



## 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

**Crab Cakes** jumbo lump, Dijon aioli, truffle aioli 26.95

**Caramelized Brussel Sprouts** local honey and almonds 14.95

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

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

**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

## 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

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

ZELO

## BURGERS & SANDWICHES

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

**Bella Burger** fontina, pickles, caramelized onions, our special sauce 20.95

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

**Club** Wild Acres smoked Turkey, Thielan meats' ham and bacon, mayonnaise, bibb lettuce, tomato 19.95

**\*Ahi Tuna Burger** avocado and Fresno chili aioli 23.95

**Wild Acres Farm Turkey Burger** basil aioli, bibb lettuce, tomato 20.95

**Crab Cake Sandwich** dijon aioli, bacon, marinated tomatoes, organic greens 25.95

**Walleye Sandwich** bibb lettuce, tomato, lemon aioli 23.95

## FISH

**Pesto Crusted Sea Bass** white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 36.95

**Organic Salmon Salad** organic greens, balsamic vinaigrette, grapefruit 24.95

**Herb Grilled Organic Salmon** roasted heirloom potatoes and zucchini, lemon-thyme sauce 26.95

**Walleye Milanese** mashed potatoes and marinated tomatoes 26.95

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

## PASTA

**Linguini di Mare** shrimp, scallops, mussels, fresh fish, saffron-tomato broth 27.95 | 22.95

**Classic Lasagna** ricotta impastata, mozzarella, house made Bolognese sauce 22.95 | 17.95

**House Made Ravioli** ricotta, spinach, tomato 21.95 | 16.95

**Spicy Crab Spaghetti** Fresno chilies, lemon, mint, extra virgin olive oil 30.95 | 25.95

**Chicken and Wild Mushroom Risotto** pinot grigio, thyme, Parmigiano Reggiano, taleggio 23.95 | 18.95

**Spaghetti and Braised Meatballs** veal, Molinari sausage, Bolognese sauce 22.95 | 17.95

**Butternut Squash Ravioli** browned butter, pancetta ham, sage, Parmigiano Reggiano 23.95 | 18.95

**Gluten Free House Made Pappardelle** shrimp, guanciale, tomato, Pecorino, amatriciana sauce 23.95 | 18.95

**Linguini Primavera** wild mushroom, zucchini, roasted peppers, basil, spinach, tomato, pecorino 21.95 | 16.95

**Fettuccine with Chicken** spinach, toasted almonds, lemon zest, pinot grigio cream sauce 21.95 | 16.95

**Herb Linguini with Braised Lamb** tomato, Pecorino, red wine 24.95 | 19.95

**Tortiglioni Rossa** Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce 23.95 | 18.95

## RED WINES *by the* BOTTLE

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### 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

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### 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

