



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 certified organic dairy products. Every day we hand-roll our homemade pastas, bake fresh bread, churn small batch gelatos and make desserts.

We passionately commit to bring 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.

SMALL PLATES

Calamari Fritti lemon garlic aioli 16.95 | 11.95

Caramelized Brussels Sprouts local honey,
toasted almond 10.95

Seared Ahi Tuna* avocado, sweet soy, spicy mayo,
sesame crisps 13.95

Roasted Cauliflower chilies, lemon,
Parmigiano Reggiano 10.95

Crab Cakes jumbo lump, truffle aioli, dijon mayo 16.95

Bruschetta roasted and marinated peppers, housemade
mozzarella, basil 13.95

Braised Meatballs Bolognese sauce, fontina 13.95

Warm Olives fennel, chilies, orange zest 6.95

Scallops crispy prosciutto, wild arugula, lemon,
brown butter 15.95

Matchstick Zucchini basil, almond,
Parmigiano Reggiano 10.95

Ahi Tuna Springroll* avocado, soy, wasabi,
pickled ginger 16.95 | 11.95

Beef Tenderloin Crostini truffle aioli, chive, sea salt 15.95

Roasted Sweet Potatoes Tuscan kale, bacon 10.95

Burrata and Prosciutto di Parma grilled ciabatta, aged
balsamic, arugula 13.95

Parmesan Crusted Shrimp lemon garlic aioli,
cocktail sauce 16.95 | 11.95

**these items are raw or undercooked, consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

FLATBREAD

Tomato and Avocado housemade mozzarella 13.95

Margherita housemade mozzarella, basil 12.95

Wild Mushroom Parmigiano Reggiano, Gruyere, Brie, truffle oil 13.95

Prosciutto di Parma mozzarella, arugula, extra virgin olive oil, aged balsamic 13.95

Pepperoni mozzarella, jalapeno, local organic goat cheese 13.95

PIZZA

Molinari Sausage and Pepperoni 14.95

Pepperoni mozzarella, oregano 14.95

Margherita housemade mozzarella, basil 13.95

Sausage mozzarella, onion, fresh fennel 14.95

SALADS

Ciao Baby organic greens, pine nuts, local goat cheese, balsamic vinaigrette 13.95 | 9.95

Caesar Parmigiano Reggiano, grilled ciabatta croutons 12.95 | 8.95

Brasiliana tomato, heart of palm, bibb lettuce, celery, sweet onion, avocado, lemon vinaigrette 13.95 | 9.95

Basic Blue romaine, croutons, tomato, local bacon, red onion, blue cheese dressing 13.95 | 9.95

Zelino tomato, blue cheese, onion, crispy prosciutto, spicy-sweet dressing 13.95 | 9.95

Tuscan Kale apple, Gruyere, almond, chive, extra virgin olive oil, aged balsamic 15.95 | 11.95

Heirloom Grain spinach, avocado, fontina, tomato, lemon, extra virgin olive oil 15.95 | 11.95

PASTA

House Made Ravioli ricotta, Parmigiano Reggiano, fresh herbs, tomato 19.95 | 15.95

Fettucine with Chicken spinach, almonds, light cream sauce 19.95 | 15.95

Classic Lasagna ricotta, mozzarella, Bolognese sauce 21.95

Vegetarian 19.95

Tortiglioni Rossa sausage, sweet peas, roasted peppers, Romana rossa sauce 21.95 | 17.95

Spaghetti and Meatballs Bolognese sauce 19.95 | 15.95

Risotto chicken, wild mushrooms, taleggio, pinot grigio 22.95 | 18.95

Spicy Crab Spaghetti Fresno chilies, lemon, mint, extra virgin olive oil 23.95 | 19.95

Butternut Squash Ravioli pancetta ham, sage, Parmigiano Reggiano 20.95 | 16.95

Linguini di Mare shrimp, scallops, mussels, fresh fish, saffron-tomato sauce 25.95 | 21.95

BURGERS

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

Wild Acres Turkey Burger butter lettuce, tomato, basil aioli 14.95

Cheeseburger butter lettuce, tomato, choice of local cheddar, fontina, Gruyere, mozzarella or blue cheese 14.95

Bella Burger caramelized onion, fontina, pickles, tomato, our special sauce 14.95

Ahi Tuna Burger* avocado, butter lettuce, Fresno chili aioli 16.95

FISH

Wood Grilled Ahi Tuna wasabi mashed potatoes, Chinese mustard vinaigrette, kalbi 32.95

Walleye Milanese mashed potatoes and marinated tomatoes 28.95 *Please note that availability is limited during various times of the year*

Pesto Crusted Sea Bass white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 37.95

Herb Grilled Organic Salmon roasted heirloom potatoes and vegetables, lemon-thyme sauce 30.95

ALL NATURAL ENTREES

6oz Revier Farms Filet Mignon roasted heirloom potatoes 36.95

9oz Revier Farms Filet Mignon roasted heirloom potatoes 45.95

Dry aged Pork Chops porcini-pepper crust, roasted sweet potatoes 28.95

Classic Chicken Parmigiana mozzarella, spaghetti marinara 24.95

Brick Chicken roasted heirloom potatoes and vegetables, lemon-thyme sauce 24.95

16oz Dry Aged New York Strip house-cut fries 41.95

Want to share? Just tell your server if you want us to split up your order in the kitchen or bring extra plates. No charge, of course.

