



WELCOME to ZELO

At Zelo, we serve simple, fresh Italian cuisine made from local ingredients. We have a thoughtful, approachable wine list. We believe dining is more than a menu: it's an experience, and ours is quality.

An enduring Minneapolis destination, Zelo was opened in 1999 by Rick Webb, a Minnesota restaurateur whose pursuits have set the standard in Twin Cities dining for over 40 years.

Our philosophy is simple: the best food comes from the best ingredients. That's why we use pure, double-filtered water in our cooking, baking and beverages. We buy local, fresh, in-season produce. Our sustainably sourced fish is flown in fresh daily. Our locally farmed meats, are 100% natural, vegetarian-fed, and hormone and antibiotic free. Our desserts are always made with certified organic dairy products. Every day we hand-roll our homemade pastas, bake fresh bread, churn small batch gelatos and make desserts.

We passionately commit to bring you a dining experience of quality food and wine with welcoming service. Every meal. Every day.

Looking for another quality dining experience in the south metro? Visit our acclaimed sister restaurant, Ciao Bella in Bloomington.

ZELO

SMALL PLATES

Parmesan Crusted Shrimp lemon garlic aioli, cocktail sauce 18.95 | 12.95

Crab Cakes jumbo lump, truffle aioli, dijon mayo 18.95

Crespelle fontina, prosciutto di Parma, chives 9.95

Braised Lamb Crostini Calabrian chili, cucumber, mint, arugula, goat cheese, aged balsamic 16.95

Caramelized Brussels Sprouts local honey, toasted almond 11.95

Braised Meatballs Bolognese sauce, fontina 13.95

Roasted Cauliflower chilies, lemon, Parmigiano Reggiano 11.95

Scallops crispy prosciutto, arugula, lemon, roasted tomato, brown butter 15.95

Matchstick Zucchini basil, almond, Parmigiano Reggiano 10.95

Prosciutto di Parma and Burrata grilled ciabatta, aged balsamic, arugula 14.95

Seared Ahi Tuna* avocado, sweet soy, spicy mayo, sesame crisps 14.95

Beef Tenderloin Crostini truffle aioli, chive, sea salt 16.95

Calamari Fritti lemon garlic aioli 18.95 | 12.95

*these items are raw or undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ZELO

FLATBREAD

Prosciutto di Parma mozzarella, Parmigiano Reggiano, arugula, extra virgin olive oil, aged balsamic 15.95

Tomato & Avocado housemade mozzarella, chili flakes 14.95

Margherita housemade mozzarella, basil 12.95

Wild Mushroom Parmigiano Reggiano, Gruyere, brie, truffle oil 14.95

Pepperoni and Goat Cheese mozzarella, jalapeno, local organic goat cheese 14.95

PIZZA

Molinari Sausage and Pepperoni 15.95

Pepperoni mozzarella, oregano 15.95

Margherita housemade mozzarella, basil 14.95

Sausage mozzarella, fresh fennel, onion 15.95

Spicy Bolognese mozzarella, Parmigiano Reggiano 15.95

SALADS

Caesar Parmigiano Reggiano, grilled ciabatta croutons 13.95 | 9.95

Ciao Baby organic greens, pine nuts, local goat cheese, balsamic vinaigrette 13.95 | 9.95

Beet Caprese heirloom beets, local burrata, basil, avocado, extra virgin olive oil, sea salt, 12 year balsamic 15.95 | 11.95

Brasiliana bibb lettuce, tomato, heart of palm, celery, sweet onion, avocado, lemon vinaigrette 14.95 | 10.95

Basic Blue romaine, croutons, tomato, local bacon, red onion, blue cheese dressing 13.95 | 9.95

Zelino romaine, bibb lettuce, tomato, blue cheese, onion, crispy prosciutto, spicy-sweet dressing 13.95 | 9.95

Tuscan Kale apple, Gruyere, almond, chive, extra virgin olive oil, aged balsamic 14.95 | 10.95

Heirloom Grain spinach, avocado, fontina, tomato, lemon, extra virgin olive oil 15.95 | 11.95

Z E L O

PASTA

House Made Ravioli ricotta, Parmigiano Reggiano, fresh herbs, tomato 21.95 | 17.95

Tortiglioni Rossa sausage, sweet peas, roasted peppers, Romana rossa sauce 23.95 | 19.95

Classic Lasagna ricotta, mozzarella, Bolognese sauce 22.95

Vegetarian Lasagna ricotta, mozzarella, marinara sauce 19.95

Fettucine with Chicken spinach, almonds, light cream sauce 21.95 | 17.95

Linguini Primavera roasted peppers, wild mushrooms, spinach, zucchini, tomato, basil, pecorino 20.95 | 16.95

