



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

SALADS *and* SOUPS

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

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

Beet and Burrata Caprese avocado, 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

Add a Cup of Soup to Any Salad or Sandwich 5.50

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

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

BURGERS *and* SANDWICHES

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

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 & 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

Molinari Sausage and Pepperoni 14.95

Pepperoni mozzarella, oregano 14.95

Margherita housemade mozzarella, basil 13.95

Sausage mozzarella, fresh fennel, onion 14.95

Z E L O

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

Butternut Squash Ravioli pancetta ham, sage, Parmigiano Reggiano 17.95 | 13.95

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

Z E L O

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

Tangley 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