



WELCOME to ZELO

At Zelo, we serve simple, fresh Italian cuisine made from local ingredients. We have thoughtful, approachable wine and cocktail lists. 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, cocktail sauce 24.95 | 18.95

Grilled Beef Tenderloin Crostini truffle aioli, chive, sea salt 23.95

Crab Cakes jumbo lump, Dijon aioli, truffle aioli 27.95

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 28.95

Caramelized Brussels Sprouts local honey, almonds 15.95

Roasted Carrots Calabrian chili yogurt, mint 15.95

Roasted Cauliflower extra virgin olive oil, lemon, chiles, Parmigiano Reggiano 15.95

Avocado Bruschetta local burrata, basil, extra virgin olive oil, ciabatta 18.95

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

Warm Olives Italian olives, Calabrian chilies, roasted garlic, extra virgin olive oil, grilled ciabatta crostini 13.95

Mussels pinot grigio, nduja salume, cream, grilled ciabatta crostini 20.95

Tomato Basil and Soup of the Day 8.95 | 6.95

Calamari gremolata, lemon garlic aioli 24.95 | 18.95

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

House-Cut Fries sea salt, truffle aioli 11.95

Scallops crispy prosciutto, wild arugula, lemon, roasted tomato, brown butter 28.95

*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 22.95
- Molinari Sausage and Wild Mushroom Pizza** mozzarella, tomato, Parmigiano Reggiano 23.95
- Wild Mushroom and Truffle Oil Flatbread** Gruyere, Brie, thyme 23.95
- Margherita Pizza or Flatbread** house-made mozzarella, basil, tomato 19.95
- Prosciutto di Parma, Balsamic & Arugula Flatbread** house-made mozzarella, Parmigiano Reggiano 23.95
- Tomato and Avocado Flatbread** extra virgin olive oil, basil, house-made mozzarella 23.95
- Pepperoni, Goat Cheese and Jalapeño Pizza** mozzarella, tomato 23.95

SALADS

- Brasiliana** bibb lettuce, tomato, hearts of palm, sweet onion, celery, avocado, lemon vinaigrette 18.95 | 14.95
- Ciao Baby** organic greens, local organic goat cheese, pine nuts, balsamic vinaigrette 17.95 | 13.95
- Beet Caprese** heirloom beets, local burrata, basil, sea salt, avocado, 12-year aged balsamic vinegar, extra virgin olive oil 18.95 | 14.95
- Basic Blue** romaine, tomato, thick cut bacon, red onion, ciabatta croutons, blue cheese dressing 17.95 | 13.95
- Heirloom Grain** organic quinoa, heirloom farro, red pepper, tomato, spinach, green onion, avocado, fontina, Parmigiano Reggiano, lemon vinaigrette 18.95 | 14.95
- Caesar** ciabatta croutons, Parmigiano Reggiano 17.95 | 13.95

PASTA

- Linguini di Mare** shrimp, scallops, mussels, fresh fish, saffron-tomato broth 34.95 | 29.95
- Classic Lasagna** ricotta impastata, mozzarella, Bolognese sauce or vegetarian with marinara 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 Risotto** pinot grigio, wild mushrooms, Parmigiano Reggiano, taleggio 29.95 | 24.95
- Spaghetti and Braised Meatballs** veal, Molinari sausage, Bolognese sauce 29.95 | 24.95
- Butternut Squash Ravioli** browned butter, pancetta ham, sage, Parmigiano Reggiano 29.95 | 24.95
- Bucatini Amatriciana** extra virgin olive oil, garlic, guanciale, tomato, Pecorino, Italian parsley 26.95 | 21.95
- Herb Linguini Primavera** wild mushrooms, zucchini, roasted peppers, basil, spinach, tomato, Pecorino 27.95 | 22.95
- Spinach 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 34.95 | 29.95
- 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

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

- Wild Acres Turkey Burger** butter lettuce, tomato, basil aioli 21.95
- Cheeseburger** butter lettuce, tomato, choice of local cheddar, fontina, Gruyere, mozzarella or blue cheese 19.95
- Bella Burger** caramelized onion, fontina, pickles, tomato, mixed greens, our special sauce 21.95

FISH

- Pesto Crusted Sea Bass** white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 49.95
- Herb Grilled Organic Salmon** roasted heirloom potatoes, zucchini, lemon-thyme sauce 38.95
- Walleye Milanese** mashed potatoes, marinated tomatoes 38.95

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

ALL NATURAL ENTREES

- 10oz Minnesota Angus Filet Mignon** fontina potato frico 58.95
- 6oz Minnesota Angus Filet Mignon** fontina potato frico 48.95
- Dry Aged Pork Chops** porcini-pepper crust, roasted heirloom potatoes 39.95
- 16oz Dry Aged New York Strip** fontina potato frico 62.95
- Wild Acres Farm Brick Roasted Chicken Marsala** mashed potatoes, roasted carrots, brussels sprouts, wild mushroom-marsala wine sauce 33.95
- Classic Chicken Parmigiana** mozzarella, spaghetti marinara 30.95