Butternut Squash Ravioli pancetta ham, sage, browned butter, Parmigiano Reggiano 22.95 | 18.95

Spaghetti and Meatballs Bolognese sauce 20.95 | 16.95

Risotto chicken, wild mushrooms, pinot grigio, taleggio cheese, Parmigiano Reggiano 22.95 | 18.95

Spicy Crab Spaghetti Fresno chilies, lemon, mint, extra virgin olive oil 25.95 | 21.95

Herb Linguini with Lamb red wine, tomato, pecorino 24.95 | 20.95

Linguini di Mare shrimp, scallops, mussels, fresh fish, saffron-tomato sauce 26.95 | 22.95

BURGERS

All sandwiches are served on fresh baked bread with house-cut fries

Wild Acres Turkey Burger butter lettuce, tomato, basil aioli 15.95

Cheeseburger butter lettuce, tomato, choice of local cheddar, fontina, Gruyere, mozzarella or blue cheese 15.95

Bella Burger caramelized onion, fontina, pickles, tomato, mixed greens, our special sauce 15.95

Ahi Tuna Burger* avocado, butter lettuce, Fresno chili aioli 16.95

Z E L O

FISH

Pesto Crusted Sea Bass white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 42.95

Wood Grilled Ahi Tuna wasabi mashed potatoes, Chinese mustard vinaigrette, kalbi 33.95

Walleye Milanese mashed potatoes and marinated tomatoes 31.95
Please note that availability is limited during various times of the year

Herb Grilled Organic Salmon roasted heirloom potatoes and vegetables, lemon-thyme sauce 31.95

ALL NATURAL ENTREES

9oz Revier Farms Filet Mignon roasted heirloom potatoes 46.95

6oz Revier Farms Filet Mignon roasted heirloom potatoes 37.95

16oz Dry Aged New York Strip house-cut fries 47.95

Dry Aged Pork Chops porcini-pepper crust, roasted heirloom potatoes 32.95

Steak Sandwich filet mignon, roasted onions, ciabatta, horseradish aioli 23.95

Brick Chicken roasted heirloom potatoes and vegetables, lemon-thyme sauce 26.95

Classic Chicken Parmigiana mozzarella, spaghetti marinara 26.95

Want to share? Just tell your server if you want us to split your order in the kitchen or bring extra plates. No charge, of course.



WINES *by the* GLASS

Cabernet

Josh Cellars 'Reserve', North Coast California	12.00	6.00
Justin, Paso Robles	14.00	7.00
Whitehall Lane, Napa	16.00	8.00
Mount Veeder, Napa	18.00	9.00
Duckhorn Vineyards, Napa	20.00	10.00

Pinot Noir

Meiomi, Monterey-Sonoma-Santa Barbara	12.00	6.00
La Crema, Sonoma	14.00	7.00
Siduri, Willamette Valley	16.00	8.00
Belle Glos, 'Dairyman', Russian River Valley	18.00	9.00

Zinfandel

Michael David 'Freakshow', Lodi	10.00	5.00
Hartford Family Winery 'Old Vine', Russian River Valley	15.00	7.50

Assorted Reds

Merlot, Tangle Oaks, Napa	10.00	5.00
Malbec, Antigal 'Uno', Argentina	11.00	5.50
Blend, Ferrari-Carano 'Siena', Sonoma	14.00	7.00
Blend, The Prisoner, Napa	18.00	9.00

Italian

Chianti Classico, Cecchi	12.00	6.00
Baby Amarone, Allegrini 'Palazzo delle Torre'	11.00	5.50
Super Tuscan, Ruffino 'Modus'	15.00	7.50

Chardonnay

Kendall Jackson, 'Vintner's Reserve', California	11.00	5.50
Sonoma Cutrer, 'Russian River Ranches', Sonoma	13.00	6.50
Argyle Winery 'Reserve', Willamette Valley	15.00	7.50
Grgich Hills, Napa	17.00	8.50

Pinot Grigio

Tommasi 'Le Rosse', Italy	10.00	5.00
Santa Margherita, Italy	14.00	7.00

Sauvignon Blanc

Justin, Central Coast	11.00	5.50
Kim Crawford, New Zealand	13.00	6.50
Cakebread, Napa	15.00	7.50

Assorted Whites

Riesling, Dr. Loosen, Germany	10.00	5.00
Moscato d'Asti, Risata, Italy	10.00	5.00
Rosé, Whispering Angel, Côtes de Provence	12.00	6.00

