

Z E N O



A S P E N

ANTIPASTI & SALADS

TUSCAN KALE AND WHITE BEAN SOUP 14

TUNA TARTARE WITH FRESH BASIL AND CARROT JUICE 19

BAKED FONTINA CHEESE AND HERBS SERVED WITH CROSTINI AND CRUDITÉ 18

ARUGULA, HEIRLOOM CHERRY TOMATOES, SHAVED PARMESAN CHEESE AND CITRUS DRESSING 14

"ACQUACOTTA" (TRADITIONAL TUSCAN SOUP MADE WITH CELERY, ONION, TOMATO, BASIL, SOFT-COOKED EGG, PARMESAN CHEESE AND CROSTINI) 15

GRILLED SHRIMP AND SPINACH SALAD, WITH GRILLED PORTOBELLO MUSHROOMS AND CHICK PEA PURÉE 16

WARM SALAD OF SAUTÉED KALE, BUTTERNUT SQUASH, PANCETTA AND BALSAMIC VINEGAR 15

BEEF CARPACCIO WITH HORSERADISH SAUCE, ARUGULA AND PARMESAN CHEESE 19

HOUSE-MADE PASTA (GLUTEN FREE PASTAS AVAILABLE UPON REQUEST)

TAGLIATELLE ALLA "BOLOGNESE" 20

HOUSE-MADE FETTUCCHINE WITH WILD MUSHROOMS 24

AGNOLOTTI OF FONTINA AND BUTTERNUT SQUASH, ON SAUTÉED RADICCHIO GARNISHED WITH CRUMBLED SAUSAGE 20

FREGNACCE (ITALIAN CRÊPES WITH BÉCHEMEL SAUCE) SERVED 3 WAYS - ZUCCHINI, ASPARAGUS, AND MUSHROOM 20

"PASTA AL FORNO" BAKED PASTA WITH FRESH MOZZARELLA AND TOMATO-BASIL SAUCE 16

TAGLIOLINI WITH CLAMS AND SHRIMP 22

OUR FAMOUS MEAT LASAGNA 20

RISOTTO OF THE DAY MP

MAIN COURSES

PAN SEARED SKUNA BAY SALMON WITH SAUTÉED VEGETABLES 28

BLACK ANGUS BEEF TAGLIATA WITH TRUFFLED MASHED POTATOES AND ARUGOLA 38

PAN SEARED BRANZINO FILET WITH SAUTÉED SPINACH, OLIVES, ONIONS AND TOMATOES 38

"BISTECCA ALLA FIORENTINA" WITH 2 CONTORNI (FOR 2 PEOPLE OR 1 VERY HUNGRY PERSON) 90

FENNEL SEED-CRUSTED PORK TENDERLOIN WITH ROASTED CHERRY TOMATO AND POTATO 35

GRILLED COLORADO LAMB CHOPS (3) WITH POTATO AND ONION SFORMATO 45

CEDAR-SMOKED TROUT WITH FENNEL GRATIN 34

CONTORNI (SIDE DISHES) 8

SAUTÉED GREENS - MASHED POTATOES - ROASTED POTATOES - GRILLED ASPARAGUS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS