CHOCOLATE | \$12

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 ☉

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

ROASTED BEET | 15 ☉ ☉

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

SICILIAN COBB | 17

Romaine, tomatoes, smoked bacon, Bleu cheese, chopped egg, Grilled Chicken, Bleu cheese dressing

PISTACHIO & APPLE | 15 ☉ ☉

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

HOUSE SALAD | 13 ☉ ☉

Romaine, tomatoes, cucumbers, mushrooms, Parmesan cheese, balsamic vinaigrette

### SELECT YOUR PROTEIN:

6 oz Filet \$16 Grilled Chicken Breast \$4

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

Blackened Grouper \$14 Grilled Chicken Breast \$4

SONOMA GOAT CHEESE | 15 ☉ ☉

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

WEST COAST SCAMPI | 15 ☉

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, onions, chopped cilantro, bbq sauce

MARGHERITA | \$18 ☉

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

ITALIAN CLASSIC | \$21

Italian sausage, pepperoni, mushroom, onions, house marinara

MEATBALL | \$20

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

RUSTIC | \$20 ☉

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, Onions, Smashed Roasted Garlic, Roasted Red Peppers, Sun-Dried Tomatoes

GF CAULIFLOWER CRUST AVAILABLE + \$4

\*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](http://www.zincredible.com) | 629 Main Street Delafield, WI 53018 | Tel: 262.646.5959



# PASTAS

## CRAB RAVIOLI | \$19

Housemade & stuffed, lump crab, ricotta, asiago cheese, roasted garlic, asparagus, Bleu cheese cream sauce, Parmesan cheese

## FETTUCINE ALFREDO | \$14

Fettucine 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

Pan-seared salmon, Angel hair pasta, Puttanesca sauce

GF PASTA AVAILABLE

# ENTREES

## CHICKEN PICATTA | \$17

Pan-seared chicken breast, lemon Chardonnay sauce, capers, fontina mashed potatoes, house vegetables

## CHICKEN MARSALA | \$17

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

## SEARED SEA SCALLOPS | \$19

Served with a Bacon, Spinach, and Roma tomato risotto

## VEGETABLE RISOTTO | \$15

Brussel sprouts, carrots, zucchini, spinach, shaved parmesan

ADD SHRIMP \$14 SALMON \$14

CHICKEN \$4 SCALLOPS \$18

# SANDWICHES

Served with fries or house salad. Upgrade to a select salad for \$4

## CHICKEN PARMESAN SANDWICH | \$15

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

## NAPA BURGER | \$15

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 | \$9

## SAUTÉED SPINACH | \$7

## SAUTÉED MUSHROOMS | \$7

## VEGGIE RISOTTO | \$12

## B.L.T. RISOTTO | \$15

## 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 \$80

## 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

 Vegetarian

 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

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