



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

Bruschetta avocado, burrata, basil, ciabatta, extra virgin olive oil 13.95

Caramelized Brussels Sprouts local honey, toasted almond 11.95

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

Matchstick Zucchini basil, almond, Parmigiano Reggiano 10.95

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

Roasted Cauliflower chilies, lemon, Parmigiano Reggiano 11.95

Parmesan Crusted Shrimp lemon garlic aioli, cocktail sauce 17.95 | 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

Spicy Bolognese mozzarella, Parmesan Reggiano 14.95

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

Beet Caprese heirloom beets, local burrata, 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

Butternut Squash Ravioli pancetta ham, sage, browned butter, Parmigiano Reggiano 22.95 | 18.95

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, wild mushrooms, pinot grigio, taleggio cheese, Parmigiano Reggiano 22.95 | 18.95

Spicy Crab Spaghetti Fresno chilies, lemon, mint, extra virgin olive oil 24.95 | 20.95

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 heirloom 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

Hess 'Select', North Coast California	11.00	5.50
Justin, Paso Robles	13.00	6.50
Whitehall Lane, Napa	15.00	7.50
Mount Veeder, Napa	16.00	8.00
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
Belle Glos, 'Dairyman', Russian River Valley	17.00	8.50
Domaine Drouhin, Dundee Hills	20.00	10.00

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, Cecchi	11.00	5.50
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	11.00	5.50
Sonoma Cutrer, 'Russian River Ranches', Sonoma	14.00	7.00
Mer Soleil 'Reserve' Santa Lucia Highlands	15.00	7.50
Cakebread Cellars, Napa	18.00	9.00

Pinot Grigio

Tommasi, Italy	10.00	5.00
Santa Margherita, Italy	14.00	7.00

Sauvignon Blanc

Justin, Central Coast	10.00	5.00
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, Miraval, France	14.00	7.00

Sparkling

Santa Margherita Prosecco, Italy	12.00	6.00
Mumm 'Brut Prestige', Napa	13.00	6.50
Mumm Rosé, Napa	14.00	7.00

RED WINES *by the* BOTTLE

Cabernet Sauvignon

Hess 'Select', North Coast, California	44
Chateau St. Michelle, Washington	46
J. Lohr, Paso Robles	49
Justin, Paso Robles	52
Franciscan, Napa	54
Whitehall Lane, Napa	60
Mount Veeder Winery, Napa	64
Trefethen, Oak Knoll District	72
Duckhorn Vineyards, Napa	80
Frank Family Vineyards, Napa	82
Groth, Oakville	85
Pine Ridge, Napa	86
Stag's Leap Wine Cellars 'Artemis', Napa	88
Grgich Hills, Napa	90
Chateau Montelena, Napa	92
Frog's Leap 'Estate', Rutherford	94
Heitz, Napa	95
ZD, Napa	96
Joseph Phelps, Napa	100
Justin Isosceles, Paso Robles	110
Jordan, Alexander Valley	115
Shafer 'One Point Five', Stag's Leap District	120
Miner, Napa	124
Chimney Rock, Stag's Leap District	125
Silver Oak, Alexander Valley	130
Caymus, Napa	135
Nickel and Nickel 'State Ranch', Napa	140
Nickel and Nickel 'Branding Iron', Oakville	140
Paul Hobbs, Napa	150
Plumpjack, Napa	155