Sparkling

Jeio 'Brut' Prosecco, Italy	10.00	5.00
Gruet Rosé, New Mexico	12.00	6.00
Mumm 'Brut Prestige', Napa	14.00	7.00

RED WINES *by the* BOTTLE

Cabernet Sauvignon

Josh Cellars 'Reserve', North Coast, California	48
Hess 'Shirtail Ranches', North Coast, California	50
Chateau St. Michelle, Washington	53
J. Lohr, Paso Robles	54
Justin, Paso Robles	56
Franciscan, Napa	63
Whitehall Lane, Napa	64
Mount Veeder Winery, Napa	72
Trefethen, Oak Knoll District	75
Duckhorn Vineyards, Napa	80
Stags' Leap Winery, Napa	85
Pine Ridge, Napa	87
Frog's Leap Winery 'Estate', Rutherford	88
ZD, Napa	89
Frank Family Vineyards, Napa	91
Heitz, Napa	92
Groth, Oakville	93
Chateau Montelena, Napa	95
Grgich Hills, Napa	97
Stag's Leap Wine Cellars 'Artemis', Napa	98
Jordan, Alexander Valley	105
Joseph Phelps, Napa	110
Justin 'Isosceles', Paso Robles	113
Chimney Rock, Stag's Leap District	115
Silver Oak, Alexander Valley	120
Miner, Napa	125
Caymus, Napa	135
Nickel and Nickel 'Branding Iron', Oakville	145
Shafer 'One Point Five', Stag's Leap District	150
Paul Hobbs, Napa	155
Plumpjack, Napa	165

RED WINES *by the* BOTTLE

Pinot Noir

Meiomi, Sonoma-Santa Barbara-Monterey	48
Robert Mondavi 'Private Selection', California	50
Erath, Oregon	53
MacMurray Ranch, Sonoma	55
La Crema, Sonoma	56
Siduri, Willamette Valley	64
Belle Glos 'Dairyman', Russian River Valley	72
Archery Summit, Dundee Hills	74
Spell 'Nichole's Blend', Sonoma	75
J Vineyards, Russian River Valley	79
David Bruce, Sonoma	83
Paul Hobbs, Russian River Valley	87
Domaine Serene 'Yamhill', Willamette Valley	88
Domaine Drouhin, Willamette Valley	94
Flowers, Sonoma Coast	99
Domaine Serene, 'Evenstad Reserve', Willamette Valley	110
Patz and Hall 'Pisoni Vineyard', Santa Lucia Highlands	120

Merlot

Tangle Oaks, Napa	40
Coppola 'Director's Cut', Sonoma	51
Twomey, Napa	72
Frog's Leap Winery, Napa	81
Stags' Leap Winery, Napa	85
Duckhorn Vineyards, Napa	89
Plumpjack, Napa	101
Pride Mountain Vineyards, Napa-Sonoma	103

Zinfandel

Michael David 'Freakshow', Lodi	40
The Federalist, Lodi	45
Ravenswood 'Lodi Old Vine', Sonoma	50
Hartford Family 'Old Vine', Russian River Valley	60
The Prisoner Wine Co. 'Saldo', California	65
Rombauer, Napa	73
Frank Family Vineyards, Napa	74
Frog's Leap Winery, Napa	75
Ridge 'Three Valleys', Sonoma	77

RED WINES *by the* BOTTLE

Italian Reds

Amarone, Cesari 'Classico'	95
Amarone, Luigi Righetti 'Capitel De Roari'	73
Amarone, Tommasi	130
Baby Amarone, Allegrini 'Palazzo Della Torre'	44
Barbera d'Alba, Pio Cesare	60
Barbera d'Asti, Prunotto 'Fiulot'	67
Barbaresco, Pio Cesare	165
Barolo, Pio Cesare	115
Barolo, Prunotto	99
Blend, Gaja, Ca'Marcanda 'Promis'	73
Blend, Gaja 'Sito Moresco' Lange Rosso	88
Brunello di Montalcino, Altesino	135
Brunello di Montalcino, Banfi	125
Brunello di Montalcino, Gaja	120
Brunello di Montalcino, Il Poggione	123
Chianti, Cecchi 'Classico'	48
Chianti, Ruffino 'Classico'	63
Chianti, Santa Margherita	73
Chianti, Villa Cafaggio 'Classico'	52
Sangiovese, Rocco Della Macie 'Rubizzo'	53
Super Tuscan, Banfi 'Excelsus'	115
Super Tuscan, Banfi 'Summus'	99
Super Tuscan, Ruffino 'Modus'	60
Super Tuscan, Villa Antinori	65
Valpolicella, Le Ragose	73
Valpolicella, Tommasi 'Ripasso'	60

