



Established in 2005, Zin Uncommon California Italian is known for its inviting ambiance and made-from-scratch dishes that blend traditional Italian flavors with a creative twist. We take pride in using the freshest local ingredients to craft each and every dish with passion and expertise. Whether you are a first-time guest or a loyal patron, we welcome you with a friendly smile, excellent service, and heartfelt appreciation for your visit.

Lunch

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 | \$18**

Served with an Old Bay Tzatziki sauce

**FRIED ZUCCHINI | \$15** (V)

Parmesan-panko breaded, house marinara

**ARANCINI | \$16**

Risotto, fontina cheese, panko breading, house marinara, crispy prosciutto, Parmesan cheese

**ZUCCHINI RAVIOLI | \$18** (GF)

Italian sausage, ricotta, mozzarella & Parmesan cheese, zucchini wrapped ravioli, house marinara

**AHI TUNA | \$24** (GF) \*

Sesame encrusted Sashimi Grade Yellowfin Tuna, seared rare, seaweed, pickled ginger, soy sauce, wasabi

**ROASTED CAULIFLOWER**

**DIP | \$16** (V)

Cauliflower, fontina cheese, cream cheese, roasted garlic, fresh herbs, crostinis, carrot chips

**OLIVE PATTIES | \$15** (V)

Black & Kalamata olives, walnuts, house marinara, shaved parmesan cheese, panko bread crumbs

**BRUSCHETTA PLATTER | \$14** (V)

Garlic crostinis  
-classic tomato & basil-

**CRISPY BRUSSEL SPROUTS | \$16** (GF)

House Fennel Sausage, Parmesan cheese

**CRISPY CAULIFLOWER | \$16** (V)

Roasted Cauliflower, Thai Chili sauce

**STEAK & CHIPS | \$24** \*

Beef tenderloin, sliced rosemary potatoes, basil-chimichurri sauce, bleu cheese crumbles

**SHRIMP TEMPURA | \$19**

Served with honey lime aioli & candied walnuts

**MEATBALLS | \$17**

Calabrian chilies, roasted garlic, shaved Parmesan, housemade red sauce, garlic crostinis

**CHICKEN BACON AVOCADO**

**SPRINGROLLS | \$18**

Grilled chicken, Monterey Jack cheese, bacon, avocado, Won-Ton wrapper, Avocado aioli

**FRIED CALAMARI | \$16**

Steak cut, house marinara

## SALADS & SOUPS

**ROASTED BEET | 9/17** (GF)

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

**WEST COAST SCAMPI | 14/21** (GF)

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

**AVOCADO BACON CHOP | 9/17** (GF)

Red leaf, romaine, cucumber, Roma tomato, mozzarella cheese, Parmesan cheese, bacon, pepperoncini, avocado red wine vinaigrette

**SOUP | 6/13**

House Minestrone | Two Soups of the Day

**SONOMA GOAT CHEESE | 9/17** (GF)

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

**SICILIAN COBB | 12/19** (GF)

Romaine, Roma tomatoes, smoked chopped bacon, Bleu cheese crumbles, chopped hard boiled egg, diced grilled chicken, side of Bleu cheese dressing

**PISTACHIO & APPLE | 9/17** (GF)

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

**CLASSIC CAESAR | 9/17**

Romaine, house-made garlic croutons, parmesan, hard boiled egg, anchovy, classic Caesar dressing

**HOUSE SALAD | 8/15** (GF)

Romaine, Roma tomatoes, cucumbers, mushrooms, Parmesan cheese, balsamic vinaigrette

**SELECT YOUR PROTEIN:**

6 oz Filet \$18

Grilled Chicken Breast \$5

(6 oz) Scallops \$18 Grilled Salmon \$16

Blackened Grouper \$14

(5) Shrimp \$16

## PIZZA (Pinsa or Thin Crust)

**BUFFALO CHICKEN | \$21**

Grilled chicken, green onions, bleu cheese, buffalo sauce

**BBQ CHICKEN | \$21**

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

**MARGHERITA | \$18** (V)

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

**ITALIAN CLASSIC | \$22**

Italian sausage, pepperoni, mushroom, onions, house marinara

**MEATBALL | \$22**

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

**RUSTIC | \$20** (V)

Kalamata olives, goat cheese, 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 \$2**

