



**UNCOMMON CALIFORNIA  
ITALIAN**

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

### CRAB CAKES | \$16

*Served with a Old Bay Tzatziki sauce*

### AHI TUNA | \$19

*Sesame encrusted, seared rare,  
seaweed salad, soy sauce, wasabi*

### FRIED CALAMARI | \$13

*Fried golden brown, house marinara*

### ROASTED

### CAULIFLOWER DIP | \$12

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

### OLIVE PATTIES | \$9

*Olive patties with walnuts, house marinara,  
shaved parmesan cheese, bread crumbs*

### ZUCCHINI RAVIOLI | \$13

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

### CRISPY CAULIFLOWER | \$12

*Served with a sweet & spicy chili sauce*

### ARANCINI | \$13

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

### SEARED U-10 SCALLOPS | \$19

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

### STEAK & CHIPS | \$18

*Grilled beef tenderloin, crispy sliced  
rosemary potatoes, basil-chimichurri  
sauce, bleu cheese crumbles*

### BRUSCHETTA PLATTER | \$10

*Garlic crostinis  
-classic tomato & basil-*

### SHRIMP TEMPURA | \$17

*Served with honey lime aioli  
& candied walnuts*

## SOUP & SALADS

### BOWL OF SOUP

\$13

### CLASSIC CAESAR

*small 8 large 15*

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

### AVOCADO BACON CHOP

*small 8 large 15*

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

### SONOMA GOAT CHEESE

*small 8 large 15*

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

### CUP OF SOUP

\$6.00

### ROASTED BEET

*small 8 large 15*

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

### PISTACHIO & APPLE

*small 8 large 15*

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

### WEST COAST SCAMPI

*small 11 large 17*

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

### SELECT YOUR PROTEIN:

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

# PIZZA

*(Pinsa or Thin Crust)*

**BUFFALO CHICKEN | \$18**

Grilled chicken, green onions,  
bleu cheese, buffalo sauce

**MARGHERITA | \$16**

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**

FRESH BREWED DOUBLESHOT  
ESPRESSO OVER VANILLA GELATO

**TIRAMISU | \$8**

**SEASONAL**

**CREME BRÛLÉE | \$8**

**KEY LIME PIE | \$8**

**CHOCOLATE LASAGNA | \$8**

**SEASONAL GELATO | \$5**

**DEATH BY CHOCOLATE | \$9**

# PASTAS

**SCALLOP RAVIOLI | \$27**

Housemade & stuffed, roasted garlic, ricotta,  
parmesan, rosemary cream sauce, scallions

**FETTUCINE ALFREDO | \$16**

Fettucine pasta smothered in housemade Alfredo sauce

**ADD SHRIMP \$10 SALMON \$10**

**CHICKEN \$4 SCALLOPS \$14**

**CHICKEN RAVIOLI | \$22**

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

**SHRIMP CONCASSE | \$24**

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

**PENNE BOLOGNESE | \$19**

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

**CRAB RAVIOLI | \$26**

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

**LASAGNA | \$19**

Layers of pork and ground beef, mozzarella,  
parmesan, béchamel sauce

**CHICKEN PARMESAN | \$22**

Parmesan-panko encrusted chicken  
breasts, house marinara, fresh mozzarella,  
fettuccine pasta, alfredo sauce

**RIGATONI & ITALIAN SAUSAGE | \$21**

Italian sausage, fresh basil, tomatoes,  
asiago cream sauce

**SPAGHETTI AND MEATBALLS | \$16**

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

# ENTREES

**CHICKEN PICATTA | \$22**

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

**CHICKEN MARSALA | \$22**

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

**NAPA BURGER | \$13**

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

**VEGETABLE RISOTTO | \$17**

Brussel sprouts, carrots, zucchini,  
spinach, shaved parmesan

**ADD SHRIMP \$10 SALMON \$10**

**CHICKEN \$4 SCALLOPS \$14**

**CIOPPINO | \$28**

Shrimp, salmon, scallops, mussels,  
roasted garlic, shrimp tomato broth

**BLACKENED GROUPER | \$25**

Mushrooms, sautéed spinach, multigrain  
rice, roasted red pepper cream sauce

**SHORT RIBS | \$25**

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

**12 OZ BLACKENED RIBEYE | \$27**

Oven roasted fingerling potatoes, exotic mushroom ragu

**8 OZ. FILET | \$29**

Crispy sliced rosemary potatoes, bleu cheese,  
house vegetables, basil chimichurri sauce

# WEEKLY SPECIALS AVAILABLE AFTER 4 PM

**Midday Happy Hour 1 pm - 4 pm: \$2 off ALL Wine Glass Pours**

**Monday Steak Night ^**

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

**Thursday 1/2 Priced Wine ^**

SELECT HALF PRICED WINE  
\$2 OFF SMALL PLATES

**Throwback Tuesday ^**

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

**Friday Fish Fry**

BLACKENED WHITEFISH,  
PARMESAN WHITEFISH \$16

**Wednesday Date Night ^**

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

**Chef Inspired  
Weekend Creations**  
AVAILABLE FRIDAY  
AND SATURDAY

**^ Promotions Available for Dine-In Only**

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