



UNCOMMON  
CALIFORNIA  
ITALIAN

Dinner

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.

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 | 9/17  
*Romaine, house-made garlic croutons, parmesan, egg, anchovy, classic Caesar dressing*
- AVOCADO BACON CHOP | 9/17 GF  
*Red leaf, romaine, cucumber, tomato, mozzarella cheese, bacon, pepperoncini, avocado red wine vinaigrette*
- ROASTED BEET | 9/17 GF V  
*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 GF V  
*Spring mix, pistachios, granny smith apples, bleu cheese, balsamic vinaigrette*
- HOUSE SALAD | 8/15 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 | 9/17 GF V  
*Spring mix, sun-dried tomato, pine nuts, goat cheese, sherry vinaigrette*
- WEST COAST SCAMPI | 14/21 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

GF PENNE PASTA AVAILABLE + \$1

BLACKENED SCALLOP RAVIOLI | \$33

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

WILD MUSHROOM RAVIOLI | \$25

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

SPICY CHICKEN RAVIOLI | \$27

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

CRAB RAVIOLI | \$33

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

PENNE BOLOGNESE | \$22

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

PENNE ASPARAGUS | \$23

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

LASAGNA | \$23

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

CHICKEN PARMESAN | \$27

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

RIGATONI & ITALIAN SAUSAGE | \$26

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

FETTUCINE & MEATBALLS | \$19

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

SHRIMP CONCASSE | \$29

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

ENTREES

CHICKEN PICATTA | \$27

GF

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

SALMON PUTTANESCA | \$29

GF

*Pan-seared salmon, Angel hair pasta, Puttanesca sauce*

CHICKEN MARSALA | \$27

GF

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

NAPA BURGER | \$15

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

VEGETABLE RISOTTO | \$22

GF

V

*Brussel sprouts, carrots, zucchini, spinach, shaved parmesan*

ADD SHRIMP \$14

SALMON \$14

CHICKEN \$4

SCALLOPS \$18

SEARED SEA SCALLOPS | \$25

GF

*Served with a B.L.T. risotto*

CIOPPINO | \$33

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

BLACKENED GROUPER | \$30

GF

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

12 OZ BLACKENED RIBEYE | \$33

GF

*Crispy smashed Parmesan potatoes, mushroom medley*

8 OZ. FILET | \$35

GF

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

SHORT RIBS | \$30

GF

*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 | \$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,

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

*Fishbone's*



CAJUN & CREOLE  
RESTAURANT

Visit our sister restaurant  
*Fishbone's Cajun & Creole Restaurant*

1704 Milwaukee Street

Delafield, WI 53018

[www.fishbonesrestaurant.com](http://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