



## 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.

ZELO

## SMALL PLATES

**Calamari Fritti** lemon garlic aioli 16.95 | 11.95

**Caramelized Brussels Sprouts** local honey, toasted almond 11.95

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

**Roasted Cauliflower** chilies, lemon, Parmigiano Reggiano 11.95

**Crab Cakes** jumbo lump, truffle aioli, dijon mayo 16.95

**Wild Mushroom Bruschetta** soft scrambled eggs, fontina, extra virgin olive oil, chives, truffle oil 12.95

**Braised Meatballs** Bolognese sauce, fontina 13.95

**Warm Olives** fennel, chilies, orange zest 8.95

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

**Matchstick Zucchini** basil, almond, Parmigiano Reggiano 10.95

**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

ZELO

## FLATBREAD

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**Tomato & Avocado** housemade mozzarella, chili flakes 13.95

**Margherita** housemade mozzarella, basil 12.95

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

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

**Goat Cheese and Pepperoni** mozzarella, jalapeno, local organic goat cheese 13.95

## PIZZA

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**Molinari Sausage and Pepperoni** 14.95

**Pepperoni** mozzarella, oregano 14.95

**Margherita** housemade mozzarella, basil 13.95

**Sausage** mozzarella, fresh fennel, onion 14.95

## SALADS

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

**Caesar** Parmigiano Reggiano, grilled ciabatta croutons 13.95 | 9.95

**Brasiliana** tomato, heart of palm, bibb lettuce, celery, sweet onion, avocado, lemon vinaigrette 14.95 | 10.95

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

**Beet & Burrata Caprese** avocado, basil, extra virgin olive oil, sea salt, 12 year balsamic 15.95 | 11.95

**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

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## PASTA

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**House Made Ravioli** ricotta, Parmigiano Reggiano, fresh herbs, tomato 20.95 | 16.95

**Fettucine with Chicken** spinach, almonds, light cream sauce 20.95 | 16.95

**Butternut Squash Ravioli** pancetta ham, sage, Parmigiano Reggiano 21.95 | 17.95

**Classic Lasagna** ricotta, mozzarella, Bolognese sauce 22.95

**Vegetarian Lasagna** ricotta, mozzarella, marinara sauce 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

**Herb Linguini with Lamb**, red wine, tomato, pecorino 24.95 | 20.95

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

## BURGERS

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

**Wild Acres Turkey Burger** butter lettuce, tomato, basil aioli 15.95

**Cheeseburger** butter lettuce, tomato, choice of local cheddar, fontina, Gruyere, mozzarella or blue cheese 15.95

**Bella Burger** caramelized onion, fontina, pickles, tomato, our special sauce 15.95

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

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## FISH

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

**Walleye Milanese** mashed potatoes  
and marinated tomatoes 30.95  
*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 42.95

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

## ALL NATURAL ENTREES

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**9oz Revier Farms Filet Mignon** roasted heirloom  
potatoes 45.95

**6oz Revier Farms Filet Mignon** roasted heirloom  
potatoes 36.95

**Dry Aged Pork Chops** porcini-pepper crust,  
roasted sweet potatoes 30.95

**Steak Sandwich** filet mignon, roasted onions, ciabatta,  
horseradish aioli 22.95

**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 45.95

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



WINES *by the* GLASS

**Cabernet**

Justin, Paso Robles	13.00	6.50
Whitehall Lane, Napa	15.00	7.50
Frank Family Vineyards, Napa	17.00	8.50
Groth, Oakville	18.00	9.00

**Pinot Noir**

Erath, Oregon	9.00	4.50
Meiomi, Monterey-Sonoma-Santa Barbara	13.00	6.50
Spell, 'Nichole's Blend', Sonoma	14.00	7.00
Belle Glos, 'Dairyman', Russian River Valley	17.00	8.50

**Zinfandel**

The Federalist, Lodi	10.00	5.00
Orin Swift 'Saldo', California	15.00	7.50

**Assorted Reds**

Merlot, Tangle Oaks, Napa	9.00	4.50
Malbec, Conquista 'Reserve', Argentina	12.00	6.00
Blend, Ferrari-Carano 'Siena', Sonoma	13.00	6.50

**Italian**

Chianti Classico, Villa Cafaggio	12.00	6.00
Barbera d'Alba, Pio Cesare	13.00	6.50
Super Tuscan, Villa Antinori	13.00	6.50
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	14.00	7.00
Trefethen, Oak Knoll District	15.00	7.50
Cakebread Cellars, Napa	16.00	8.00

