



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.

SALADS *and* SOUPS

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

Lo Carb romaine, pepperoni, fontina, smoked turkey, egg, avocado, tomato, pancetta, red wine vinaigrette 16.95 | 11.95

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

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

Classic Caprese bufala mozzarella, local tomato, basil, extra virgin olive oil, sea salt, 12 year balsamic 15.95 | 11.95

Chopped chicken, tomato, blue cheese, onion, crispy prosciutto, spicy-sweet dressing 16.95 | 12.95

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

Tomato Basil | Daily Soups 7.95 | 6.95

SMALL PLATES

Calamari Fritti lemon garlic aioli 16.95 | 11.95

Caramelized Brussels Sprouts local honey, almond 11.95

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

Crab Cakes jumbo lump, truffle aioli, dijon mayo 16.95

Classic Bruschetta local tomato, extra virgin olive oil, garlic, basil 11.95

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*

BURGERS *and* SANDWICHES

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

Grilled Chicken roasted peppers, spinach, fontina, ciabatta, pepperoncini mayo 13.95

Wood Grilled Filet Mignon roasted onion, ciabatta, horseradish aioli 20.95

Turkey Club ham, bacon, butter lettuce, tomato, Gruyere, mayo 14.95

Walleye Sandwich bibb lettuce, tomato, lemon aioli 16.95

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

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

Goat Cheese and 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, fresh fennel, onion 14.95

FISH

Walleye Milanese mashed potatoes
and marinated tomatoes 20.95

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 24.95

Organic Salmon Salad organic greens,
balsamic vinaigrette 20.95

Herb Grilled Organic Salmon roasted heirloom potatoes and
vegetables, lemon-thyme sauce 21.95

Ahi Tuna Salad* organic greens, sesame-hoisin
vinaigrette 19.95

PASTA

House Made Ravioli ricotta, Parmigiano Reggiano,
fresh herbs, tomato 17.95 | 13.95

Fettucine with Chicken spinach, almonds,
light cream sauce 16.95 | 12.95

Spaghetti al Fresco local tomato, extra virgin olive oil, garlic,
basil 14.95 | 10.95

Classic Lasagna ricotta, mozzarella, Bolognese sauce 17.95

Vegetarian Lasagna ricotta, mozzarella, marinara sauce 15.95

Tortiglioni Rossa sausage, sweet peas, roasted peppers,
Romana rossa sauce 17.95 | 13.95

Spaghetti and Meatballs Bolognese sauce 16.95 | 12.95

Risotto chicken, wild mushrooms, taleggio,
pinot grigio 18.95 | 14.95

Spicy Crab Spaghetti Fresno chilies, lemon, mint,
extra virgin olive oil 20.95 | 16.95

Herb Linguini with Lamb, red wine, tomato,
pecorino 22.95 | 18.95

Linguini di Mare shrimp, scallops, mussels, fresh fish,
saffron-tomato sauce 23.95 | 19.95

WINES *by the* GLASS

	6 oz.	3 oz.
Cabernet		
Franciscan, Napa	12.50	6.25
Justin, Paso Robles	13.00	6.50
Whitehall Lane, Napa	15.00	7.50
Frank Family Vineyards, Napa	17.00	8.50
Pinot Noir		
Robert Mondavi 'Private Selection', California	9.00	4.50
Meiomi, Monterey-Sonoma-Santa Barbara	12.00	6.00
Spell, 'Nichole's Blend', Sonoma	13.00	6.50
Belle Glos, 'Dairyman', Russian River Valley	16.00	8.00
Zinfandel		
The Federalist, Lodi	10.00	5.00
Orin Swift 'Saldo', California	15.00	7.50
Assorted Reds		
Merlot, Tangle Oaks, Napa, Ca	9.00	4.50
Blend, Ferrari-Carano 'Siena', Sonoma, Ca	12.50	6.25
Malbec, Conquista 'Reserve', Argentina	11.00	5.50
Italian		
Chianti Classico, Villa Cafaggio	12.00	6.00
Barbera d'Alba, Pio Cesare	13.00	6.50
Super Tuscan, Villa Antinori	12.00	6.00
Blend, Gaja 'Sito Moresco'	17.00	8.50
Chardonnay		
Kendall Jackson, 'Vintner's Reserve', California	9.50	4.75
Sonoma Cutrer, 'Russian River Ranches', Sonoma	13.00	6.50
ZD, California	14.00	7.00
Cakebread Cellars, Napa	16.00	8.00
Pinot Grigio		
Kris, Veneto, Italy	9.50	4.75
Santa Margherita, Italy	13.00	6.50
Sauvignon Blanc		
Emmolo, Napa	10.00	5.00
Kim Crawford, New Zealand	12.50	6.25
Merry Edwards, Russian River Valley	16.00	8.00
Assorted Whites		
Riesling, Dr. Loosen, Germany	9.00	4.50
Moscato d'Asti, Risati, Italy	9.00	4.50
Rosé, Frog's Leap Winery, Rutherford	13.00	6.50
Sparkling		
Santa Margherita Prosecco, Italy	10.00	5.00
Chandon 'Brut', California	13.00	6.50
Mumm Rosé, Napa	13.00	6.50

