



UNCOMMON CALIFORNIA ITALIAN

THANK YOU FOR CHOOSING ZIN.
WE STRIVE TO PROVIDE EACH GUEST
WITH AN EXCEPTIONAL DINING
EXPERIENCE. LET US KNOW IF WE CAN
ENHANCE YOUR CULINARY
EXPERIENCE IN ANY WAY.

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 ARE COMMITTED TO PROVIDING
HEALTHY, MADE-FROM-SCRATCH

PLEASE FOLLOW US ON
FACEBOOK

SHARE YOUR EXPERIENCE ON
TRIPADVISOR

ZINCREDIBLE.COM
262.646.5959

WEEKLY SPECIALS

MONDAY

STEAK NIGHT

8 OZ. TENDERLOIN FILET WITH SIDES
FOR JUST \$12.95

TUESDAY

1/2-PRICED WINES

A GREAT SELECTION OF OUR
WINE BOTTLES AT 1/2-PRICE

WEDNESDAY

DATE NIGHT

ENJOY A BOTTLE OF WINE & 3-COURSE
MEAL FOR TWO FOR JUST \$50

THURSDAY

LIVE MUSIC

COME IN AND ENJOY GREAT DRINKS,
FOOD, AND MUSIC. 6:30–9:30

FRIDAY

FISH FRY

PARMESAN-ENCRUSTED FRIED GROUPER
SERVED WITH ITALIAN COLESLAW, FRIES,
TARTAR SAUCE, AND FRESH LEMONS

SUNDAY

FAMILY NIGHT

KIDS EAT FOR FREE! ENJOY 1 FREE
KIDS MEAL FOR EACH ADULT
ENTRÉE PURCHASED

SALADS

AVOCADO CHOP

SM \$6 LG \$11

RED LEAF AND ROMAINE, CUCUMBER, DICED TOMATO, AVOCADO, SMOKED MOZZARELLA, AND PANCETTA TOSSED IN AN AVOCADO RED WINE VINAIGRETTE. TOPPED WITH ROMANO CHEESE AND PEPPERONCINI.

WEST COAST SCAMPI

SM \$7 LG \$14

ROMAINE TOSSED WITH BLACK BEANS, AVOCADO, CORN, DICED TOMATOES, AND SHREDDED FONTINA AND SMOKED GOUDA CHEESES. SERVED WITH HOUSE-MADE BALSAMIC VINAIGRETTE.

SONOMA GOAT CHEESE SALAD

SM \$6 LG \$11

BABY ORGANIC GREENS, SUN-DRIED TOMATOES, AND PINE NUTS TOSSED IN A SHERRY WINE VINAIGRETTE.

SICILIAN CALIFORNIA COBB

SM \$7 LG \$14

FRESH GREENS WITH GRILLED CHICKEN, AVOCADO, PANCETTA, GORGONZOLA CHEESE, DICED TOMATOES, EGGS, AND BLACK OLIVES. SERVED WITH A SIDE OF HOUSE-MADE GORGONZOLA DRESSING.

ROASTED PISTACHIO & APPLE SALAD

SM \$6 LG \$11

BABY ORGANIC GREENS, PISTACHIOS, AND GRANNY SMITH APPLES TOSSED IN BALSAMIC VINAIGRETTE AND TOPPED WITH GORGONZOLA CHEESE.

CLASSIC CAESAR

SM \$6 LG \$11

ROMAINE SERVED WITH GARLIC CROUTONS, ANCHOVIES, EGGS, AND CAESAR DRESSING.

GF ALL SALADS AVAILABLE GLUTEN FREE

ADD PROTEIN TO ANY SALAD:

SCALLOPS, SHRIMP, OR SALMON \$7

OR GRILLED CHICKEN \$3

SOUPS

BY THE CUP OR BOWL

HOUSE-MADE MINISTRONE

SOUP OF THE DAY

APPETIZERS

SHRIMP SPRING ROLLS

\$10

FILLED WITH SUN-DRIED TOMATOES, SCALLIONS, AND SMOKED MOZZARELLA. SERVED WITH HOUSE-MADE MARINARA SAUCE.

GF GRILLED BEEF TENDERLOIN

\$13

SERVED OVER ROASTED POTATOES AND TOPPED WITH BASIL CHIMICHURRI SAUCE AND GORGONZOLA CHEESE.

ROSEMARY-ENCRUSTED SEA SCALLOPS

\$13

SERVED OVER BLT RISOTTO.

CRAB CAKES

\$12

PAN-SEARED LUMP CRAB MEAT DRIZZLED WITH DIJON MUSTARD AND FRESH HERBS. SERVED WITH HOUSE-MADE AVOCADO MANGO RELISH.

GF BLACKENED SHRIMP SKEWERS

\$12

GRILLED AND SERVED WITH A SPICY MANGO SAUCE.

