



## ZINGARI RISTORANTE

*Travel light and carry a smile. From Italy with love. All welcome.*

### ANTIPASTO

- GNOCCHI AL PESTO. gnocchi, basil pesto  
GNOCCHI AL GORGONZOLA. gnocchi, brandied gorgonzola  
MISTI CANZA. mixed organic greens, gorgonzola, balsamic vinaigrette v  
POLPETTE AL FORNO. baked meatballs, calabrian marinara, parmigiano  
TONNO. seared ahi tuna steak, chickpea purée, olive caper berry tapenade GF  
POLENTA CON FUNGHI. creamy polenta, mushroom ragout, shaved asiago GF, V  
CROSTINI FICHI. grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle v  
MOZZARELLA AL FORNO. baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF  
CARPACCIO DI POLPO. thinly sliced octopus, lemon olive oil, chickpea hummus, minced tomato, red onion GF

### SECONDO

- CARBONARA. spaghetti, eggs, butter, prosciutto, herbs GFO  
SPAGHETTI POMODORO. spaghetti, basil, sicilian garlic marinara v, GFO, VGO  
SPAGHETTI CON POLPETTE. spaghetti baked meatballs, basil, sicilian garlic marinara  
AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans  
PAPPARDELLE CON FUNGHI. vegan pappardelle, wild mushrooms, smoked tomato, garlic, onion, olive oil VG, GFO  
RIGATONI CON SALSICCIA. herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano GFO  
FETTUCCINE ALLA ZINGARA. prawns fettuccine, seared scallops, garlic, white wine, lemon, caper, calabrian chili GFO  
PAPPARDELLE DELLA NONNA. grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago GFO  
SALMONE. pan seared salmon, risotto, mixed vegetables, dill cream sauce GF  
OSSOBUCO DI CINGHIALE. roasted wild boar, red wine jus, mushroom risotto, white truffle oil GF  
FILETTO DI VITELLO. grilled veal steak, bacon wrapped, brandied gorgonzola sauce, gnocchi, mixed vegetables GF  
COSTOLETTE D'AGNELLO. grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes GF  
INVOLTINI DI POLLO. baked chicken breast, feta, spinach, sundried tomato, lemon sauce, roasted potato, mixed vegetables GF

### DOLCE

- PUMPKIN PIE. spiced, pumpkin custard  
PEACAN PIE. pecan nuts, brown sugar, butter  
CHEESE CAKE. new york style with berry coulis  
GELATO E SORBETTO. vanilla, chocolate, pistachio, raspberry sorbetto  
TIRAMISÙ. mascarpone cream, ladyfingers, espresso, meyer rum, cocoa dust  
BREAD PUDDING. oven baked, chocolate chips, cinnamon, caramel, vanilla gelato  
MOUSSE AL CIOCCOLATO. bittersweet chocolate mousse cake with chocolate wafer crust  
PROFITEROLES. chocolate mousse cream puff, white chocolate sauce, milk chocolate curls  
(vg) vegan | (vgo) vegan option | (v) vegetarian | (vo) vegetarian option | (gf) gluten-free | (gfo) gluten-free option

## APERITIVO ITALIANO

### SPRITZ 14

#### **Aperol Spritz**

prosecco, aperol, soda water

#### **Orange Blossom Spritz**

prosecco, ramazzotti rosato, soda water

#### **Bubbling Mary**

prosecco, italicus, gin, lavender bitters

### NEGRONI 15

#### **Negroni**

gin, campari, sweet vermouth

#### **Il Fumoso**

mezcal, campari, sweet vermouth

#### **Boulevardier**

rye whiskey, campari, sweet vermouth

### CLASSIC ITALIAN APERITIVO 16

#### **The Godfather**

scotch whiskey, amaretto

#### **The Black Manhattan**

straight rye whiskey, averna

#### **Limoncello Drop**

vodka, limoncello, fresh lemon

### MEDITATION BY THE SEA

**GnT.** the gin and tonic 15

**White Russian.** vodka, kahlúa, cream 15

**Salty Dog.** gin, grapefruit, salt rim 15

### BARMAN'S GUILTY PLEASURE

**Penicillin.** blended scotch, ginger-honey, fresh lemon juice, islay single-malt scotch 20

## VINO | WINE BY THE GLASS

### **SPUMANTE // SPARKLING**

Brut, Ferghettina, Franciacorta, Lombardy, Italy	N.V.	22
Brut Rose, Luca Paretti, Treviso, Italy	N.V.	18
Brut Prosecco di Valdobbiadene, Drusian, Veneto, Italy	N.V.	18

### **BIANCO // WHITE**

Chardonnay, Terlato, Russian River Valley, Sonoma County	2016	18
Pinot Grigio, Zernato, Venzie	2018	15
Rosé, Chateau d'Esclans, 'Whispering Angel', Provence, France	2019	17
Sauvignon Blanc, Fleur Du Cap, South Africa	2019	15

### **ROSSO // RED**

Barbera d'Alba, Rocche Delle Costamagna', Piemonte, Italy	2016	18
Cabernet Sauvignon, Avalon, Napa Valley	2017	18
Chianti, Frescobaldi, Toscana, Italy	2018	16
Malbec, Piattelli, 'Reserve', Lujan de Cuyo Mendoza, Argentina	2016	18
Montepulciano d'Abruzzo, Umani Ronchi, Italy	2018	18
Nero d'Avola, Villa Pozzi, Sicilia, Italy	2017	15
Pinot Noir, Carmel Road, Monterey, Central Coast, California	2017	18
Super Tuscan, Dogajolo, Carpinetto Toscana, Italy	2015	18

## BIRRA | BEER + CIDER

### **BEERS**

805, Blond Ale	9	Speakeasy Prohibition, Amber Ale	9
Becks (non-alcoholic)	8	Stella, Pilsner	9
Budweiser, Lager	7	Menabrea, Lager	9
Lagunitas, India Pale Ale	9	Aspall, Dry English Cider	12

*Hospitality Included. Service charge added to all checks. No Phone Calls. Unplug.*