RED WINES *by the* BOTTLE

Cabernet Sauvignon

Hess 'Select', North Coast, California	42
Chateau St. Michelle, Washington	45
J. Lohr, Paso Robles	48
Franciscan, Napa	50
Justin, Paso Robles	52
Whitehall Lane, Napa	60
Frank Family Vineyards, Napa	68
Frog's Leap Winery 'Estate', Rutherford	72
Mount Veeder Winery, Napa	75
Grgich Hills, Napa	82
Pine Ridge, Napa	85
Chateau Montelena, Napa	85
Heitz, Napa	90
Joseph Phelps, Napa	92
Jordan, Alexander Valley	105
Justin Isosceles, Paso Robles	105
Caymus, Napa	110
Chimney Rock, Stag's Leap District	110
Stag's Leap Wine Cellars 'Artemis', Napa	110
Shafer 'One Point Five', Stag's Leap District	115
Silver Oak, Alexander Valley	115
Miner, Napa	120
Altamura, Napa	130
Nickel and Nickel, Hayne Vineyard, Napa	140
Paul Hobbs, Napa	140
Plumpjack, Napa	140
Lewis Cellars, Napa	142

RED WINES *by the* BOTTLE

Pinot Noir

Robert Mondavi 'Private Selection', California	36
Erath, Oregon	42
MacMurray Ranch, Sonoma	48
Meiomi, Sonoma-Santa Barbara-Monterey	48
Acacia, Napa Valley-Carneros	50
Spell 'Nichole's Blend', Sonoma	52
J Vineyards, Russian River Valley	58
Belle Glos 'Dairyman', Russian River Valley	64
La Crema, Sonoma	69
David Bruce, Sonoma	75
Robert Sinskey Vineyards, Carneros	77
Domaine Serene 'Yamhill', Willamette	78
Archery Summit 'Premier Cuvee', Willamette	80
Domaine Drouhin, Willamette Valley	84
Flowers, Sonoma Coast	85
Paul Hobbs, Russian River Valley	95
Domaine Serene, 'Evenstad Reserve', Willamette	98

Merlot

Tangley Oaks, Napa	36
Coppola 'Directors's Cut', Sonoma	48
Franciscan, Napa	60
Twomey, Napa	67
Frog's Leap Winery, Napa	69
Stags' Leap Winery, Napa	76
Duckhorn Vineyards, Napa	80
Shafer, Napa	85
Plumpjack, Napa	90

Zinfandel

The Federalist, Lodi	40
Ravenswood 'Lodi Old Vine', Sonoma	41
Steele 'Shooting Star', California	42
Orin Swift 'Saldo', California	60
Cakebread Cellars, Red Hills Lake County	65
Ridge 'Three Valleys', Sonoma	65
Rombauer, Napa	70
Frog's Leap Winery, Napa	73