**Pinot Grigio**

Kris, Veneto, Italy	10.00	5.00
Santa Margherita, Italy	14.00	7.00

**Sauvignon Blanc**

Emmolo, Napa, Ca	10.00	5.00
Kim Crawford, New Zealand	13.00	6.50
Merry Edwards, Russian River Valley	16.00	8.00

**Assorted Whites**

Riesling, Dr. Loosen, Germany	9.00	4.50
Moscato d'Asti, Risata, Italy	9.00	4.50
Rosé, Miraval, France	13.00	6.50

**Sparkling**

Santa Margherita Prosecco, Italy	12.00	6.00
Chandon 'Brut', California	14.00	7.00
Mumm Rosé, Napa	14.00	7.00

RED WINES *by the* BOTTLE

**Cabernet Sauvignon**

Hess 'Select', North Coast, California	43
Chateau St. Michelle, Washington	46
J. Lohr, Paso Robles	49
Justin, Paso Robles	52
Franciscan, Napa	54
Whitehall Lane, Napa	60
Frank Family Vineyards, Napa	68
Groth, Oakville	72
Frog's Leap 'Estate', Rutherford	73
Mount Veeder Winery, Napa	76
Pine Ridge, Napa	86
Grgich Hills, Napa	88
Chateau Montelena, Napa	89
Heitz, Napa	90
Joseph Phelps, Napa	98
Justin Isosceles, Paso Robles	110
Jordan, Alexander Valley	115
Stag's Leap Wine Cellars 'Artemis', Napa	115
Shafer 'One Point Five', Stag's Leap District	119
Miner, Napa	120
Chimney Rock, Stag's Leap District	125
Silver Oak, Alexander Valley	125
Caymus, Napa	130
Altamura, Napa	135
Paul Hobbs, Napa	144
Plumpjack, Napa	148
Nickel and Nickel, Hayne Vineyard, Napa	150
Lewis Cellars, Napa	152

RED WINES *by the* BOTTLE

**Pinot Noir**

Erath, Oregon	36
Robert Mondavi 'Private Selection', California	38
MacMurray Ranch, Sonoma	48
Acacia, Napa Valley-Carneros	50
Meiomi, Sonoma-Santa Barbara-Monterey	52
Spell 'Nichole's Blend', Sonoma	56
J Vineyards, Russian River Valley	62
Belle Glos 'Dairyman', Russian River Valley	68
La Crema, Sonoma	74
David Bruce, Sonoma	79
Robert Sinskey Vineyards, Carneros	82
Domaine Serene 'Yamhill', Willamette	83
Archery Summit 'Premier Cuvee', Willamette	84
Domaine Drouhin, Willamette Valley	94
Flowers, Sonoma Coast	95
Paul Hobbs, Russian River Valley	98
Domaine Serene, 'Evenstad Reserve', Willamette	110

**Merlot**

Tangle Oaks, Napa	36
Coppola 'Directors's Cut', Sonoma	52
Franciscan, Napa	64
Twomey, Napa	69
Frog's Leap Winery, Napa	74
Stags' Leap Winery, Napa	81
Duckhorn Vineyards, Napa	84
Shafer, Napa	89
Plumpjack, Napa	96
Pride Mountain Vineyards, Napa-Sonoma	97

**Zinfandel**

The Federalist, Lodi	40
Ravenswood 'Lodi Old Vine', Sonoma	44
Steele 'Shooting Star', California	47
Orin Swift 'Saldo', California	60
Ridge 'Three Valleys', Sonoma	69
Rombauer, Napa	72
Frog's Leap Winery, Napa	77

RED WINES *by the* BOTTLE

**Italian Reds**

Amarone, Luigi Righetti 'Capitel De Roari'	62
Amarone, Cesari 'Classico'	92
Amarone, Tommasi	115
Baby Amarone, Allegrini 'Palazzo Della Torre'	52
Barbera, Prunotto 'Fiulot'	48
Barbera, Pio Cesare 'Barbera d'Alba'	52
Barolo, Prunotto	87
Barolo, Pio Cesare	110
Blend, Gaja 'Sito Moresco' Lange Rosso	68
Blend, Gaja, Ca'Marcanda 'Promis'	82
Blend, Gaja, Ca'Marcanda 'Magari'	100
Brunello di Montalcino, Il Poggione	120
Brunello di Montalcino, Altesino, 'Reserva'	125
Brunello di Montalcino, Banfi	130
Chianti, Villa Cafaggio 'Classico'	48
Chianti, Ruffino 'Classico'	52
Chianti, Santa Margherita	62
Sangiovese, Conti Contini, 'Monna Nera'	46
Sangiovese, Rocco Della Macie 'Rubizzo'	49
Super Tuscan, Villa Antinori	52
Super Tuscan, Banfi 'Summus'	115
Super Tuscan, Banfi 'Excelsus'	125
Valpolicella, Tommasi 'Ripasso'	58

