



UNCOMMON  
CALIFORNIA ITALIAN

**LUNCH MENU**

RESTAURANT HAPPY HOUR  
1 PM - 4 PM

\$2 OFF ALL GLASS WINE POURS

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.

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629 Main Street  
Delafield, WI 53018  
262.646.5959

**SMALL PLATES**

**CRISPY CAULIFLOWER**

\$12

Served with a sweet & spicy chili sauce

**OLIVE PATTIES**

\$9

Olive patties with walnuts,  
house marinara, shaved  
parmesan cheese, breadcrumbs

**ARANCINI**

\$13

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

**CRAB CAKES**

\$14

Served with a Old Bay  
Tzatziki sauce

**SHRIMP TEMPURA**

\$17

Served with honey lime aioli  
and candied walnuts

**ROASTED  
CAULIFLOWER DIP**

\$12

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

**FRIED CALAMARI**

\$13

Fried golden brown, house  
marinara

**ZUCCHINI RAVIOLI**

\$13

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

**SALADS**

**CLASSIC CAESAR**

\$12

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

**WEST COAST SCAMPI**

GF \$15

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

**ROASTED BEET**

GF \$12

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

**AVOCADO BACON CHOP**

GF \$12

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

**PISTACHIO & APPLE**

GF \$12

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

**SONOMA GOAT CHEESE**

GF \$12

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

**ADD PROTEIN:**

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

**SOUP DE JOUR**

**BOWL OF SOUP**

\$13

**CUP OF SOUP**

\$6

\*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

## PIZZA/ PINSAS

(Thin Crust)

### BUFFALO CHICKEN

\$18

Grilled chicken, green onions, bleu cheese, buffalo sauce

### RUSTIC

\$18

Kalamata olives, goat cheese, red onions, tomatoes, basil, oregano, marinara

### MARGHERITA

\$15

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

### BBQ CHICKEN

\$18

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

### MEATBALL

\$18

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

### ITALIAN CLASSIC

\$18

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

### CREATE YOUR OWN | \$12

#### MEATS \$3

Grilled Chicken, Italian Sausage, Pepperoni, Prosciutto

#### CHEESE \$2

Fresh Mozzarella, Goat Cheese, Bleu Cheese

#### VEGETABLES \$2

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

#### GF CAULIFLOWER CRUST

AVAILABLE + \$4

## DESSERTS

AFFOGATO | \$7

TIRAMISU | \$8

SEASONAL CREME BRÛLÉE | \$8

KEY LIME PIE | \$8

CHOCOLATE LASAGNA | \$8

SEASONAL GELATO | \$5

DEATH BY CHOCOLATE | \$9

## ENTREES

### FETTUCINE ALFREDO

\$13

Fettucine pasta smothered in housemade Alfredo sauce  
ADD SHRIMP \$10 SALMON \$10  
CHICKEN \$4 SCALLOPS \$14

### CRAB RAVIOLI

\$17

Housemade & stuffed, lump crab, ricotta, asiago cheese, Bleu cheese cream sauce

### VEGETABLE RISOTTO

GF \$13

Brussel sprouts, carrots, zucchini, spinach, shaved parmesan  
ADD SHRIMP \$10 SALMON \$10  
CHICKEN \$4 SCALLOPS \$14

### SPAGHETTI AND

### MEATBALLS

\$13

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

### CHICKEN MARSALA

\$15

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

### CHICKEN RAVIOLI

\$16

Housemade & stuffed, fontina cheese, parmesan, ricotta, crushed red chili flakes, tomato mushroom cacciatore sauce

### PENNE BOLOGNESE

\$14

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

### SHRIMP CONCASSE

\$17

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

### RIGATONI & ITALIAN

### SAUSAGE

\$15

Italian sausage, fresh basil, tomatoes, asiago cream sauce

### CHICKEN PICATTA

GF \$15

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

## SANDWICHES

### NAPA BURGER

\$13

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

### MOZZARELLA CAPRESE

\$12

Fresh mozzarella, sliced tomatoes, fresh basil, ciabatta, balsamic glaze

### PORTOBELLO MUSHROOM

\$12

Pan-seared mushroom, melted smoked gouda, ciabatta, roasted red peppers, tomatoes, red onions, mixed greens, tomato mustard aioli

### CHICKEN PARMESAN

\$14

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

### CUBAN

\$12

Shredded pork, ham, swiss cheese, pickles, mustard, ciabatta

## WEEKLY SPECIALS AVAILABLE AFTER 4 PM

#### Monday Steak Night ^

8 OZ. TENDERLOIN FILET \$17.95  
12 OZ. RIBEYE \$19.95

#### Throwback Tuesday ^

10 SELECT ENTRÉES FOR \$16.00 EACH\*  
LIMIT 1 PER GUEST

#### Wednesday Date Night ^

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

#### Thursday 1/2 Priced Wine ^

SELECT HALF PRICED WINE \$2 OFF SMALL PLATES

#### Friday Fish Fry

BLACKENED WHITEFISH, PARMESAN WHITEFISH \$16

#### Chef Inspired Weekend Creations

AVAILABLE FRIDAY AND SATURDAY

^ Promotions Available for Dine-In Only

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