



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.

Dinner

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

FRIED ZUCCHINI | \$15 (V)

Parmesan-panko breaded, house marinara

ARANCINI | \$16

Risotto, fontina cheese, panko breading, house marinara, crispy prosciutto, Parmesan cheese

ZUCCHINI RAVIOLI | \$18 (GF)

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

AHI TUNA | \$24 (GF) *

Sesame encrusted Sashimi Grade Yellowfin Tuna, seared rare, seaweed, pickled ginger, soy sauce, wasabi

ROASTED CAULIFLOWER

DIP | \$16 (V)

Cauliflower, fontina cheese, cream cheese, roasted garlic, fresh herbs, crostinis, carrot chips

OLIVE PATTIES | \$15 (V)

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

BRUSCHETTA PLATTER | \$14 (V)

Garlic crostinis
-classic tomato & basil-

CRISPY BRUSSEL SPROUTS | \$16 (GF)

House Fennel Sausage, Parmesan cheese

CRISPY CAULIFLOWER | \$16 (V)

Roasted Cauliflower, Thai Chili sauce

STEAK & CHIPS | \$24 *

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

SHRIMP TEMPURA | \$19

Served with honey lime aioli & candied walnuts

MEATBALLS | \$17

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

CHICKEN BACON AVOCADO

SPRINGROLLS | \$18

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

FRIED CALAMARI | \$16

Steak cut, house marinara

SALADS & SOUPS

ROASTED BEET | 9/17 (GF)

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

WEST COAST SCAMPI | 14/21 (GF)

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

AVOCADO BACON CHOP | 9/17 (GF)

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

SOUP | 6/13

House Minestrone | Two Soups of the Day

SONOMA GOAT CHEESE | 9/17 (GF)

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

SICILIAN COBB | 12/19 (GF)

Romaine, Roma tomatoes, smoked chopped bacon, Bleu cheese crumbles, chopped hard boiled egg, diced grilled chicken, side of Bleu cheese dressing

PISTACHIO & APPLE | 9/17 (GF)

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

CLASSIC CAESAR | 9/17

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

HOUSE SALAD | 8/15 (GF)

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

SELECT YOUR PROTEIN:

6 oz Filet \$18
Grilled Chicken Breast \$5
(6 oz) Scallops \$18 Grilled Salmon \$16
Blackened Grouper \$14
(5) Shrimp \$16

PIZZA (Pinsa or Thin Crust)

BUFFALO CHICKEN | \$21

Grilled chicken, green onions, bleu cheese, buffalo sauce

BBQ CHICKEN | \$21

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

MARGHERITA | \$18 (V)

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

ITALIAN CLASSIC | \$22

Italian sausage, pepperoni, mushroom, onions, house marinara

MEATBALL | \$22

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

RUSTIC | \$20 (V)

Kalamata olives, goat cheese, 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 \$2

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 | 629 Main Street Delafield, WI 53018 | Tel: 262.646.5959



PASTAS

GF PASTA AVAILABLE

WILD MUSHROOM RAVIOLI | \$28

Housemade & stuffed, shiitake mushrooms, oyster mushrooms, crimini mushrooms, Ricotta, Asiago cheese, roasted tomato sauce, blackened shrimp

CRAB RAVIOLI | \$33

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

SPICY CHICKEN RAVIOLI | \$28

Housemade & stuffed, roasted chicken, fontina cheese, shaved Parmesan, ricotta, crushed red chili flakes, tomato mushroom cacciatore sauce

BLACKENED SCALLOP RAVIOLI | \$34

Housemade & stuffed, seared scallops, roasted garlic, ricotta, shaved Parmesan, rosemary cream sauce, shallots

PENNE BOLOGNESE | \$24

Housemade bolognese with herbs, roasted garlic, tomatoes, carrots, yellow onion, red wine, tomatoes, Penne pasta, shaved Parmesan

