



## 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 23.95 | 17.95

**Grilled Beef Tenderloin Crostini** truffle aioli, chive, sea salt 22.95

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

**Prosciutto di Parma and Burrata** arugula, ciabatta crostini, 12 year aged balsamic vinegar 21.95

**Wood Grilled Octopus** roasted peppers, crispy gemstone potatoes, Calabrian chili, arugula pesto 24.95

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

**Mozzarella en Carrozza** housemade mozzarella, ciabatta, tomato, basil, Parmigiano Reggiano 17.95

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

**Bruschetta** local tomato, basil, garlic, 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, nduja salume, cream, ciabatta crostini 19.95

**Tomato Basil and Soup of the Day** 8.95 | 6.95

**Calamari** gremolata and lemon garlic aioli 23.95 | 17.95

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

**House-Cut Fries** sea salt, truffle aioli 8.95

**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

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**Molinari Sausage and Pepperoni Pizza** mozzarella, tomato, oregano 21.95

**Molinari Sausage and Wild Mushroom Pizza** mozzarella, Parmigiano Reggiano 22.95

**Wild Mushroom and Truffle Oil Flatbread** Gruyere, brie, thyme 22.95

**Margherita Pizza or Flatbread** house made mozzarella, basil, tomato 19.95

**Prosciutto di Parma, Balsamic & Arugula Flatbread** house made mozzarella, Parmigiano Reggiano 22.95

**Tomato and Avocado Flatbread** extra virgin olive oil, basil, house made mozzarella 22.95

**Pepperoni, Goat Cheese and Jalapeño Pizza** mozzarella, tomato 22.95

## SALADS

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**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

**Caprese** local tomatoes, local burrata, 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

**Rucola** wild arugula, bibb lettuce, pickled radish, strawberries, candied almonds, almond-pinot grigio vinaigrette 17.95 | 13.95

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

**Caesar** ciabatta croutons, Parmigiano Reggiano 16.95 | 12.95

## PASTA

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**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 Herb Risotto** pinot grigio, spinach, Parmigiano Reggiano, goat cheese, tomato, pine nuts 29.95 | 24.95

**Spaghetti and Braised Meatballs** veal, Molinari sausage, Bolognese sauce 29.95 | 24.95

**Bucatini Amatriciana** extra virgin olive oil, garlic, guanciale, tomato, pecorino, Italian parsley 26.95 | 21.95

**Herb 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 28.95 | 23.95

**Herb Linguini with Braised Lamb** tomato, Pecorino, red wine 32.95 | 27.95

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

*House made gluten free pappardelle available upon request*

## BURGERS

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*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

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**Pesto Crusted Sea Bass** white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 47.95

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

**Walleye Milanese** mashed potatoes and marinated tomatoes 37.95

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

## ALL NATURAL ENTREES

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**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 38.95

**16oz Dry Aged New York Strip** fontina potato frico 58.95

**Wild Acres Farm Brick Roasted Chicken** roasted heirloom potatoes and vegetables, lemon-thyme sauce 32.95

**Classic Chicken Parmigiana** mozzarella, spaghetti marinara 29.95



## RED WINES *by the* BOTTLE

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### Cabernet Sauvignon

Franciscan, California.....	62
Justin, Paso Robles.....	64
Whitehall Lane, Napa.....	75
ZD, Napa.....	86
Cafaggio, 'Basilica Del Cortaccio', Tuscany.....	88
Grgich Hills, Napa.....	94
Frank Family Vineyards, Napa.....	97
Duckhorn Vineyards, Napa.....	100
Austin Hope, <i>1L bottle</i> , Paso Robles.....	104
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
Paul Hobbs, Napa.....	155
Caymus, <i>1L bottle</i> , Napa.....	160
Shafer 'One Point Five', Napa.....	160

### Blends and Assorted Reds

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, Troublemaker by Austin Hope.....	60
Blend, Ferrari-Carano 'Siena', Sonoma.....	68
Blend, 'Prisoner' The Prisoner Wine Co, Napa.....	80
Blend, Orin Swift 'Abstract', California.....	80
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 Estate, Sonoma.....	55
Cloudline by Domaine Drouhin, Willamette.....	60
La Crema, Sonoma.....	64
Ken Wright Cellars, Willamette.....	72
Girlan, 'Patricia', Italy.....	77
Belle Glos 'Dairyman', Russian River Valley.....	80
Failla, Sonoma Coast.....	84
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
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.....	100
Amarone, Classico, Tommasi.....	140
Barbera d'Alba, Pio Cesare.....	80
Barbera d'Alba, Viberti 'la Gemella'.....	68
Barbaresco, Pio Cesare.....	150
Barolo, Viberti 'Buon Padre'.....	110
Barolo, Paolo Scavino.....	125
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.....	56
Mount Etna Rosso, Alta Mora.....	85
Sagrantino di Montefalco, Còlpetrone.....	80
Sangiovese, Argiano Rosso di Montalcino.....	70
Super Tuscan, Brancaia Tre.....	72
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

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
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
Far Niente, Napa.....	115
Rochioli, Russian River Valley.....	120

### Sauvignon Blanc

Justin, Central Coast.....	50
Matanzas Creek, Sonoma.....	60
Whitehall Lane, Napa.....	62
Whitehaven, New Zealand.....	64
Girlan 'Indra', Italy.....	67
Frog's Leap Winery, Napa.....	68
ZD, Napa.....	75
Cakebread Cellars, Napa.....	78

## WHITE WINES *by the* BOTTLE

### Italian Whites

Falanghina, Feudi.....	58
Negroamaro Rosato 'Rosé', Cantele.....	48
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, Whispering Angel, France.....	56
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
Perrier-Jouet 'Grand Brut', France.....	98
Louis Roederer 'Collection', France.....	105
Veuve Clicquot 'Brut', France.....	130
Dom Perignon, France.....	325