SIERRA NEVADA PALE ALE BREADED CALAMARI

\$10

FRIED GOLDEN BROWN, SERVED WITH HOUSE-MADE MARINARA.

GF CALIFORNIA BLACK MUSSELS

\$14

STEAMED WITH ROASTED GARLIC AND FRESH BASIL. SERVED WITH AN ARRABIATA SAUCE.

ZIN PLATTER

\$20

FRIED CALAMARI, FRIED ZUCCHINI, MINI CRAB CAKES, AND SEARED AHI TUNA.

PANKO HERB-ENCRUSTED ZUCCHINI

\$7

FRIED GOLDEN BROWN, SERVED WITH HOUSE-MADE MARINARA.

BRUSCHETTA TRIO

\$12

SERVED WITH BAKED GARLIC CROSTINIS

CAPRESE

FRESH MOZZARELLA, TOMATOES, BASIL, AND KALAMATA OLIVES

PROSCIUTTO

PINE NUTS, PARMESAN, BASIL, AND OLIVE OIL

WILD MUSHROOM

CRIMINI, OYSTER, AND SHIITAKE MUSHROOMS TOPPED WITH GOAT CHEESE AND OLIVE OIL

PASTAS

GF **JUMBO GULF SCAMPI**
\$23
JUMBO PRAWNS PREPARED SCAMPI STYLE AND TOSSED WITH ROASTED GARLIC, DICED TOMATOES, AND PARSLEY. SERVED OVER ANGEL HAIR PASTA.

GF **CLAMS ALLE VONGOLE**
\$19
BABY CLAMS OVER ANGEL HAIR PASTA WITH ROASTED GARLIC, CRUSHED CHILIES, AND PARSLEY IN A WHITE WINE SAUCE.

GF **RIGATONI & ITALIAN SAUSAGE**
\$19
FONTANINI SAUSAGE, FRESH BASIL, AND TOMATOES TOSSED WITH RIGATONI PASTA IN AN ASIAGO CREAM SAUCE.

GF **PENNE ASPARAGUS WITH CHICKEN**
\$20
ASPARAGUS, SHIITAKE MUSHROOMS, AND TOMATOES TOSSED IN HOUSE-MADE PESTO SAUCE. FINISHED WITH AGED PARMESAN AND TOASTED PINE NUTS.

CHICKEN RAVIOLI
\$18
HOUSE-MADE WITH FONTINA, PARMESAN, AND RICOTTA CHEESES. SERVED IN A CACCIATORE SAUCE SAUTÉED WITH SHIITAKE MUSHROOMS, ONIONS, AND CRUSHED CHILIES.

LUMP CRAB TORTELLONI
\$24
HOUSE-MADE WITH ROASTED GARLIC, RICOTTA, AND ASIAGO CHEESES AND SERVED IN A GORGONZOLA CREAM SAUCE WITH DICED ASPARAGUS.

MEAT LASAGNA
\$16
LAYERED WITH BEEF RAGU, CRIMINI MUSHROOMS, RICOTTA AND MOZZARELLA CHEESES, TOPPED WITH HOUSE-MADE MARINARA SAUCE.

CHICKEN PARMESAN
\$18
PARMESAN-ENCRUSTED CHICKEN TOPPED WITH HOUSE-MADE MARINARA SAUCE AND FRESH MOZZARELLA SERVED OVER TAGLIATELLE PASTA.

GF ITEM IS AVAILABLE GLUTEN FREE

ENTRÉES

PESTO & PANKO-ENCRUSTED SALMON
\$23
SERVED OVER BLT RISOTTO MIXED WITH PANCETTA, NAPPA CABBAGE, AND ROMA TOMATOES. TOPPED WITH A BASIL CREAM SAUCE.

GF **CHICKEN MARSALA**
\$18
TWO SAUTÉED CHICKEN BREASTS TOPPED WITH MARSALA WINE DEMI SAUCE. SERVED WITH FONTINA COUNTRY MASHED POTATOES AND HOUSE VEGETABLES.

8 oz. FILET MIGNON
MARKET PRICE
GRILLED TENDERLOIN FILET TOPPED WITH A CHIANTI DEMI SAUCE AND SERVED WITH FONTINA COUNTRY MASHED POTATOES AND HOUSE VEGETABLES.

GF **CHICKEN PROSCIUTTO**
\$18
CHICKEN BREAST SCALOPPINI STUFFED WITH PROSCIUTTO, FONTINA CHEESE, AND FRESH SAGE AND TOPPED WITH A PORT WINE DEMI-GLACE. SERVED WITH FONTINA COUNTRY MASHED POTATOES AND HOUSE VEGETABLES.

14 oz. RIBEYE
MARKET PRICE
GRILLED RIBEYE TOPPED WITH GORGONZOLA CHEESE. SERVED WITH FONTINA COUNTRY MASHED POTATOES AND HOUSE VEGETABLES.

