



BENVENUTI

We are pleased to welcome you to Ristorante Zio Lino. Our food philosophy is in the spirit of Italian cuisine, simple, rustic and with good ingredients. You will always be in good hands with our passionate staff, who always create a cozy and family atmosphere that meets everyone.

PARTIES

We can also have larger companies. We can put together a good menu that accommodates your wishes. The menu can be enjoyed as "To go" or at our cozy restaurant, which seats 60 people.

We also recommend our popular "To go" buffet consisting of a large and varied selection of Italian specialties.
Feel free to contact us for further information.

CONTACT

43904099 | ristorante@ziolino.dk
www.ziolinoristorante.dk | @ziolinoristorante

Info regarding allergens can be provided to staff

APERITIVO • APERITIF

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APEROL SPRITZ 85,-

Aperol, prosecco, Sparkling water and orange.

LIMONCELLO TONIC 85,-

Limoncello liqueur, tonic water and lemon.

CAMPARI LEMON 85,-

Campari, Schweppes lemon and lemon.

NEGRONI 85,-

Campari, gin, vermouth and orange.

GIN & TONIC 85,-

Tanquray gin, Schweppes tonic and lemon
(Hendricks gin 20,-)

ZIO LINO • MENU

PLEASE ASK YOUR WAITER
FOR THE MENU OF THE DAY

ANTIPASTI • STARTERS

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CARPACCIO ALLA PIEMONTESE 110,-

Made like in Piedmont. Thin slices of beef carpaccio marinated with truffle pesto and lemon, topped with arugula, parmesan cheese and a marinated artichoke.

CROSTONE CON MORTADELLA 120,-

Crispy fried bread with burrata cheese, pistachio pesto and mortadella ham.

CAPELANTE ALLO CHAMPAGNE 140,-

Scallops au gratin in champagne sauce, to that pea puree.

PESCE SPADA MARINATO 130,-

Raw marinated swordfish packed with acid, herbs and greens.

ZUPPA DEL GIORNO (DAILY PRICE)

Soup of the Day

(Ask the waiter)

PRIMI • PASTA

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PAPPARDELLE CON RAGÚ DI SALSICCIA 165,-

Regional dish from Emilia-Romagna. Wide strips of pasta tossed in a ragú (meat sauce) of homemade salsiccia (Italian sausage), tomato and basil, topped with Parmesan cheese.

TORTELLONI FUNGHI E ZAFFERANO 175,-

Pasta with meat filling turned in a delicate saffron sauce, topped with seasonal fried mushrooms and Parmesan cheese.

RIGATONI ALLA GENOVESE 165,-

Specialty from Genoa. Pasta turned in a sweet and creamy sauce made from onions that are cooked in a meat stock and finally topped with parmesan cheese.

LINGUINE ALLA MARINARA 180,-

Pasta with venus mussels and tiger prawns sautéed in white wine, garlic, cherry tomatoes, parsley and a touch of chilli.

CARNI • MEAT

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Potatoes and garnish are included

OSSOBUCO ALLA MILANESE 250,-

Long-simmered veal ossobuco in a sauce with white wine, tomato, carrots and celery.

TOURNEDOS AI FUNGHI 320,-

Tournedos of beef tenderloin with a delicate red wine sauce and seasonal mushrooms.

TAGLIATA DI RIBEYE AL ROSMARINO 300,-

Sliced ribeye steak with browned butter and rosemary
(300g)

PICCATA DI POLLO 230,-

Thin slices of organic Danish chicken breast in a white wine, lemon and caper sauce, topped with parsley.

PESCE • FISH

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Potatoes and garnish are included

PESCE DEL GIORNO (DAILY PRICE)

Today's fish (ask the waiter)

DOLCE • DESSERT

TIRAMISU 85,-
Creamy coffee cake.

GELATO MISTO 85,-
Mixed Italian ice cream.

TORTA DEL GIORNO (DAILY PRICE)
Today's cake.
(Ask the waiter)

FORMAGGIO MISTO 110,-
Mixed selection of cheese

VINI DOLCE

RECIOTO DELLA VALPOLICELLA	GAMBA	GL. 75	410
Classic dark and sweet dessert wine with notes of raisins and prunes.			

PASSITO CAMPOSOLE	GAMBA	GL. 75	450
Fresh light and charming sweet dessert wine with notes of dried fruit and vanilla.			

VINI SPUMANTI

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PROSECCO EXTRA DRY DOC	CORTE DELLE CALLI	GL. 70	280
A fruity and harmonious Prosecco. Fresh festive bubbles from northern Italy with light dryness and fine fruity tones.			
MOSCATO D'ASTI DOCG	PIAZZO		350
Slightly bubbly, sweet Italian classic. Aromatic, tropical fruits and citrus fruits.			