Blends and Assorted Reds

Blend, BV 'Tapestry Reserve', Napa	103
Blend, Conundrum, California	55
Blend, Ferrari-Carano 'Siena', Sonoma	56
Blend, Franciscan 'Magnificat', Napa	100
Blend, Girard 'Artistry', Napa	84
Blend, Stag's Leap Wine Cellars 'Hands of Time', Napa	75
Blend, The Prisoner, Napa	72
Blend, Trefethen 'Double T', Oak Knoll	71
Blend, Trefethen 'Dragon's Tooth', Napa	77
Malbec, Antigal 'Uno', Argentina	44
Malbec, Conquista 'Reserve', Argentina	55
Malbec, Piatelli, Argentina	59
Petite Sirah, Stags' Leap Winery, Napa	87
Sangiovese, Miner 'Gibson Ranch', Mendocino	100
Syrah, Plumpjack, Napa	95

WHITE WINES *by the* BOTTLE

Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	44
Sonoma-Cutrer 'Russian River Ranches', Sonoma	52
Fess Parker, Santa Barbara	55
Argyle 'Reserve', Willamette Valley	60
Trefethen, Oak Knoll District	61
Chalk Hill, Russian River Valley	63
Mer Soliel 'Reserve', Santa Lucia Highlands	67
Cuvaison 'Estate', Carneros	68
Grgich Hills, Napa	68
Duckhorn Vineyards, Napa	72
Groth, Napa	73
Pine Ridge 'Dijon Clones', Carneros	74
ZD, Napa	75
Cakebread Cellars, Napa	76
Stag's Leap Cellars 'Karia', Napa	78
Frog's Leap Winery, Napa	80
Jordan, Russian River Valley	81
Rombauer, Carneros	83
Flowers 'Sonoma Coast', Sonoma	87
Paul Hobbs, Russian River Valley	93
Shafer 'Red Shoulder Ranch', Napa-Carneros	97
Far Niente, Napa	102
Kistler 'Les Noisetiers', Sonoma Coast	105
Lewis Cellars 'Barcaglia Lane', Russian River Valley	120

Sauvignon Blanc

Justin, Central Coast	44
Emmolo, Napa	48
Joel Gott, California	49
Kim Crawford, New Zealand	52
Honig, Napa	54
Simi, California	56
Cakebread Cellars, Napa	60
Whitehall Lane, Napa	63
Frog's Leap Winery, Rutherford	65
Twomey, Napa-Sonoma	67
Groth, Napa	68
Duckhorn Vineyards, Napa	75
Merry Edwards, Russian River Valley	83

WHITE WINES *by the* BOTTLE

Pinot Grigio

Tommasi 'Le Rosse', Italy	40
Kris, Italy	45
Ruffino 'Lumina', Italy	51
Santa Margherita, Italy	56
Maso Canali, Italy	57
Jermann, Italy	70

Assorted Whites

Blend, Conundrum, California	60
Moscato d'Asti, Risata, Italy	40
Moscato, Terra d'Oro, California	51
Riesling, Dr. Loosen, Germany	40
Riesling, Hogue, Washington	45
Rosé, Conundrum, California	50
Rosé, Domaine Serene 'R', Oregon	77
Rosé, Elouan, Oregon	57
Rosé, Il Poggione, 'Brancato Rosato', Italy	60
Rosé, Meiomi, Santa Barbara-Sonoma-Monterey	53
Rosé, Miraval, France	64
Rosé, Whispering Angel, Côtes de Provence	48
Viognier, Miner, Oakville	57

Champagne & Sparkling

Jeio 'Brut', Prosecco, Italy	40
Astoria 'Cuvee Lounge', Prosecco, Italy	45
Gruet Rosé, New Mexico	48
Santa Margherita 'Brut', Prosecco, Italy	52
Mumm 'Brut Prestige', Napa	56
Chandon 'Brut', Napa	57
Scharffenberger 'Excellence', California	60
Scharffenberger 'Excellence', Brut Rosé, California	63
Tommasi Prosecco, Italy	65
Mumm Rosé, Napa	68
J Vineyards 'Cuvee 20', Russian River Valley	73
Nicolas Feuillatte 'Brut Reserve', France	92
Perrier-Jouet "Grand Brut", France	94
Louis Roederer 'Brut Premier', France	95
Veuve Cliquot 'Brut', France	103
Moet & Chandon 'Imperial', France	105
Dom Perignon, 'Brut', France	295