EGGPLANT PARMESAN
\$15
PARMESAN-ENCRUSTED EGGPLANT SERVED WITH TOMATO BASIL SAUCE. TOPPED WITH MELTED FRESH MOZZARELLA.

PANKO-ENCRUSTED SEA SCALLOPS
\$23
SERVED OVER SAFFRON RISOTTO TOSSED WITH ASPARAGUS, ZUCCHINI, AND SUN-DRIED TOMATOES. FINISHED WITH TRUFFLE OIL.

GF **VEGETABLE RISOTTO**
\$17
ROASTED ZUCCHINI, ASPARAGUS, CARROTS, AND SPINACH. ADD SHRIMP, SCALLOPS, OR SALMON FOR \$7

GF **BLACKENED MAHI-MAHI**
\$22
SERVED OVER SAUTÉED BOK CHOY, NAPA CABBAGE, AND SPINACH. TOPPED WITH FRESH SHRIMP AND MANGO SALSA.

BLACKENED GROUPER
\$19
SERVED WITH SAUTÉED SHIITAKE MUSHROOMS AND SPINACH, OVER MULTIGRAIN RICE WITH CORN, BLACK BEANS, ANAHEIM PEPPERS, CILANTRO, AND LIME. TOPPED WITH A ROASTED RED PEPPER CREAM SAUCE.

PIZZAS

MARGHERITA

\$15

FRESH MOZZARELLA, BASIL, ROMA TOMATOES, AND EXTRA VIRGIN OLIVE OIL.

PROSCIUTTO & GOAT CHEESE

\$17

PROSCIUTTO, CHOPPED ASPARAGUS, AND ROSEMARY OVER FRESH MOZZARELLA, GOAT CHEESE, AND PIZZA SAUCE.

FONTANINI SAUSAGE

\$15

FONTANINI SAUSAGE, FONTINA AND MOZZARELLA CHEESES, AND PIZZA SAUCE.

BBQ CHICKEN

\$15

BBQ-TOSSED CHICKEN WITH SMOKED GOUDA, RED ONIONS, CHOPPED CILANTRO, AND BBQ SAUCE.

BUFFALO CHICKEN

\$15

BUFFALO CHICKEN, MOZZARELLA, SMOKED GOUDA, AND BLEU CHEESE DRESSING. FINISHED WITH FRESH SCALLIONS.

ITALIAN CLASSIC

\$17

SAUSAGE, PEPPERONI, MUSHROOM, ONIONS, MOZZARELLA, AND PIZZA SAUCE.

MEATS \$3

ANCHOVIES
BBQ CHICKEN
FONTANINI SAUSAGE
GRILLED CHICKEN
PEPPERONI
PROSCIUTTO
SHRIMP

CHEESE \$2

FONTINA
FRESH MOZZARELLA
GOAT CHEESE
GORGONZOLA
RICOTTA
SMOKED GOUDA
SMOKED MOZZARELLA

CREATE YOUR OWN PIZZA \$13

GLUTEN-FREE PIZZA CRUST ADD \$2

GF

ASPARAGUS
BASIL
BLACK OLIVES
CAPERS
CRIMINI MUSHROOMS
GREEN OLIVES
JALAPEÑOS

KALAMATA OLIVES
RED ONIONS
RED PEPPERS
ROASTED GARLIC
ROMA TOMATOES
SHIITAKE MUSHROOMS
SUN-DRIED TOMATOES

DESSERTS

HOUSE-MADE TIRAMISU

\$7

LADYFINGER COOKIES SOAKED IN ESPRESSO WITH A HINT OF MARSALA AND LAYERED WITH MASCARPONE CHEESE AND DUSTED WITH COCOA POWDER.

HOUSE-MADE CHOCOLATE LASAGNA

\$7

CHOCOLATE PASTA TOPPED WITH THIN LAYERS OF MASCARPONE CHEESE AND CHOCOLATE. FINISHED WITH A DRIZZLE OF CHOCOLATE SAUCE.

GF VANILLA BEAN CRÈME BRÛLÉE

\$6

SERVED WITH STRAWBERRY BALSAMIC COMPOTE.

GF SORBET

\$5

PLEASE ASK YOUR SERVER FOR OUR SEASONAL FLAVOR.

SEVEN-LAYER CHOCOLATE CAKE

\$7

RICH, DECADENT LAYERS OF CHOCOLATE CAKE AND CHOCOLATE GANACHE.

GF GELATO

\$5

PLEASE ASK YOUR SERVER FOR OUR SEASONAL FLAVOR.

KIDS MEALS

FOR AGES 12 & UNDER

CHICKEN STRIPS WITH FRIES

\$6

CHEESE PIZZA

\$7

PB&J PIZZA

\$7

SPAGHETTI WITH SAUSAGE & MARINARA

\$7

SPAGHETTI WITH MARINARA

\$6

CORN DOG WITH FRIES

\$6

**WISCONSIN FOOD SAFETY AGENCIES ADVISE THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY POSE HEALTH RISKS.*