

Fall Bistro Menu



LET'S SHARE

Fresh Fried Tortilla Chips \$8
with freshly made pico de gallo & chipotle lime crema

Oven Warmed Baby Brie \$12
with seasonal fruit chutney, candied walnuts
honey drizzle, toasted baguette bites

Giant Salted Pretzel \$11
with pub mustard & warm cheese sauce

Crispy Hand Cut Parmesan Truffle Fries \$12
with herb aioli & house-made cabernet ketchup

Fried Mozzarella Raviolis \$10
with house-made marinara & grated parmesan cheese

Mediterranean Jumbo Shrimp \$14
with red pepper hummus, roasted tomato relish, lemon &
grilled scallion vinaigrette, aged balsamic, fresh basil



SOUP & SALAD

Autumn Minestrone Soup \$8

roasted seasonal vegetables | shaved parmesan | toasted baguette

Bacon Bleu Cheese Salad \$13

crispy smoked bacon | "Great Hill" bleu cheese | baby tomatoes | romaine lettuce
toasted focaccia | bleu cheese & chive dressing

Fall Harvest Farro "Bowl" \$14

oven-roasted broccoli & cauliflower | spiced sunflower seeds | crumbled goat cheese
seasonal greens | whole grain farro, cranberry & apple salad | cranberry-cider vinaigrette

Add Grilled Chicken +\$6 | Add Grilled Shrimp +\$7



THAT'S A HANDFUL

Bacon Cheddar Burger \$16
applewood smoked bacon | aged cheddar cheese
leafy greens | sliced tomato | roasted garlic aioli
toasted brioche roll

Marinated Rib Eye Sandwich \$15
pepper jack cheese | balsamic glazed onions
roasted red pepper aioli | toasted ciabatta roll

Maple-Mustard Grilled Chicken Sandwich \$15
apple-cranberry chutney | sage goat cheese
leafy greens | toasted gourmet sourdough roll

Mexican Street Corn Pork Belly Tacos \$15
grilled corn & jalapeño salsa | smashed avocado
red cabbage & cilantro slaw | cotija cheese

All sandwiches are served with kettle chips (reg or BBQ) and a pickle. Upgrade to Truffle Fries +\$5 or Seasoned French Fries +\$3.

*add gluten-free bun \$2

ARTISANAL FLATBREADS

Margherita Flatbread \$14

fresh mozzarella | crushed san marzano tomatoes | baby heirloom tomatoes | aged balsamic | fresh basil

Cider Braised Pulled Pork & Brussels Sprouts \$14

cider-braised pulled pork | crispy Brussels sprouts | roasted butternut-ricotta cream | grilled red onion | pomegranate reduction

Tuscan Chicken & Sun-dried Tomato \$15

oven-roasted red peppers & zucchini | mozzarella cheese | parmesan | toasted pine nuts | fresh basil

Gluten-free flatbread crust available for +\$2



ZORVINO'S SIGNATURE DESSERT IN A JAR

Pumpkin Spice Cheesecake \$9
pumpkin cheesecake mousse | sweet vanilla cream
autumn spice-cake & pecan crumble

The Apple Orchard \$9
cinnamon apple relish | cranberry & honey oat granola
vanilla cream | apple cider custard | salted caramel

*A 20% Gratuity will be added to all parties of 8 or more

Dairy Free

Gluten-Free

*Checks may be evenly divided by up to 4 credit cards Max per table.
Thank you for your understanding!

Ask your server for Gluten-free Substitutions