



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 organic dairy products. Every day we hand-roll homemade pastas, bake fresh bread, churn small batch gelatos and make indulgent desserts.

We passionately commit to bringing 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 and cocktail sauce 22.95 | 17.95

Grilled Beef Tenderloin Crostini truffle aioli, chive, sea salt 21.95

Crab Cakes jumbo lump, Dijon aioli, truffle aioli 26.95

Prosciutto di Parma and Burrata arugula, ciabatta crostini, 12 year aged balsamic vinegar 20.95

Caramelized Brussel Sprouts local honey and almonds 14.95

Mozzarella en Carrozza housemade mozzarella, ciabatta, tomato, basil, Parmigiano Reggiano 16.95

Roasted Cauliflower extra virgin olive oil, lemon, chiles, Parmigiano Reggiano 14.95

Avocado Bruschetta local burrata, basil, extra virgin olive oil, ciabatta 17.95

Braised Meatballs veal, Molinari sausage, fontina, Bolognese sauce 20.95

Braised Lamb Crostini Calabrian chili, cucumber, mint, goat cheese, arugula 20.95

Mussels pinot grigio, saffron, tomato, basil, ciabatta crostini 18.95

Tomato Basil and Soup of the Day 8.95 | 6.95

Calamari gremolata and lemon garlic aioli 22.95 | 17.95

***Seared Ahi Tuna** avocado, sweet soy, spicy mayo, sesame crisps 21.95

Scallops crispy prosciutto, wild arugula, lemon, roasted tomato, brown butter 26.95

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

ZELO

PIZZA *and* FLATBREADS

Molinari Sausage and Pepperoni Pizza mozzarella, tomato, oregano 20.95

Molinari Sausage and Wild Mushroom Pizza mozzarella, Parmigiano Reggiano 21.95

Wild Mushroom and Truffle Oil Flatbread Gruyere, brie, thyme 21.95

Margherita Pizza or Flatbread house made mozzarella, basil, tomato 18.95

Prosciutto di Parma, Balsamic & Arugula Flatbread house made mozzarella, Parmigiano Reggiano 21.95

Tomato and Avocado Flatbread extra virgin olive oil, basil, house made mozzarella 21.95

Pepperoni, Goat Cheese and Jalapeño Pizza mozzarella, tomato 21.95

SALADS

Brasiliana bibb lettuce, tomato, hearts of palm, sweet onion, celery, avocado, lemon vinaigrette 17.95 | 13.95

Ciao Baby organic greens, local organic goat cheese, pine nuts, balsamic vinaigrette 16.95 | 12.95

Beet Caprese roasted heirloom beets, local burrata, avocado, basil, sea salt, 12 year aged balsamic vinegar, extra virgin olive oil 17.95 | 13.95

Basic Blue romaine, tomato, thick cut bacon, red onion, ciabatta croutons, blue cheese dressing 16.95 | 12.95

Heirloom Grain organic quinoa, heirloom farro, red pepper, tomato, spinach, avocado, fontina, Parmigiano Reggiano, lemon vinaigrette 17.95 | 13.95

Caesar traditional, ciabatta croutons, Parmigiano Reggiano 16.95 | 12.95

PASTA

Linguini di Mare shrimp, scallops, mussels, fresh fish, saffron-tomato broth 33.95 | 28.95

Classic Lasagna ricotta impastata, mozzarella, house made Bolognese sauce 28.95 | 23.95

House Made Ravioli ricotta, spinach, tomato 27.95 | 22.95

Spicy Crab Spaghetti Fresno chilies, lemon, mint, extra virgin olive oil 36.95 | 31.95

Chicken and Wild Mushroom Risotto pinot grigio, thyme, Parmigiano Reggiano, taleggio 29.95 | 24.95

Spaghetti and Braised Meatballs veal, Molinari sausage, Bolognese sauce 28.95 | 23.95

Butternut Squash Ravioli browned butter, pancetta ham, sage, Parmigiano Reggiano 29.95 | 24.95

Gluten Free House Made Pappardelle shrimp, guanciale, tomato, Pecorino, amatriciana sauce 29.95 | 24.95

Linguini Primavera wild mushroom, zucchini, roasted peppers, basil, spinach, tomato, pecorino 27.95 | 22.95

Fettuccine with Chicken spinach, toasted almonds, lemon zest, pinot grigio cream sauce 27.95 | 22.95

Herb Linguini with Braised Lamb tomato, Pecorino, red wine 30.95 | 25.95

Tortiglioni Rossa Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce 29.95 | 24.95

BURGERS

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

Wild Acres Turkey Burger butter lettuce, tomato, basil aioli 20.95

Cheeseburger butter lettuce, tomato, choice of local cheddar, fontina, Gruyere, mozzarella or blue cheese 18.95

Bella Burger caramelized onion, fontina, pickles, tomato, mixed greens, our special sauce 20.95

Ahi Tuna Burger* avocado, butter lettuce, Fresno chili aioli 23.95

FISH

Pesto Crusted Sea Bass white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 46.95

Herb Grilled Organic Salmon roasted heirloom potatoes and zucchini, lemon-thyme sauce 37.95

Walleye Milanese mashed potatoes and marinated tomatoes 26.95

Please note that availability is limited during various times of the year

ALL NATURAL ENTREES

10oz Minnesota Angus Filet Mignon fontina potato frico 57.95

6oz Minnesota Angus Filet Mignon fontina potato frico 47.95

Dry Aged Pork Chops porcini-pepper crust, roasted heirloom potatoes 37.95

16oz Dry Aged New York Strip fontina potato frico 58.95

Brick Roasted Chicken roasted heirloom potatoes and vegetables, lemon-thyme sauce 29.95

Classic Chicken Parmigiana mozzarella, spaghetti marinara 29.95



RED WINES *by the* BOTTLE

Cabernet Sauvignon

Justin, Paso Robles.....	60
Franciscan, Napa.....	62
Whitehall Lane, Napa.....	75
ZD, Napa.....	86
Cafaggio, 'Basilica Del Cortaccio', Tuscany.....	88
Grgich Hills, Napa.....	94
Austin Hope, <i>1L bottle</i> , Paso Robles.....	95
Frank Family Vineyards, Napa.....	97
Duckhorn Vineyards, Napa.....	100
Frog's Leap Winery 'Estate', Rutherford.....	105
Jordan, Alexander Valley.....	120
Chateau Montelena, Napa.....	125
Stag's Leap Wine Cellars 'Artemis', Napa.....	128
Spottswoode 'Lyndenhurst', Napa.....	130
Silver Oak, Alexander Valley.....	135
Caymus, <i>1L bottle</i> , Napa.....	146
Paul Hobbs, Napa.....	155
Shafer 'One Point Five', Napa.....	160

Blends and Assorted Reds

Malbec, Antigal 'Uno', Argentina.....	48
Malbec, Piattelli, Argentina.....	56
Petite Sirah, Caymus 'Grand Durif', Suisun Valley.....	68
Petite Syrah, Stag's Leap Winery, Napa.....	87
Syrah, Miner 'Stagecoach Vineyard', Napa.....	85
Blend, Conundrum, California.....	55
Blend, Ferrari-Carano 'Siena', Sonoma.....	68
Blend, 'Prisoner' The Prisoner Wine Co, Napa.....	76
Blend, Orin Swift 'Abstract', California.....	80
Blend, Girard 'Artistry', Napa.....	84
Blend, Paraduxx By Duckhorn, Napa.....	86
Blend, Trefethen 'Dragon's Tooth', Napa.....	88

***Allocated and limited wines available on our 'Cellar Selections' list, please ask your server if interested*

RED WINES *by the* BOTTLE

Pinot Noir

MacMurray Ranch, Sonoma.....	55
Cloudline by Domaine Drouhin, Willamette.....	60
La Crema, Sonoma.....	64
Ken Wright Cellars, Willamette.....	68
Belle Glos 'Dairyman', Russian River Valley.....	72
Failla, Sonoma Coast.....	76
David Bruce, Sonoma.....	85
Spell 'Nichole's Blend', Sonoma.....	90
Paul Hobbs, Russian River Valley.....	94
Flowers, Sonoma Coast.....	98
Domaine Serene 'Yamhill Cuvee', Willamette.....	100
Domaine Serene 'Evenstad Reserve', Willamette.....	135
Rochioli, Russian River Valley.....	150

Merlot

Coppola 'Diamond', California.....	52
Frog's Leap Winery, Napa.....	68
Duckhorn Vineyards, Napa.....	82
Stags' Leap, Napa.....	85
Twomey, Napa.....	87
Plumpjack, Napa.....	100

