

SALUMI BAR MENU

MEAT CHOICE OF 3 \$16 / CHOICE OF 5 \$26

CULATELLO \$5	most prized pork product of italy, aged 1 year
MORTADELLA \$4	pork with pistachios & lardo
BRESAOLA \$8	air-dried beef from selected black angus

SALAME CON PORCINI \$6	dried pork sausage with red-wine-soaked porcini
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LOMBO \$7	berkshire loin seasoned with orange zest & fennel
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PANCETTA PEPATA \$4	rosemary & black-pepper-cured berkshire pork belly
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NAPOLITA \$5	air-cured & dried spicy pork sausage
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CHEESE CHOICE OF 3 \$13 / CHOICE OF 5 \$21

TESTUN AL BAROLO \$5	mixed milk, semi-firm, aged in a small oak barrel under the must of Barolo wine <i>piedmont</i>
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PECORINO TOSCANO STAGIONATO \$5	sheep's milk, semi-hard, nutty <i>toscana d.o.c.</i>
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PARMIGIANO REGGIANO \$4	cow's milk, hard, aged, grainy <i>emiglia-romagna</i>
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BLU DEL MONCENISIO \$5	cow's milk, firm, moist texture, full flavored blue <i>lombardia</i>
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FONTINA VAL D'AOSTA \$5	cow's milk, semi-firm, woody, 3 month grotto-aged <i>valle d'aosta</i>
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BRA TENERO \$4	cow's milk, semi-hard, mild and milky <i>piemonte</i>
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PECORINO SARDO \$5	sheep's milk, firm, organic, tangy <i>sardegna</i>
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SIDES

OYSTERS MP / PICKLED VEGETABLES \$4

SPICY RAPINI SALAD \$6 / MIXED OLIVES \$5

ZYLO

TUSCAN STEAK HOUSE

printed 7/15/10 • 20% gratuity added to parties of 6 or more

CHEF DE CUISINE David Kirschner

PLATE OF THE DAY

MONDAY spaghetti & meatballs

TUESDAY eggplant parmesan

WEDNESDAY seasonal lasagna

THURSDAY espresso short ribs

FRIDAY market-fresh whole fish

PIZZA RUSTICA

prepared fresh daily & baked to order

MOZZARELLA PIZZA \$11 mozzarella with vine-ripened plum tomatoes & fresh-picked basil leaves

PROSCIUTTO PIZZA \$13 prosciutto, red onion marmellata, shaved fontina cheese & baby arugula

MUSHROOM PIZZA \$14 mixed wild mushrooms, robiola fonduta, truffle oil & chives

ANTIPASTI

ZUPPA DEL GIORNO \$7 chef's soup of the day

CALAMARI FRITTI \$12 flash-fried & tossed with hot cherry pepper aioli, watercress & red onion

MEATBALLS \$10 hand-rolled pork & veal meatballs, fontina fonduta, celery leaf & parsley salad

FLUKE CRUDO \$12 local raw fluke, watermelon, radish, sea beans, olio verde & lime

SHRIMP COCKTAIL \$13 white mayan prawns & limoncello cocktail sauce

TUNA TARTARE \$14 avocado, tomatoes, smoked marcona almonds, jalapeno & shallots

SALAD

CAESAR SALAD \$9 garlic croutons & shaved parmesan cheese

ZYLO SALAD \$9 assorted baby greens, pickled vegetables & red wine vinaigrette

GRILLED OCTOPUS \$12 yukon gold potato, olives, greens & roasted tomato

ROASTED BABY BEETS \$14 smoked marcona almonds, pecorino, banyuls & arugula

HEIRLOOM TOMATO & WATERMELON \$14 ricotta salata, black olive oil, pickled rind

PASTA

BUCATINI ALL'AMATRICIANA \$9/\$15 pancetta, chili flake, red onion, fire-roasted tomatoes & pecorino romano

SPINACH GNOCCHI \$11/\$18 fava, morels, mushroom brodo & prosciutto di parma

SPAGHETTI ALLA CARBONARA \$9/\$15 pancetta, egg, black pepper, peas & pecorino romano

ORECCHIETTE \$8/\$14 spicy lamb sausage & broccoli rabe

RIGATONI \$13/\$19 lobster, corn, parsley & lobster butter

ENTRÉE

BRANZINO \$23 whole & boneless, wilted arugula salad, heirloom cherry tomatoes & tapenade

HALIBUT \$28 braised kale, tuscan white beans & smoked tomato broth

SCALLOPS \$28 pan-seared, spring vegetable brodo & herb salad

SEARED TUNA \$32 juniper-crust ed ahi steak, grilled treviso, saba, & yellow tomato puree

AMISH CHICKEN \$22 grilled with lemon, rosemary, baby fennel, lemon brodo & chicken liver spiedini

COLORADO RACK OF LAMB \$36 sweet garlic puree, heirloom carrots & fingerling potatoes

VEAL CHOP MILANESE \$38 tricolore salad, capers, cherry tomatoes & lemon citronette

STEAK

prime, dry-aged, 100% black angus beef from creekstone farms grilled, finished with tuscan olive oil, sea salt & a watercress salad

8 OZ. SKIRT STEAK \$24

20 OZ. BONE-IN RIBEYE \$38

10 OZ. FILET MIGNON \$36

12 OZ. BONE-IN FILET MIGNON \$42

20 OZ. BONE-IN NY STRIP \$37

20 OZ. PORTERHOUSE \$42

SIDES

CREAMY POLENTA \$6 / CREAMED TUSCAN BLACK KALE \$7

FRENCH FRIES \$6 / TUSCAN POTATOES \$6 / GRILLED ASPARAGUS \$7

CARAMELIZED GREEN BEANS & WALNUTS \$6