**Blends and Assorted Reds**

Blend, Lyeth 'Meritage', California	47
Blend, Ferrari-Carano 'Siena', Alexander Valley	52
Blend, Conundrum, California	57
Blend, Trefethen 'Double T', Oak Knoll	66
Blend, Girard 'Artistry', Napa	68
Blend, Stag's Leap Wine Cellars 'Hands of Time', Napa	72
Blend, Trefethen 'Dragon's Tooth', Napa	82
Blend, The Prisoner, Napa	88
Blend, BV 'Tapestry Reserve', Napa	88
Blend, Franciscan 'Magnificat', Napa	100
Malbec, Punto 'Final', Argentina	39
Malbec, Conquista 'Reserve', Argentina	48
Malbec, Piatelli, Argentina	55
Petite Sirah, Stags' Leap Winery, Napa	82
Sangiovese, Miner 'Gibson Ranch', Mendocino	65
Syrah, Plumpjack, Napa	100

WHITE WINES *by the* BOTTLE

**Chardonnay**

Kendall-Jackson 'Vintner's Reserve', California	38
Fess Parker, Santa Barbara	48
Sonoma-Cutrer 'Russian River Ranches', Sonoma	56
Trefethen, Napa	60
Cakebread Cellars, Napa	64
ZD, California	66
Cuvaison 'Estate', Carneros	67
Mer Soliel 'Reserve', Santa Lucia	68
Pine Ridge 'Dijon Clones', Carneros	69
Groth, Napa	70
Frog's Leap Winery, Napa	72
Rombauer, Carneros	74
Ramey 'Russian River Valley', Sonoma	76
Jordan, Alexander Valley	78
Chalk Hill, Russian River Valley	84
Flowers 'Sonoma Coast', Sonoma	86
Grgich Hills, Napa	90
Shafer 'Red Shoulder Ranch', Napa-Carneros	92
Lewis Cellars 'Barcaglia Lane', Russian River Valley	110
Kistler 'Les Noisetiers', Sonoma Coast	120
Far Niente, Napa	125

**Sauvignon Blanc**

Geyser Peak, California	39
Emmolo, Napa	40
Simi, California	48
Whitehall Lane, Napa	50
Kim Crawford, New Zealand	52
Frog's Leap Winery, Rutherford	59
Groth, Napa	62
Merry Edwards, Russian River Valley	64
Duckhorn Vineyards, Napa	68
Cakebread Cellars, Napa	74

**Pinot Grigio**

Kris, Italy	40
Ruffino 'Lumina', Italy	47
Tommasi 'Le Rosse', Italy	52
Santa Margherita, Italy	56
Jermann, Italy	65

WHITE WINES *by the* BOTTLE

**Assorted Whites**

Riesling, Dr. Loosen, Germany	36
Riesling, Hogue, Washington	40
Viognier, Miner, Oakville	50
Moscato d'Asti, Risata, Italy	36
Moscato, Terra d'Oro, California	48
Rosé, Elouan, Oregon	48
Rosé, Il Poggione, 'Brancato Rosato', Italy	52
Rosé, Miraval, France	52
Rosé, Domaine Serene 'R', Oregon	73

**Champagne & Sparkling**

Astoria 'Cuvee Lounge', Prosecco, Italy	40
Santa Margherita 'Brut', Prosecco, Italy	48
Scharffenberger 'Excellence', California	55
Chandon 'Brut', Napa	56
Mumm 'Brut Prestige', Napa	56
Mumm Rosé, Napa	56
Scharffenberger 'Excellence', Brut Rosé, California	58
Tommasi Prosecco, Italy	59
J Cuvee 20, Russian River Valley	60
Louis Roederer 'Brut Premier', France	90
Moet & Chandon 'Imperial', France	99
Veuve Cliquot 'Brut', France	105
Dom Perignon, 'Brut', France	295