



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.

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 | \$17.50
Drizzled with an Old Bay Tzatziki sauce
SEARED SEA SCALLOPS | \$22
Served with a B.L.T. risotto
STEAK & CHIPS | \$20
Beef tenderloin, sliced rosemary potatoes, basil-chimichurri sauce, bleu cheese crumbles
OLIVE PATTIES | \$13.50
Black & Kalamata olives, walnuts, house marinara, shaved parmesan cheese, panko bread crumbs
ZUCCHINI RAVIOLI | \$16
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 | \$14
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
Garlic crostinis -classic tomato & basil-
AHI TUNA | \$21
Sesame encrusted, seared rare, seaweed salad, soy sauce, wasabi
FRIED ZUCCHINI | \$15
Parmesan-panko breaded, house marinara
FRIED CALAMARI | \$15
Fried rings and tentacles, house marinara
CRISPY BRUSSEL SPROUTS | \$15
House Fennel Sausage, Parmesan cheese

DESSERTS

- AFFOGATO | \$8
Valentine Espresso over Vanilla Gelato
TIRAMISU | \$9
Cocoa, Mascarpone, Ladyfingers
FLOURLESS CHOCOLATE CAKE | \$9
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 | \$10
Chocolate cake, rich chocolate ganache, chocolate frosting, brownie chunks

SALADS

- SONOMA GOAT CHEESE | 9/17
Spring mix, sun-dried tomato, pine nuts, goat cheese, sherry vinaigrette
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, scallions, chopped egg, Grilled Chicken, Bleu cheese dressing
PISTACHIO & APPLE | 9/17
Spring mix, pistachios, granny smith apples, bleu cheese, balsamic vinaigrette

- CLASSIC CAESAR | 9/17
Romaine, house-made garlic croutons, parmesan, egg, anchovy, classic caesar dressing
WEST COAST SCAMPI | 14/21
Romaine, black beans, avocado, corn, tomato, fontina-smoked gouda, sautéed shrimp, balsamic vinaigrette

SELECT YOUR PROTEIN:

Scallops \$15 Shrimp \$12 Salmon \$12 Blackened Grouper \$12 Grilled Chicken Breast \$4

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
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
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

*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

PASTAS

BLACKENED SCALLOP RAVIOLI | \$33
Housemade & stuffed, seared scallops, roasted garlic, ricotta, shaved Parmesan, rosemary cream sauce, shallots

FETTUCINE ALFREDO | \$18 
Fettuccine pasta smothered in housemade Alfredo sauce

ADD SHRIMP \$12 SALMON \$12

CHICKEN \$4 SCALLOPS \$15

SPICY CHICKEN RAVIOLI | \$27
Housemade & stuffed, roasted chicken, fontina cheese, shaved Parmesan, ricotta, crushed red chili flakes, tomato mushroom cacciatore sauce

SHRIMP CONCASSE | \$29
Sautéed shrimp, angel hair pasta, smashed tomatoes, fresh basil, chardonnay wine sauce

PENNE BOLOGNESE | \$22
Beef and pork ragu with herbs, roasted garlic, tomatoes, carrots, yellow onion, red wine, tomatoes, Penne pasta, shaved Parmesan

CRAB RAVIOLI | \$33
Housemade & stuffed, lump crab, ricotta, asiago cheese, roasted garlic, asparagus, Bleu cheese cream sauce, Parmesan cheese

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

GF PENNE PASTA AVAILABLE + \$1

ENTREES

CHICKEN PICATTA | \$27 
Pan-seared chicken breasts, lemon Chardonnay sauce, capers, fontina mashed potatoes, house vegetables

SALMON PUTTANESCA | \$29 
Pan-seared salmon, Angel hair pasta, Puttanesca sauce

CHICKEN MARSALA | \$27 
Pan-seared chicken breasts, mushrooms, Marsala demi sauce, fontina mashed potatoes, house vegetables


NAPA BURGER | \$14
USDA choice seasoned ground chuck, fontina cheese, romaine, avocado slices, tomatoes, roasted garlic aioli, brioche bun. Served with fries


VEGETABLE RISOTTO | \$20  
Brussel sprouts, carrots, zucchini, spinach, shaved parmesan

ADD SHRIMP \$12 SALMON \$12


CHICKEN \$4 SCALLOPS \$15

CIOPPINO | \$33
Shrimp, salmon, scallops, Green Lip mussels, roasted garlic, shrimp tomato broth, garlic crostinis

BLACKENED GROUPER | \$30 
Mushrooms, sautéed spinach, multigrain rice, roasted red peppers, black beans, roasted corn, roasted red pepper cream sauce

SHORT RIBS | \$30 
Braised beef short ribs, Marsala demi sauce, mushrooms, fontina mashed potatoes, house vegetables

12 OZ BLACKENED RIBEYE | \$33 
Oven roasted fingerling potatoes, exotic mushroom ragu

8 OZ. FILET | \$35 
Fontina mashed potatoes, house vegetables, Cabernet Sauvignon Demi glaze

ADDITIONS

BRUSSEL SPROUTS
WITH PARMESAN CHEESE | \$9.00

FRIED ROSEMARY POTATOES
WITH BLEU CHEESE | \$6

SAUTÉED SPINACH | \$5

SAUTÉED MUSHROOMS | \$5

VEGGIE RISOTTO | \$12

B.L.T. RISOTTO | \$14

SOUP DU JOUR (CUP) | \$6

SOUP DU JOUR (BOWL) | \$13

MASHED POTATOES | \$7

MEATBALLS (2) | \$6

GARLIC CROSTINIS (6) | \$2.50

DICED ASPARAGUS | \$6.00

DICED CARROTS | \$4.00

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



Visit our sister restaurant
Fishbone's Cajun & Creole Restaurant

1704 Milwaukee Street
Delafield, WI 53018

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

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