RED WINES *by the* BOTTLE

Cabernet Sauvignon

Franciscan, California.....62

Justin, Paso Robles.....64

Outerbound, Alexander Valley.....76

Austin Hope, *1 L bottle*, Paso Robles.....104

Duckhorn Vineyards, Napa.....105

Frank Family Vineyards, Napa.....112

Whitehall Lane, Napa.....112

Frog’s Leap Winery ‘Estate’, Rutherford.....115

Jordan, Alexander Valley.....120

ZD, Napa.....125

Chateau Montelena, Napa.....140

Stag’s Leap Wine Cellars ‘Artemis’, Napa.....140

Silver Oak, Alexander Valley.....150

Caymus, *1 L bottle*, Napa.....160

Paul Hobbs, Napa.....170

Shafer ‘One Point Five’, Napa.....180

Blends and Assorted Reds

Malbec, Piattelli, Argentina.....56

Petite Sirah, Caymus ‘Grand Durif’, Suisun Valley.....88

Blend, Conundrum, California.....55

Blend, Troublemaker by Austin Hope.....60

Blend, Ferrari-Carano ‘Siena’, Sonoma.....68

Blend, ‘The Prisoner’ The Prisoner Wine Company, Napa.....84

Blend, Orin Swift ‘Abstract’, California.....84

Blend, Paraduxx By Duckhorn, Napa.....86

Blend, Trefethen ‘Dragon’s Tooth’, Napa.....88

RED WINES *by the* BOTTLE

Pinot Noir

MacMurray Estate, Sonoma.....55

A to Z, Oregon.....60

La Crema, Sonoma.....64

Ken Wright Cellars, Willamette.....72

Girlan, ‘Patricia’, Alto Adige.....77

Belle Glos ‘Dairyman’, Russian River Valley.....80

Failla, Sonoma Coast.....84

Spell ‘Nichole’s Blend’, Sonoma.....90

Flowers, Sonoma Coast.....98

Paul Hobbs, Russian River Valley.....120

Domaine Serene ‘Yamhill Cuvee’, Willamette.....125

Domaine Serene ‘Evenstad Reserve’, Willamette.....180

Merlot

Coppola ‘Diamond’, California.....52

Duckhorn Vineyards, Napa.....90

Frog’s Leap Winery, Napa.....92

Plumpjack, Napa.....100

Zinfandel

The Prisoner Wine Company ‘Saldo’, California.....70

Rombauer, Napa.....88

Frog’s Leap Winery, Napa.....90

RED WINES *by the* BOTTLE

Italian Reds

Amarone, Classico, Cesari, Veneto.....	120
Amarone, Classico, Tommasi, Veneto.....	145
Barbera d’Alba, Pio Cesare, Piedmont.....	80
Barbera d’Alba, Viberti ‘la Gemella’, Piedmont.....	68
Barbaresco, Michele Chiarlo ‘Reyna’, Piedmont.....	124
Barolo, Viberti ‘Buon Padre’, Piedmont.....	115
Barolo, Paolo Scavino, Piedmont.....	125
Barolo, Pio Cesare, Piedmont.....	145
Blend, Allegrini ‘Palazzo della Torre’, Veneto.....	58
Blend, Gaja, Ca’Marcanda, Promis, Piedmont.....	125
Brunello di Montalcino, Il Poggione, Tuscany.....	155
Brunello di Montalcino, Banfi, Tuscany.....	160
Cabernet Franc, Ampeleia, Tuscany.....	84
Chianti Classico Riserva, Carpineto, Tuscany.....	76
Chianti Classico, Riserva, Santa Margherita, Tuscany.....	80
Dolcetto d’Alba, Paolo Scavino, Piedmont.....	62
Montefalco Rosso, Arnaldo Caprai, Umbria.....	65
Montepulciano d’Abruzzo, Zaccagnini, Abruzzo.....	56
Mount Etna Rosso, Alta Mora, Sicily.....	85
Nebbiolo, Fontanabianca, Piedmont.....	68
Pinot Noir, Giran, ‘Patricia’, Alto Adige.....	77
Sagrantino di Montefalco, Còlpetrone, Umbria.....	80
Sangiovese, Argiano Rosso di Montalcino, Tuscany.....	80
Super Tuscan, Brancaia Tre, Tuscany.....	72
Super Tuscan, Banfi ‘Excelsus’, Tuscany.....	170
Super Tuscan, Banfi ‘Summus’, Tuscany.....	160
Valpolicella, Tommasi ‘Ripasso’, Veneto.....	60
Valpolicella, Cesari ‘Ripasso Mara’, Veneto.....	68