Basil, Black Olives, Green Olives, Jalapeño, Tomatoes, Mushrooms, 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

Visit Us At: [www.zincredible.com](http://www.zincredible.com) | 629 Main Street Delafield, WI 53018 | Tel: 262.646.5959



# PASTAS

## CRAB RAVIOLI | \$19

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

## FETTUCINE ALFREDO | \$14

Fettuccine pasta smothered in housemade Alfredo sauce

ADD SHRIMP \$14 SALMON \$14

CHICKEN \$4 SCALLOPS \$18

## SPICY CHICKEN RAVIOLI | \$18

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

## SHRIMP CONCASSE | \$19

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

## PENNE ASPARAGUS | \$17

Asparagus, shiitake mushrooms, tomatoes, pesto, Parmesan cheese, toasted pine nuts

## PENNE BOLOGNESE | \$16

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

## LASAGNA | \$19

Layers of pork and ground beef, mozzarella, Parmesan cheese, béchamel sauce

## RIGATONI & ITALIAN SAUSAGE | \$18

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

## FETTUCINE & MEATBALLS | \$15

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

## SALMON PUTTANESCA | \$19 \*

Pan-seared salmon, Angel hair pasta, Puttanesca sauce

GF PASTA AVAILABLE

# ENTREES

## CHICKEN PICATTA | \$18

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

## CHICKEN MARSALA | \$18

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

## SEARED SEA SCALLOPS | \$20

Served with a Bacon, Spinach, and Roma tomato risotto

## VEGETABLE RISOTTO | \$15

Brussel sprouts, carrots, zucchini, spinach, shaved parmesan

ADD SHRIMP \$14 SALMON \$14

CHICKEN \$4 SCALLOPS \$18

# SANDWICHES

Served with fries or house salad. Upgrade to a select salad for \$4

## CHICKEN PARMESAN SANDWICH | \$15

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

## NAPA BURGER | \$15 \*

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

## CUBAN SANDWICH | \$15

Shredded pork, ham, Swiss cheese, pickles, yellow mustard, grilled ciabatta

## MOZZARELLA CAPRESE SANDWICH | \$14

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

## PORTABELLA MUSHROOM SANDWICH | \$14

Mushroom, smoked gouda, ciabatta, roasted red peppers, tomatoes, red onions, mixed greens,

# DESSERTS

## AFFOGATO | \$9

Valentine Espresso over Vanilla Gelato

## TIRAMISU | \$10

Cocoa, Mascarpone, Ladyfingers

## FLOURLESS CHOCOLATE

CAKE | \$11

Fudge chocolate cake, chocolate ganache

## CREME BRÛLÉE | \$9

Rich custard, caramelized sugar

## KEY LIME PIE | \$10

Tart Key Lime base, graham cracker crust

## SEASONAL GELATO | \$7

## CHOCOLATE LASAGNA | \$10

Chocolate pasta, Mascarpone, chocolate syrup

## SEASONAL SORBET | \$7

## DEATH BY CHOCOLATE | \$12

Chocolate cake, rich chocolate ganache, chocolate frosting, brownie chunks

# 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 \$80

^ Weekly Specials Available for Dine-In Only

 Vegetarian  Gluten Free

## Thursday 1/2 Priced Wine ^

SELECT HALF PRICED WINE

\$2 OFF SMALL PLATES

## Friday Fish Fry

PARMESAN ENCRUSTED WHITEFISH,

BLACKENED WHITEFISH,

FRIED COD, AND FRIED SHRIMP

STARTING AT \$17.50

## Chef Inspired Weekend Creations

AVAILABLE THURSDAY,

FRIDAY AND SATURDAY

Fishbone's



CAJUN & CREOLE RESTAURANT

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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