



## 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 17.95 | 12.95

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

**Crab Cakes** jumbo lump, truffle aioli, dijon mayo 17.95

**Classic Bruschetta** ciabatta, local tomatoes, basil, garlic, extra virgin olive oil 12.95

**Braised Meatballs** Bolognese sauce, fontina 13.95

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

**Beef Tenderloin Crostini** truffle aioli, chive, sea salt 15.95

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

**Parmesan Crusted Shrimp** lemon garlic aioli, cocktail sauce 17.95 | 12.95

## VEGETABLES

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

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

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

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

**Roasted Sweet Potatoes** Tuscan kale, bacon 10.95

**Grilled Eggplant Parmesan** housemade mozzarella, basil, marinara, Parmigiano Reggiano 12.95

\*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

---

**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 14.95

**Pepperoni and Goat Cheese** 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

## SALADS

---

**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

**Classic Caprese** local tomatoes, bufala mozzarella, 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

Z E L O

## PASTA

---

**House Made Ravioli** ricotta, Parmigiano Reggiano, fresh herbs, tomato 21.95 | 17.95

**Fettucine with Chicken** spinach, almonds, light cream sauce 21.95 | 17.95

**Linguini Primavera** roasted peppers, wild mushrooms, spinach, zucchini, tomato, basil, pecorino 20.95 | 16.95

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

**Vegetarian Lasagna** ricotta, mozzarella, marinara sauce 19.95

**Spaghetti al Fresco** local tomato, extra virgin olive oil, garlic, basil 18.95 | 14.95

**Tortiglioni Rossa** sausage, sweet peas, roasted peppers, Romana rossa sauce 23.95 | 19.95

**Spaghetti and Meatballs** Bolognese sauce 20.95 | 16.95

**Risotto** chicken, fresh herbs, spinach, goat cheese, pine nuts, 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 26.95 | 22.95

## BURGERS

---

*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

Z E L O

## FISH

---

**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

---

**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 25.95

**Brick Chicken** roasted heirloom potatoes and vegetables,  
lemon-thyme sauce 25.95

**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
Mount Veeder, Napa	15.00	7.50
Trefethen, Oak Knoll District	16.00	8.00
Frog's Leap Winery, Napa	20.00	10.00
Stag's Leap Wine Cellars 'Artemis', Napa	22.00	11.00

**Pinot Noir**

Meiomi, Monterey-Sonoma-Santa Barbara	13.00	6.50
Archery Summit 'Premier Cuvee', Willamette	14.00	7.00
J Vineyards, Monterey-Sonoma-Santa Barbara	14.00	7.00
Belle Glos, 'Las Alturas', Santa Lucia Highlands	17.00	8.50

**Zinfandel**

The Federalist, Lodi	10.00	5.00
Frog's Leap Winery, Napa	15.00	7.50

**Assorted Reds**

Merlot, Tangle Oaks, Napa	10.00	5.00
Malbec, Conquista 'Reserve', Argentina	12.00	6.00
Blend, Ferrari-Carano 'Siena', Sonoma	13.00	6.50
Blend, The Prisoner, Napa	17.00	8.50

**Italian**

Chianti Classico, Villa Cafaggio	12.00	6.00
Valpolicella, Tommasi 'Ripasso'	15.00	7.50
Super Tuscan, Villa Antinori	14.00	7.00
Blend, Gaja Ca'Marcanda 'Promis'	18.00	9.00

**Chardonnay**

Kendall Jackson, 'Vintner's Reserve', California	10.00	5.00
Sonoma Cutrer, 'Russian River Ranches', Sonoma	14.00	7.00
Trefethen, Oak Knoll District	15.00	7.50
Cakebread Cellars, Napa	17.00	8.50
Rombauer, Carneros	18.00	9.00

**Pinot Grigio**

Tommasi, Italy	10.00	5.00
Jermann, Italy	14.00	7.00

**Sauvignon Blanc**

Justin, Central Coast	9.00	4.50
Kim Crawford, New Zealand	13.00	6.50
Merry Edwards, Russian River Valley	17.00	8.50

**Assorted Whites**

Riesling, Dr. Loosen, Germany	10.00	5.00
Moscato, Terra d'Oro, California	11.00	5.50
Rosé, Meomi, Central Coast	11.00	5.50
Rosé, Miraval, France	13.00	6.50

**Sparkling**

Santa Margherita Prosecco, Italy	12.00	6.00
J Vineyards 'Cuvee 20', Sonoma	16.00	8.00
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
Mount Veeder Winery, Napa	60
Trefethen, Oak Knoll District	64
Whitehall Lane, Napa	65
Frank Family Vineyards, Napa	80
Frog's Leap 'Estate', Rutherford	80
Groth, Oakville	82
Pine Ridge, Napa	86
Duckhorn Vineyards, Napa	88
Stag's Leap Wine Cellars 'Artemis', Napa	88
ZD, Napa	89
Grgich Hills, Napa	90
Chateau Montelena, Napa	92
Heitz, Napa	95
Joseph Phelps, Napa	100
Justin Isosceles, Paso Robles	110
Jordan, Alexander Valley	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
Nickel and Nickel 'State Ranch', Napa	135
Paul Hobbs, Napa	148
Plumpjack, Napa	150
Lewis Cellars, Napa	160