PENNE ASPARAGUS | \$24 (V)

Asparagus, shiitake mushrooms, tomatoes, pesto, Parmesan cheese, toasted pine nuts

ADD SHRIMP \$15 SALMON \$16

CHICKEN \$5 SCALLOPS \$18

FETTUCINE ALFREDO | \$18 (V)

Fettucine pasta smothered in housemade Alfredo sauce

ADD SHRIMP \$15 SALMON \$16

CHICKEN \$5 SCALLOPS \$18

CHICKEN PARMESAN | \$28

Parmesan-panko encrusted chicken breasts, house red sauce, fresh mozzarella, Fettuccine pasta, Alfredo sauce

RIGATONI & ITALIAN SAUSAGE | \$28

Italian sausage, fresh basil, smashed tomatoes, roasted garlic, asiago cream sauce, Rigatoni pasta

SHRIMP CONCASSE | \$30

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

FETTUCINE & MEATBALLS | \$19

Blend of beef and pork with parmesan, Calabrian chilies, and roasted garlic, housemade red sauce, shaved Parmesan

LASAGNA | \$24

Layers of beef & pork ragu, mozzarella, Parmesan cheese, béchamel sauce

SALMON PUTTANESCA | \$29 *

Pan-seared salmon, Angel hair pasta, Puttanesca sauce

ENTREES

CHICKEN PICATTA | \$28 (GF)

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

BLACKENED GROUPER | \$32 (GF)

Mushrooms, sautéed spinach, multigrain rice, roasted red peppers, black beans, roasted corn, roasted red pepper cream sauce

CHICKEN MARSALA | \$28 (GF)

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

12 OZ BLACKENED RIBEYE | \$35 * (GF)

Crispy smashed Parmesan potatoes, mushroom medley

NAPA BURGER | \$15 *

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

SEARED SEA SCALLOPS RISOTTO | \$28 (GF)

Served with a Bacon, Spinach, and Roma tomato risotto

CIOPPINO | \$34

Shrimp, Grouper, Scallops, Green Lip mussels, roasted garlic, shrimp tomato broth, garlic crostinis

VEGETABLE RISOTTO | \$22 (GF)

Brussel sprouts, carrots, zucchini, spinach, shaved parmesan

ADD SHRIMP \$15 SALMON \$16

CHICKEN \$5 SCALLOPS \$18

8 OZ. FILET | \$38 (GF) *

Crispy smashed Parmesan potatoes, house vegetables, Cabernet Sauvignon Demi glaze

SHORT RIBS | \$35 (GF)

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

DESSERTS

AFFOGATO | \$9 (GF)

Valentine Espresso over Vanilla Gelato

TIRAMISU | \$10

Cocoa, Mascarpone, Ladyfingers

FLOURLESS CHOCOLATE CAKE | \$11 (GF)

Fudge chocolate cake, chocolate ganache

CREME BRÛLÉE | \$9 (GF)

Rich custard, caramelized sugar

KEY LIME PIE | \$10

Tart Key Lime base, graham cracker crust

SEASONAL GELATO | \$7 (GF)

CHOCOLATE LASAGNA | \$10

Chocolate pasta, Mascarpone, chocolate syrup

SEASONAL SORBET | \$7 (GF)

DEATH BY CHOCOLATE | \$12

Chocolate cake, rich chocolate ganache, chocolate frosting, brownie chunks

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

^ Weekly Specials Available for Dine-In Only

(V) Vegetarian (GF) Gluten Free

Thursday 1/2 Priced Wine ^

SELECT HALF PRICED WINE

\$2 OFF SMALL PLATES

Friday Fish Fry

PARMESAN ENCRUSTED WHITEFISH,

BLACKENED WHITEFISH,

FRIED COD, AND FRIED SHRIMP

STARTING AT \$17.50

Chef Inspired Weekend Creations

AVAILABLE THURSDAY,

FRIDAY AND SATURDAY



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