Zinfandel

Ravenswood 'Lodi Old Vine', Sonoma.....	50
Earthquake, Lodi.....	60
Prisoner Wine Company 'Saldo', California.....	70
Ghost Block 'Pelissa Vineyard', Oakville.....	74
Rombauer, Napa.....	78
Frog's Leap Winery, Napa.....	80

RED WINES *by the* BOTTLE

Italian Reds

Amarone, Classico, Cesari.....	95
Amarone, Classico, Tommasi.....	140
Barbera d'Alba, Pio Cesare.....	72
Barbaresco, Pio Cesare.....	150
Barolo, Viberti 'Buon Padre'.....	110
Barolo, Pio Cesare.....	140
Blend, Allegrini 'Palazzo della Torre'.....	58
Blend, Gaja, Ca'Marcanda, Promis.....	95
Brunello di Montalcino, Il Poggione.....	155
Brunello di Montalcino, Banfi.....	150
Chianti Classico Riserva, Carpineto.....	76
Chianti Classico, Riserva, Santa Margherita.....	80
Dolcetto d'Alba, Paolo Scavino.....	62
Montepulciano d'Abruzzo, Zaccagnini.....	54
Mount Etna Rosso, Alta Mora.....	85
Sangiovese, Argiano Rosso di Montalcino.....	70
Super Tuscan, Brancaia Tre.....	68
Super Tuscan, Banfi 'Excelsus'.....	160
Super Tuscan, Banfi 'Summus'.....	150
Valpolicella, Tommasi 'Ripasso'.....	60
Valpolicella, Cesari 'Ripasso Mara'.....	68

WHITE WINES *by the* BOTTLE

Chardonnay

Fess Parker, Santa Barbara.....	47
Kendall-Jackson 'Vintner's Reserve', California.....	52
Sonoma-Cutrer 'Russian River Ranches', California.....	60
Stags' Leap, Napa.....	67
Grgich Hills, Napa.....	70
Duckhorn Vineyards, Napa.....	72
Groth, Napa.....	74
ZD, Napa.....	75
Failla, Sonoma Coast.....	76
Jordan, Russian River Valley.....	85
Rombauer, Carneros.....	87
Flowers, Sonoma Coast.....	88
Cakebread Cellars, Napa.....	90
Paul Hobbs, Russian River Valley.....	98
Shafer 'Red Shoulder Ranch', Napa-Carneros.....	99
Far Niente, Napa.....	115
Rochioli, Russian River Valley.....	120

Sauvignon Blanc

Justin, Central Coast.....	50
Whitehaven, New Zealand.....	60
Whitehall Lane, Napa.....	62
Frog's Leap Winery, Napa.....	68
Groth, Napa.....	70
ZD, Napa.....	75
Cakebread Cellars, Napa.....	78
Spottswoode, Napa-Sonoma.....	92

WHITE WINES *by the* BOTTLE

Italian Whites

Falanghina, Feudi.....	58
Orvieto, Argillae.....	52
Pinot Grigio, Tommasi 'Le Rosse'.....	45
Pinot Grigio, Ruffino Lumina.....	52
Pinot Grigio, Santa Margherita.....	60
Vermentino, Aragosta.....	48

Assorted Whites

Riesling, Dr. Loosen, Germany.....	48
Moscato d'Asti, Risata, Italy.....	42
Moscato, Terra d'Oro, California.....	51
Rosé, Conundrum, California.....	50
Rosé, Whispering Angel, France.....	52
Rosé, Meiomi, Santa Barbara-Sonoma-Monterey.....	55
Rosé, Miraval, France.....	70
Rosé, Domaine Serene 'R', Oregon.....	78

Champagne and Sparkling

Broletto Lambrusco, Italy.....	48
Santa Margherita 'Brut' Prosecco, Italy.....	52
Jeio Prosecco Rosé, Italy.....	56
Scharffenberger 'Brut' Rosé, Mendocino.....	68
J Vineyards 'Cuvee 20', Russian River Valley.....	72
Louis Roederer 'Collection 243', France.....	95
Perrier-Jouet 'Grand Brut', France.....	98
Veuve Clicquot 'Brut', France.....	130
Dom Perignon, France.....	325