## RED WINES *by the* BOTTLE

### Pinot Noir

Erath, Oregon	40
Robert Mondavi 'Private Selection', California	42
MacMurray Ranch, Sonoma	48
Acacia, Napa Valley-Carneros	52
Meiomi, Sonoma-Santa Barbara-Monterey	55
Archery Summit 'Premier Cuvee', Willamette	56
J Vineyards, Sonoma-Santa Barbara-Monterey	56
Belle Glos 'Las Alturas', Santa Lucia Highlands	68
Spell 'Nichole's Blend', Sonoma	69
La Crema, Sonoma	74
David Bruce, Sonoma	80
Robert Sinskey Vineyards, Carneros	82
Domaine Serene 'Yamhill', Willamette	83
Domaine Drouhin, Willamette Valley	94
Flowers, Sonoma Coast	95
Paul Hobbs, Russian River Valley	100
Domaine Serene, 'Evenstad Reserve', Willamette	110
Patz and Hall 'Pisoni Vineyard', Santa Lucia Highlands	125

### Merlot

Tangley Oaks, Napa	40
Coppola 'Directors's Cut', Sonoma	55
Franciscan, Napa	68
Twomey, Napa	72
Frog's Leap Winery, Napa	74
Stags' Leap Winery, Napa	85
Duckhorn Vineyards, Napa	87
Shafer, Napa	92
Plumpjack, Napa	96
Pride Mountain Vineyards, Napa-Sonoma	98

### Zinfandel

The Federalist, Lodi	40
Ravenswood 'Lodi Old Vine', Sonoma	44
Steele 'Shooting Star', California	47
Frog's Leap Winery, Napa	60
Orin Swift 'Saldo', California	60
Ridge 'Three Valleys', Sonoma	70
Rombauer, Napa	75

## RED WINES *by the* BOTTLE

### Italian Reds

Amarone, Luigi Righetti 'Capitel De Roari'	65
Amarone, Cesari 'Classico'	95
Amarone, Tommasi	120
Baby Amarone, Allegrini 'Palazzo Della Torre'	52
Barbera, Prunotto 'Fiulot'	48
Barbera, Pio Cesare 'Barbera d'Alba'	62
Barolo, Prunotto	87
Barolo, Pio Cesare	125
Blend, Gaja, Ca'Marcanda 'Promis'	72
Blend, Gaja 'Sito Moresco' Lange Rosso	88
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'	55
Chianti, Santa Margherita	65
Sangiovese, Conti Contini, 'Monna Nera'	46
Sangiovese, Rocco Della Macie 'Rubizzo'	49
Super Tuscan, Villa Antinori	56
Super Tuscan, Banfi 'Summus'	120
Super Tuscan, Banfi 'Excelsus'	130
Valpolicella, Tommasi 'Ripasso'	60

### 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, The Prisoner, Napa	68
Blend, Stag's Leap Wine Cellars 'Hands of Time', Napa	72
Blend, Trefethen 'Dragon's Tooth', Napa	82
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	85
Sangiovese, Miner 'Gibson Ranch', Mendocino	65
Syrah, Plumpjack, Napa	100

## WHITE WINES *by the* BOTTLE

### Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	40
Fess Parker, Santa Barbara	48
Sonoma-Cutrer 'Russian River Ranches', Sonoma	56
Trefethen, Oak Knoll District	60
Cuvaison 'Estate', Carneros	67
Cakebread Cellars, Napa	68
Mer Soliel 'Reserve', Santa Lucia	68
Pine Ridge 'Dijon Clones', Carneros	69
ZD, California	71
Groth, Napa	70
Rombauer, Carneros	72
Frog's Leap Winery, Napa	75
Ramey 'Russian River Valley', Sonoma	76
Jordan, Alexander Valley	79
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

Justin, Central Coast	36
Emmolo, Napa	42
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	68
Duckhorn Vineyards, Napa	68
Cakebread Cellars, Napa	75

### Pinot Grigio

Tommasi 'Le Rosse', Italy	40
Kris, Italy	42
Ruffino 'Lumina', Italy	47
Jermann, Italy	56
Santa Margherita, Italy	62

## WHITE WINES *by the* BOTTLE

### Assorted Whites

Riesling, Dr. Loosen, Germany	40
Riesling, Hogue, Washington	42
Viognier, Miner, Oakville	52
Moscato d'Asti, Risata, Italy	38
Moscato, Terra d'Oro, California	44
Rosé, Meiomi, Santa Barbara-Sonoma-Monterey	44
Rosé, Elouan, Oregon	50
Rosé, Miraval, France	52
Rosé, Il Poggione, 'Brancato Rosato', Italy	55
Rosé, Domaine Serene 'R', Oregon	73

### Champagne & Sparkling

Astoria 'Cuvee Lounge', Prosecco, Italy	40
Santa Margherita 'Brut', Prosecco, Italy	48
Scharffenberger 'Excellence', California	55
Mumm Rosé, Napa	56
Mumm 'Brut Prestige', Napa	58
Scharffenberger 'Excellence', Brut Rosé, California	58
Tommasi Prosecco, Italy	59
Chandon 'Brut', Napa	60
J Vineyards 'Cuvee 20', Russian River Valley	64
Louis Roederer 'Brut Premier', France	95
Moet & Chandon 'Imperial', France	100
Veuve Cliquot 'Brut', France	110
Dom Perignon, 'Brut', France	295