WHITE WINES *by the* BOTTLE

Chardonnay

Kendall-Jackson ‘Vintner’s Reserve’, California.....	52
Sonoma-Cutrer ‘Russian River Ranches’, California.....	60
Duckhorn Vineyards, Napa.....	72
Failla, Sonoma Coast.....	76
Jordan, Russian River Valley.....	85
Rombauer, Carneros.....	87
Flowers, Sonoma Coast.....	88
Cakebread Cellars, Napa.....	90
Grgich Hills, Napa.....	90
Paul Hobbs, Russian River Valley.....	115
Far Niente, Napa.....	125

Sauvignon Blanc

Justin, Central Coast.....	50
Matanzas Creek, Sonoma.....	60
Whitehall Lane, Napa.....	62
Whitehaven, New Zealand.....	64
Giran ‘Indra’, Alto Adige.....	67
Frog’s Leap Winery, Napa.....	68
Cakebread Cellars, Napa.....	78

Dessert Wine

Tokaji Late Harvest, Royal Tokaji, Hungary (500ml).....	58
Zibibbo Passito, Donna Fugata, Sicily, Italy (375 ml).....	80

WHITE WINES *by the* BOTTLE

Italian Whites

Falanghina, Feudi, Campagna.....58

Negroamaro Rosato ‘Rosé’, Cantele, Puglia.....48

Orvieto, Argillae, Umbria.....52

Pinot Grigio, Tommasi ‘Le Rosse’, Veneto.....45

Pinot Grigio, Ruffino Lumina, Veneto.....52

Pinot Grigio, Santa Margherita, Veneto.....60

Sauvignon Blanc, Girlan ‘Indra’, Alto Adige.....67

Vermentino, Aragosta, Sardinia.....48

Assorted Whites

Riesling, Dr. Loosen, Germany.....48

Moscato d’Asti, Risata, Italy.....42

Rosé, Whispering Angel, France.....56

Champagne and Sparkling

Vinada Ruby Rosé N/A, 200ml, Spain.....17

Broletto Lambrusco, Italy.....48

Santa Margherita ‘Brut’ Prosecco, Italy.....52

Jeio Prosecco Rosé, Italy.....56

Castello Banfi, Brut Metodo Classico.....64

Scharffenberger ‘Brut’ Rosé, Mendocino.....68

J Vineyards ‘Cuvee 20’, Russian River Valley.....72

Louis Roederer ‘Collection’, France.....115

Veuve Clicquot ‘Brut’, France.....140

Dom Perignon, France.....325

CELLARED AND LIMITED WINES *by the* BOTTLE

Italian

Barbaresco, Fontanafredda, 2019, Piedmont.....140

Barolo, Michele Chiarlo ‘Cerequio’, 2019, Piedmont.....190

Brunello di Montalcino, Cassanova di Neri, 2019, Tuscany.....165

Brunello di Montalcino, Cassanova di Neri ‘Tenuta Nuova’, 2019.....220

Brunello di Montalcino, Gaja Pieve Santa Restituta, 2019, Tuscany.....185

Cabernet Sauvignon and Blends

Cade ‘Howell Mountain Estate’, 2013, Napa.....190

Continuum ‘Proprietary Red’, 2012, Napa.....275

Dominus Estate, 2009, Napa.....375

Dominus Estate, 2015, Napa.....350

Far Niente Estate, 2017, Napa.....250

Jordan, 2012, Alexander Valley.....185

Joseph Phelps ‘Insignia’, 2014, Napa.....450

Lewis Cellars ‘Mason’s Cabernet’, 2014, Napa.....130

Lewis Cellars ‘Alec’s Blend’, 2013, Napa.....135

Lewis Cellars ‘Reserve’, 2014, Napa.....275

Orin Swift ‘Machete’, 2015, Napa.....100

Orin Swift ‘Mercury Head’, 2014, Napa.....185

Prisoner Wine Company ‘Derange’, 2015, Napa.....220

Ridge Vineyards ‘Monte Bello’, 2014, Santa Cruz Mountains.....325

Shafer ‘Hillside Select’, 2010 or 2011, Stag’s Leap District.....350

Shafer ‘Hillside Select’, 2012 or 2013, Stag’s Leap District.....395

Shafer ‘Hillside Select’, 2014 or 2015, Stag’s Leap District.....425

Shafer ‘Relentless’, 2013 or 2014, Napa.....150

Shafer ‘TD-9’, 2015, Napa.....120

Stag’s Leap Wine Cellars ‘SLV’, 2012 Stag’s Leap District.....275

Stag’s Leap Wine Cellars ‘Cask 23’, 2012 Stag’s Leap District.....295

Spottswoode ‘Estate’, 2014, Saint Helena.....285

Trefethen ‘Halo’, 2010, Napa.....295