RED WINES *by the* BOTTLE

Italian Reds

Amarone, Luigi Righetti 'Capitel De Roari'	58
Amarone, Cesari 'Classico'	85
Amarone, Tommasi	100
Baby Amarone, Allegrini 'Palazzo Della Torre'	48
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 'Sito Moresco' Lange Rosso	68
Blend, Gaja, Ca'Marcanda 'Promis'	78
Blend, Gaja, Ca'Marcanda 'Magari'	98
Brunello di Montalcino, Il Poggione	105
Brunello di Montalcino, Altesino, 'Reserva'	115
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	48
Super Tuscan, Banfi 'Summus'	99
Super Tuscan, Banfi 'Excelsus'	115
Valpolicella, Tommasi 'Ripasso'	55

Blends and Assorted Reds

Blend, Lyeth 'Meritage', California	44
Blend, Ferrari-Carano 'Siena', Alexander Valley	50
Blend, Conundrum, California	51
Blend, Girard 'Artistry', Napa	60
Blend, Trefethen 'Double T', Oak Knoll	62
Blend, Stag's Leap Wine Cellars 'Hands of Time', Napa	69
Blend, BV 'Tapestry Reserve', Napa	85
Blend, Franciscan 'Magnificat', Napa	95
Malbec, Punto 'Final', Argentina	36
Malbec, Conquista 'Reserve', Argentina	44
Malbec, Piatelli, Argentina	52
Petite Sirah, Stags' Leap Winery, Napa	80
Sangiovese, Miner 'Gibson Ranch', Mendocino	64
Syrah, Plumpjack, Napa	98

WHITE WINES *by the* BOTTLE

Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	38
Fess Parker, Santa Barbara	45
Sonoma-Cutrer 'Russian River Ranches', Sonoma	52
ZD, California	56
Mer Soliel 'Reserve', Santa Lucia	60
Cuvaison 'Estate', Carneros	62
Cakebread Cellars, Napa	64
Pine Ridge 'Dijon Clones', Carneros	64
Groth, Napa	66
Trefethen, Napa	67
Rombauer, Carneros	68
Frog's Leap Winery, Napa	70
Ramey 'Russian River Valley', Sonoma	74
Jordan, Alexander Valley	75
Chalk Hill, Russian River Valley	79
Flowers 'Sonoma Coast', Sonoma	81
Grgich Hills, Napa	85
Shafer 'Red Shoulder Ranch', Napa-Carneros	88
Lewis Cellars 'Barcaglia Lane', Russian River Valley	100
Kistler 'Les Noisetiers', Sonoma Coast	105
Far Niente, Napa	110

Sauvignon Blanc

Geyser Peak, California	37
Emmolo, Napa	40
Simi, California	46
Whitehall Lane, Napa	47
Kim Crawford, New Zealand	50
Frog's Leap Winery, Rutherford	55
Groth, Napa	58
Merry Edwards, Russian River Valley	64
Duckhorn Vineyards, Napa	65
Cakebread Cellars, Napa	68

Pinot Grigio

Kris, Italy	38
Ruffino 'Lumina', Italy	42
Tommasi 'Le Rosse', Italy	46
Santa Margherita, Italy	52
Jermann, Italy	60

WHITE WINES *by the* BOTTLE

Assorted Whites

Riesling, Dr. Loosen, Germany	36
Riesling, Hogue, Washington	38
Viognier, Miner, Oakville	48
Blend, Conundrum, Rutherford	56
Moscato d'Asti, Risata, Italy	36
Moscato, Terra d'Oro, California	48
Rosé, Elouan, Oregon	45
Rosé, Il Poggione, 'Brancato Rosato', Italy	50
Rosé, Frog's Leap, 'Mendocino La Grenouille Rougante', Rutherford	52
Rosé, Miraval, France	68
Rosé, Domaine Serene 'R', Oregon	70

Champagne & Sparkling

Astoria 'Cuvee Lounge', Prosecco, Italy	38
Santa Margherita 'Brut', Prosecco, Italy	40
Chandon 'Brut', Napa	52
Mumm 'Brut Prestige', Napa	52
Scharffenberger 'Excellence', California	50
Mumm Rosé, Napa	52
Scharffenberger 'Excellence', Brut Rosé, California	56
Tommasi Prosecco, Italy	57
J Cuvee 20, Russian River Valley	58
Louis Roederer 'Brut Premier', France	85
Moet & Chandon 'Imperial', France	90
Veuve Cliquot 'Brut', France	99
Dom Perignon, 'Brut', France	250