VINI ROSATI

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CERASUOLO D'ABRUZZO DOC	CALDORA	GL. 70	165	280
Fresh and charming semi-dry Italian rosé from Abruzzo with juicy notes of strawberries.				
CHIARETTO BARDOLINO DOCG	TERRE IN FIORE [ORGANIC]			375
Dry organic light rosé. Very fresh and delicate.				
DOLOMITI IGT	KELLEREI BOZEN			430
Classic dry and crisp rosé in southern French style with fine fullness and a slightly spicy touch.				

VINI BIANCHI

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ALTO-ADIGE / SOUTH TYROL

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CHARDONNAY RISERVA DOC KELLEREI BOZEN 670
Powerful and crispy oak-aged Chardonnay.

RIESLING DOC KELLEREI BOZEN 530
Dry, flowery and slightly aromatic.

SAUVIGNON BLANC DOC KELLEREI BOZEN 510
Dry and fresh with notes of citrus and elderflower.

VENETO

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PINOT GRIGIO DOC BERTOLDI 320
Dry and fresh white wine with good fullness and crispiness.

LUGANA DOC VAL DEI MOLINI 350
Fresh and delicate taste with excellent persistence.

TUSCANY

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BIANCO TOSCANA IGT ROSSETTI GL. 70 170 290
Fresh and dry white wine.

CAMPANIA

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GRECO DI TUFO DOC TENUTA SCUOTTO 450
Characterful and full-bodied with high complexity.

FIANO "OI NI" IGT TENUTA SCUOTTO 600
The barrel Fiano. Powerful and characterful.

SICILY

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CHARDONNAY IGT LUMÁ GL. 85 ½ 225 360
Fresh and full-bodied with light creamy notes.

VINI ROSSI

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ALTO-ADIGE / SOUTH TYROL

PINOT NERO RISERVA DOC BOZEN WINERY 690
Juicy and dry red wine with lots of elegance. Good all-round wine.

CAMPANIA

TAURASI DOCG TENUTA SCUOTTO 700
The taste is dry, round and full-bodied.
The tannins are soft and pleasant.

PIEMONTE

BARBERA D'ASTI SUPERIORE DOCG ROCCANERA 470
Elegant and complex Piedmont wine.

BARBERA D'ASTI SUPERIORE DOCG IL TEMPO CHE PASSA 590
Big potent fruit bomb with great depth.

NEBBIOLO DOCG LA SPINETTA 590
The taste is dry and soft with well-balanced tannins.

BARBARESCO DOCG GAJA 2700
The taste is rich, with lots of power.

BAROLO RISERVA "ARGANTE" CASCINA RADICE 670
Nice balance between dry power and elegance.

PUGLIA

PRIMITIVO DI MANDURIA DOC IL BACCA GL. 150 ½ 300 550
The King of Primitivo. Powerful, velvety taste bomb.
Perhaps the world's best Primitivo.

SICILY

NERO D'AVOLA RISERVA DOC DON ANTONIO 600
Velvety soft, juicy and full of character.

VINI ROSSI

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TUSCANY

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ROSSO TOSCANA IGT	ROSSETTI	GL. 70	170	290
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Charmingly juicy with fresh fruity tones.

CHIANTI CLASSICO RISERVA DOCG	ROSSETTI			490
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The taste is dry and fresh with a full body and great finish.

BRUNELLO DI MONTALCINO DOCG	POGGIO CONTE			900
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Extremely velvety soft, full-bodied and warm with a spicy aftertaste.

VALPOLICELLA

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RIPASSO SUPERIORE DOC	LE QUARE	GL. 90	½ 250	390
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Characterful Italian classic, good power and fine softness.

RIPASSO SUPERIORE DOC	CORTE GUALA			490
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A velvety and fresh Ripasso.

AMARONE DOCG	LE QUARE			690
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Fine balance between power and finesse. 15% alcohol.

AMARONE DOCG	CORTE GUALA			1100
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Very full-bodied and velvety red wine with spicy notes and red berries

VINI NATURE

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SEASON SELECTION

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ORANGE				490
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Green grapes fermented with the grape skin, which give color and tannin. The wine is unfiltered and has no added sulfur.

ROSSO				490
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Red wine made with minimal human influence to reflect the winery's terroir best possible. No added sulfur.

BIBITE • BEVERAGES

SODA 0.33 L 35,-
Coca-Cola, Coca-Cola Zero, Fanta
and Schweppes Lemon.

WATER 35,-
With or without bubbles.

BIRRA • DRAFT BEER

MENABREA BIONDA 39,- / 65,-
Italian lager
Small 0.2 L
Large 0.4 L

MENABREA AMBRATA 39,- / 65,-
Italian classic
Small 0.2 L
Large 0.4 L

CAFFÉ • COFFEE

AMERICANO 35,-

ESPRESSO 30,-

DOUBLE ESPRESSO 35,-

MACCHIATO COFFEE 35,-

CAPPUCCINO 40,-

LATTE COFFEE 40,-

THE 35,-

IRISH COFFEE 90,-

ESPRESSO MARTINI 90,-



RISTORANTE

ZIO LINO

EST. 2014