



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

**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** | \$8

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** | 9/17

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

**AVOCADO BACON CHOP** | 9/17

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

**ROASTED BEET** | 9/17

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

**SICILIAN COBB** | 12/19

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

**PISTACHIO & APPLE** | 9/17

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

**HOUSE SALAD** | 8/15

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** | 9/17

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

**WEST COAST SCAMPI** | 14/21

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, 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

GF PASTA AVAILABLE

### WILD MUSHROOM RAVIOLI | \$26

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 | \$27

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

### BLACKENED SCALLOP RAVIOLI | \$33

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

### PENNE BOLOGNESE | \$23

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

### PENNE ASPARAGUS | \$24

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

ADD SHRIMP \$14 SALMON \$14

CHICKEN \$4 SCALLOPS \$18

### FETTUCINE ALFREDO | \$18

Fettuccine pasta smothered in housemade Alfredo sauce

ADD SHRIMP \$14 SALMON \$14

CHICKEN \$4 SCALLOPS \$18

### CHICKEN PARMESAN | \$27

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

### LASAGNA | \$23

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

### SHRIMP CONCASSE | \$29

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

### RIGATONI & ITALIAN SAUSAGE | \$26

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

## ENTREES

### CHICKEN PICATTA | \$27

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

### BLACKENED GROUPER | \$30

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

### CHICKEN MARSALA | \$27

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

### VEGETABLE RISOTTO | \$22

Brussel sprouts, carrots, zucchini, spinach, shaved parmesan

ADD SHRIMP \$14 SALMON \$14

CHICKEN \$4 SCALLOPS \$18

### 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 | \$28

Served with a Bacon, Spinach, and Roma tomato risotto

### CIOPPINO | \$33

Shrimp, salmon, scallops, Green Lip mussels, roasted garlic, shrimp tomato broth, garlic crostinis

### SALMON PUTTANESCA | \$29

Pan-seared salmon, Angel hair pasta, Puttanesca sauce

### 12 OZ BLACKENED RIBEYE | \$34

Crispy smashed Parmesan potatoes, mushroom medley

### 8 OZ. FILET | \$36

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

### SHORT RIBS | \$32

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

## 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,  
PARMESAN WHITEFISH, FRIED COD,  
OR FRIED SHRIMP

### 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

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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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