





Marinated Olives \$8  

Chilled Squash & Saffron Soup \$10  
crispy quinoa, dill oil, aleppo pepper


Eggplant Dip \$11 
pita, cucumbers,
sesame seeds, lemongrass oil

Giant Pretzel \$12
dijonnaise, wine cheese sauce

Truffle Fries \$12
garlic aioli

Fried Cauliflower \$12 
yogurt, preserved lemon,
green olive, nut dukkah spice

Caesar Salad \$13
little gem lettuce, creamy Caesar dressing,
bread crumbs, parmesan

Zucchini Greek Salad \$14 
cherry tomatoes, chickpeas, olives, ricotta
salata, frisee, lemon caper vinaigrette

Add Grilled or Breaded Chicken + \$9
Add Shrimp + \$10

Chocolat Parfait \$13
sweet cream cheese, coffee cookie crumble, sea salt, olive oil


Summer Berries \$8
honey yogurt, shortbread crumble

Zorvino Charcuterie Display \$24
*Chef's selection of cheeses & meats,
focaccia, dijonnaise, jam & cornichons*

Margherita Flatbread \$14
red sauce, ricotta, garlic oil, basil

Roasted Garlic Flatbread \$15
mozzarella, zucchini, olive tapenade

Salami Flatbread \$16
red sauce, mozzarella, salami, banana
peppers

The Z Bowl \$16  
red quinoa, sushi rice, oyster
mushrooms, sweet potato, basil-dijon
vinaigrette

Chicken Schnitzel Sandwich \$17
frisee lettuce, dijonnaise, pickles,
brioche bun, garlic fries

The Burger \$18
fontina cheese, bacon, griddled
onions, pickles, bib lettuce,
cognac aioli, brioche bun, garlic fries

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness

 Dairy Free
 Gluten-Free

Please inform your server of any food allergies

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