

STARTERS

- ZUPPA DEL GIORNO \$8** chef's daily selection
- ZYLO SALAD \$8** assorted baby greens, pickled vegetables, red wine vinaigrette
- CAESAR SALAD \$9** garlic croutons & shaved parmesan cheese
- CALAMARI FRITTI \$13** hot cherry peppers aioli, watercress, red onion
- RISOTTO BALLS \$8** roasted squash, fontina, marinara

PIZZAS

- MOZZARELLA PIZZA \$11** mozzarella, vine-ripened plum tomatoes, fresh-picked basil leaves
- MUSHROOM PIZZA \$12** robiola fonduta, mixed wild mushrooms, truffle oil, chives
- PIZZA BIANCO \$12** garlic, potatoes, chilies, pancetta, mozzarella, herbs
- LAMB PIZZA \$13** spicy lamb sausage, rapini, parmigiano
- PIZZA DEL GIORNO \$12** chef's daily selection

PASTAS

- SPAGHETTI POMODORO \$13** tomatoes, parmigiano reggiano, basil
- LINGUINE CLAMS \$17** manila clams, garlic, white wine, dried chilies
- CAVATELLI \$16** fennel sausage, escarole, chilies, garlic
- GNOCCHI \$15** basil pesto, charred tomatoes, pine nut bread crumbs

PANINIS

hot-pressed ciabatta sandwiches ~ mixed greens or french fries

- SPECIALS COMBO \$14** zuppa del giorno, mixed greens or zylo caesar and our 1/2 sandwich special of the day.
- MOZZARELLA \$10** tomato, fire-roasted peppers, basil, pine nut pesto
- WILD MUSHROOM \$11** wild mushroom, tallegio cheese, white truffle oil, chilies
- CHICKEN PARMESAN \$12** lightly breaded chicken, roasted tomato confit, mozzarella cheese
- PROSCIUTTO \$13** prosciutto de parma, black olive tapenade, mozzarella cheese
- PORK ARISTA \$12** caramelized-smoked onions, swiss cheese, kosher pickle, fennel aioli
- NAPOLITA \$12** spicy pork sausage, braised fennel, hot cherry pepper aioli, parsley

SANDWICHES

un-pressed sandwiches ~ mixed greens or french fries

- TUNA TARTINE \$13** imported Italian tuna, olives, capers, roasted peppers, tomatoes, red onion, basil
- HOT MORTADELLA \$12** fried egg, provolone, spicy aioli, frisee, brioche bun
- BBQ SHORT RIB \$18** glazed tender short ribs, creamy coleslaw, brioche bun
- GRILLED BURGER \$12** crispy pancetta, caramelized onions, cheddar, brioche bun

ENTREE

- AHI TUNA SALAD \$22** seared ahi tuna, tomato, potato, olive, haricots verts, black truffle vinaigrette
- BRANZINO \$27** wilted arugula salad, cherry tomatoes, olive tapenade
- ZYLO MARKET CHICKEN SALAD \$15** seasonal grilled vegetables, mixed baby lettuces, candied walnuts, herbed-grilled chicken breast, pesto vinaigrette
- GRILLED CHICKEN \$23** rosemary, baby fennel, lemon brodo
- STEAK COBB SALAD \$18** pancetta, gorgonzola, arugula & radicchio, avocado, egg, tomato, skirt steak, red wine vinaigrette
- SKIRT STEAK \$24** porcini rubbed, extra virgin olive oil, house-cut fries

SIDES \$6

- FRENCH FRIES**
- ONION RINGS**
- GRILLED ASPARAGUS**
- SAUTEED BROCCOLI RABE**

ZYLO
TUSCAN STEAK HOUSE

RESTAURANT CHEF Seadon Shouse
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