RED WINES *by the* BOTTLE

Pinot Noir

Erath, Oregon	44
Robert Mondavi 'Private Selection', California	46
MacMurray Ranch, Sonoma	48
Meiomi, Sonoma-Santa Barbara-Monterey	52
Acacia, Napa Valley-Carneros	53
Archery Summit 'Premier Cuvee', Willamette	56
J Vineyards, Sonoma-Santa Barbara-Monterey	58
Belle Glos 'Dairyman', Russian River Valley	68
Spell 'Nichole's Blend', Sonoma	70
La Crema, Sonoma	74
Domaine Drouhin, Willamette Valley	80
David Bruce, Sonoma	82
Domaine Serene 'Yamhill', Willamette	86
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	75
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	45
Steele 'Shooting Star', California	50
Frog's Leap Winery, Napa	60
The Prisoner Wine Co. 'Saldo', California	65
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, Cecchi 'Classico'	44
Chianti, Villa Cafaggio 'Classico'	50
Chianti, Ruffino 'Classico'	58
Chianti, Santa Margherita	68
Sangiovese, Conti Contini, 'Monna Nera'	46
Sangiovese, Rocco Della Macie 'Rubizzo'	50
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, The Prisoner, Napa	68
Blend, Stag's Leap Wine Cellars 'Hands of Time', Napa	72
Blend, Girard 'Artistry', Napa	74
Blend, Trefethen 'Dragon's Tooth', Napa	82
Blend, BV 'Tapestry Reserve', Napa	88
Blend, Franciscan 'Magnificat', Napa	100
Malbec, Punto 'Final', Argentina	42
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	44
Fess Parker, Santa Barbara	48
Sonoma-Cutrer 'Russian River Ranches', Sonoma	56
Mer Soliel 'Reserve', Santa Lucia	60
Cuvaison 'Estate', Carneros	67
Trefethen, Oak Knoll District	68
Pine Ridge 'Dijon Clones', Carneros	69
Groth, Napa	70
Cakebread Cellars, Napa	72
ZD, California	74
Frog's Leap Winery, Napa	75
Stag's Leap Cellars 'Karia', Napa	77
Chalk Hill, Russian River Valley	78
Jordan, Alexander Valley	79
Rombauer, Carneros	82
Flowers 'Sonoma Coast', Sonoma	86
Grgich Hills, Napa	90
Shafer 'Red Shoulder Ranch', Napa-Carneros	95
Lewis Cellars 'Barcaglia Lane', Russian River Valley	110
Kistler 'Les Noisetiers', Sonoma Coast	120
Far Niente, Napa	125

Sauvignon Blanc

Justin, Central Coast	40
Emmolo, Napa	44
Simi, California	48
Whitehall Lane, Napa	50
Kim Crawford, New Zealand	52
Frog's Leap Winery, Rutherford	60
Twomey, Napa-Sonoma	62
Groth, Napa	65
Merry Edwards, Russian River Valley	68
Duckhorn Vineyards, Napa	72
Cakebread Cellars, Napa	78

WHITE WINES *by the* BOTTLE

Pinot Grigio

Tommasi 'Le Rosse', Italy	40
Kris, Italy	42
Ruffino 'Lumina', Italy	47
Santa Margherita, Italy	56
Jermann, Italy	65

Assorted Whites

Riesling, Dr. Loosen, Germany	40
Riesling, Hogue, Washington	45
Viognier, Miner, Oakville	52
Moscato d'Asti, Risata, Italy	40
Moscato, Terra d'Oro, California	44
Rosé, Conundrum, California	45
Rosé, Meiomi, Santa Barbara-Sonoma-Monterey	48
Rosé, Elouan, Oregon	50
Rosé, Il Poggione, 'Brancato Rosato', Italy	55
Rosé, Miraval, France	56
Rosé, Domaine Serene 'R', Oregon	75

Champagne & Sparkling

Astoria 'Cuvee Lounge', Prosecco, Italy	40
Santa Margherita 'Brut', Prosecco, Italy	48
Mumm 'Brut Prestige', Napa	52
Scharffenberger 'Excellence', California	55
Mumm Rosé, Napa	56
Scharffenberger 'Excellence', Brut Rosé, California	58
Tommasi Prosecco, Italy	60
Chandon 'Brut', Napa	65
J Vineyards 'Cuvee 20', Russian River Valley	75
Nicolas Feuillatte 'Brut Reserve', France	92
Louis Roederer 'Brut Premier', France	95
Moet & Chandon 'Imperial', France	100
Veuve Cliquot 'Brut', France	110
Dom Perignon, 'Brut', France	295