

HOW WE DO HAPPY HOUR

**1/2 PRICE SIGNATURE COCKTAILS,
\$5 WINE, \$3 PERONI & \$1 OYSTERS***

monday–friday, 5–7pm, in the salumeria

hungry? check out the new salumeria menu
featuring Salumeria Belliese meats &
artisanal cheeses on the back of this card

*\$1 OYSTERS OFFERED WEDNESDAYS ONLY

ZYLO

TUSCAN STEAK HOUSE

W HOBOKEN 225 river street hoboken, nj 07030
201.253.2500 direct ZYLORESTAURANT.com

SALUMERIA MENU

SALUMI

CULATELLO \$5

italy's most prized pork product, aged one 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

LOMBO \$7

berkshire loin seasoned with orange zest & fennel

PANCETTA PEPATA \$4

rosemary & black-pepper-cured berkshire pork belly

CACCIATORINI AL DIAVOLO \$5

air-cured & dried spicy pork sausage

FORMAGGI

UBRIACCO DI PROSECCO \$5

cow's milk, semi-firm, prosecco must covered *veneto*

PECORINO TOSCANO STAGIONATO \$5

sheep's milk, semi-hard, nutty *toscana d.o.c.*

PARMIGIANO REGGIANO \$4

cow's milk, hard, aged, grainy *emiglia-romagna*

GORGONZOLA PICCANTE \$5

cow's milk, semi-soft, sharp & sweet blue *lombardia*

BIANCO SARDO DI MOLITERNO \$4

sheep's milk, firm, earthy, sweet & tangy *sardegna*

PECORINO FOGLIE DI NOCE \$6

sheep's milk, semi-hard, wrapped in walnut leaves *le marche*

STUZZICHINI

PICKLED VEGETABLES \$4

BACCALA MANTECATA \$4

SPICY RAPINI SALAD \$6

MIXED OLIVES \$5

FRUTTI DI MARE DEL GIORNO MP