WINES *by the* GLASS

Cabernet

	6 oz.	3 oz.
Justin, Paso Robles, Ca	12.00	6.00
Franciscan, Napa, Ca	13.00	6.50
Mt. Veeder, Napa, Ca	15.00	7.50
Grgich Hills, Napa, Ca	16.00	8.00

Pinot Noir

Meiomi, Monterey-Sonoma-Santa Barbara, Ca	12.00	6.00
Spell, 'Nichole's Blend', Sonoma, Ca	13.00	6.50
Domaine Serene, 'Yamhill', Willamette, Or	16.50	8.25

Zinfandel

Ravenswood, Sonoma, Ca	9.50	4.75
Rombauer, Napa, Ca	14.00	7.00

Italian

Villa Cafaggio, Chianti 'Classico', Italy	12.00	6.00
Pio Cesare, Barbera d'Alba, Tuscany, Italy	13.00	6.50
Gaja Ca'Marcanda, 'Promis', Tuscany, Italy	15.00	7.50

Assorted Reds

Merlot, Tangle Oaks, Napa, Ca	8.75	4.45
Blend, Ferrari-Carano 'Siena', Sonoma, Ca	12.50	6.25
Blend, Girard, 'Artistry', Napa, Ca	15.00	7.50
Malbec, Punto Final, Mendoza, Argentina	8.00	4.00
Petite Sirah, Stags' Leap, Napa, Ca	16.00	8.00

Chardonnay

Kendall Jackson, 'Vintner's Reserve', Ca	9.50	4.75
Sonoma Cutrer, 'Russian River Ranches', Sonoma, Ca	12.50	6.25
Mer Soleil, 'Reserve', Santa Lucia, Ca	13.00	6.50
Rombauer, Carneros, Ca	15.00	7.50

Pinot Grigio

Kris, Veneto, Italy	9.50	4.75
Santa Margherita, Italy	12.50	6.25

Sauvignon Blanc

Emmolo, Napa, Ca	10.00	5.00
Kim Crawford, Marlborough, New Zealand	12.50	6.25
Frog's Leap, Napa, Ca	13.00	6.50

Assorted Whites

Riesling, Dr. Loosen, Mosel, Germany	8.50	4.25
Moscato, Terra d'oro, Amador, Ca	9.50	4.75
Rose, Il Poggione, 'Brancato Rosato', Italy	12.00	6.00

Sparkling

Santa Margherita, Prosecco Veneto, Italy	10.00	5.00
Chandon, 'Brut', California	11.00	5.50

RED WINES *by the* BOTTLE

Cabernet Sauvignon

Hess 'Select', North Coast, California	41
Chateau St. Michelle, Washington	45
Justin, Paso Robles	48
Franciscan, Napa	52
Mount Veeder Winery, Napa	60
Grgich Hills, Napa	64
Frog's Leap 'Estate', Rutherford	68
Whitehall Lane, Napa	70
Pine Ridge, Napa	77
Chateau Montelena, Napa	79
Heitz, Napa	84
Jordan, Alexander Valley	86
Stag's Leap 'Artemis', Napa	90
Joseph Phelps, Napa	92
Chimney Rock, Stag's Leap District	95
Silver Oak, Alexander Valley	98
Justin Isosceles, Paso Robles	99
Caymus, Napa	105
Shafer 'One Point Five', Stag's Leap District	115
Nickel and Nickel, Hayne Vineyard, Napa	125
Altamura, Napa	130
Paul Hobbs, Napa	140

RED WINES *by the* BOTTLE

Pinot Noir

Erath, Oregon	40
Meiomi, Sonoma-Santa Barbara-Monterey	48
MacMurray Ranch, Sonoma	45
Spell 'Nichole's Blend', Sonoma	52
Cristom 'Mt. Jefferson Cuvee', Willamette	54
J Vineyards, Russian River Valley	58
La Crema, Sonoma	60
Domaine Serene 'Yamhill', Willamette	66
David Bruce, Sonoma	74
Robert Sinskey Vineyards, Carneros	77
Archery Summit 'Premier Cuvee', Willamette	80
Domaine Drouhin, Willamette Valley	82
Flowers, Sonoma Coast	85
Paul Hobbs, Russian River Valley	92
Domaine Serene, 'Evenstad Reserve', Willamette	98

Merlot

Tangley Oaks, Napa	35
Coppola 'Diamond Collection', Sonoma	47
Franciscan, Napa	55
Twomey, Napa	67
Frog's Leap, Napa	66
Duckhorn, Napa	78
Stags' Leap, Napa	76
Shafer, Napa	80
Plumpjack, Napa	85

Zinfandel

Ravenswood 'Lodi Old Vine', Sonoma	38
Steele 'Shooting Star', California	42
Rombauer, Napa	56
Ridge 'Three Valleys', Sonoma	58
Orin Swift 'Saldo', California	66
Frog's Leap, Napa	68

RED WINES *by the* BOTTLE

Italian Reds

Baby Amarone, Allegrini 'Palazzo Della Torre'	48
Amarone, Luigi Righetti 'Capitel De Roari'	58
Amarone, Cesari 'Classico'	85
Amarone, Tommasi	100
Barbera, Prunotto 'Fiulot'	46
Barbera, Pio Cesare 'Barbera d'Alba'	52
Barbaresco, Poggio La Coste	65
Barolo, Prunotto	80
Barolo, Pio Cesare	98
Blend Gaja Ca'Marcanda 'Promis'	60
Brunello di Montalcino, Il Poggione	105
Brunello di Montalcino, Banfi	120
Chianti, Villa Cafaggio 'Classico'	48
Chianti, Ruffino 'Classico'	49
Chianti, Santa Margherita	58
Sangiovese, Conti Contini, 'Monna Nera'	45
Sangiovese, Rocco Della Macie 'Rubizzo'	47
Super Tuscan, Villa Antinori	56
Super Tuscan, Banfi 'Summus'	99
Super Tuscan, Banfi 'Excelsus'	115
Valpolicella, Tommasi 'Ripasso'	55

Blends and Assorted Reds

Blend, Lyeth 'Meritage', California	44
Blend, Cline 'Cashmere', California	48
Blend, Ferrari-Carano 'Siena', Alexander Valley	50
Blend, Trefethen 'Dragon's Tooth', Oak Knoll	58
Blend, Girard 'Artistry', Napa	60
Blend, Trefethen 'Double T', Oak Knoll	62
Blend, Stag's Leap, 'Hands of Time', Napa	69
Blend, BV, 'Tapestry Reserve', Napa	74
Blend, Franciscan, 'Magnificat', Napa	90
Malbec, Punto 'Final', Argentina	36
Malbec, Conquista 'Reserve', Argentina	46
Malbec, Decero, Argentina	56
Petite Sirah, Stags' Leap, Napa	64
Sangiovese, Miner 'Gibson Ranch', Mendocino	62

WHITE WINES *by the* BOTTLE

Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	38
Clos du Bois 'North Coast', California	42
Fess Parker, Santa Barbara	46
Sonoma-Cutrer 'Russian River Ranches', Sonoma	50
Mer Soliel 'Reserve', Santa Lucia	52
ZD, California	56
Rombauer, Carneros	60
Trefethen, Napa	60
Cuvaison 'Estate', Carneros	61
Pine Ridge 'Dijon Clones', Carneros	64
Jordan, Alexander Valley	68
Frog's Leap, Napa	69
Ramey 'Russian River Valley', Sonoma	69
Cakebread Cellars, Napa	75
Chalk Hill, Russian River Valley	79
Flowers 'Sonoma Coast', Sonoma	81
Grgich Hill, Napa	85
Far Niente, Napa	88
Kistler 'Les Noisetiers', Sonoma Coast	94

Sauvignon Blanc

Geyser Peak, California	37
Emmolo, Napa	40
Simi, California	42
Whitehall Lane, Napa	46
Kim Crawford, New Zealand	50
Frog's Leap, Rutherford	52
Groth, Napa	58
Duckhorn, Napa	60
Cakebread, Napa	62

Pinot Grigio

Kris, Italy	38
Ruffino 'Lumina', Italy	40
Tommasi 'Le Rosse', Italy	45
Santa Margherita, Italy	50
Jermann, Italy	56

WHITE WINES *by the* BOTTLE

Assorted Whites

Riesling, Houge, Washington	35
Riesling, Dr. Loosen, Germany	34
Viognier, Miner, Oakville	45
Blend, Ferrari-Carano 'Bella Luce', Sonoma	44
Blend, Fransican 'Equilibrium', Napa	46
Blend, Conundrum, Rutherford	52
Moscato, Terra d'Oro, California	38
Rose, Il Poggione, 'Brancato Rosato' , Italy	48
Rose, Domaine Serene 'R', Oregon	52

Champagne & Sparkling

Astoria 'Cuvee Lounge', Prosecco, Italy	36
Santa Margherita 'Brut', Prosecco, Italy	40
Astoria, Moscato, Italy	42
Chandon 'Brut', Napa	44
Scharffenberger 'Excellence', California	50
Scharffenberger 'Excellence', Brut Rose, California	56
J Cuvee 20, Russian River Valley	58
Louis Roederer 'Brut Premier', France	78
Moet & Chandon 'Imperial', France	85
Veuve Cliquot 'Brut', France	99
Dom Perignon, 'Brut', France	215
Louis Roederer 'Cristal Brut', France	245