

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



## ZINGARI RISTORANTE

***Merry Christmas. \$75 Three-Course Menu (plus tax, service charge)***

+

***Complimentary bottle of Prosecco or Wine per couple.***

*Please choose from the wine selection:*

*Brut Rosé, Prosecco, Barbera di Alba, Montepulciano, Super Tuscan, Nero d'Avola, Chardonnay, Pinot Noir, Cabernet Sauvignon*

### ANTIPASTO

ZUPPA DEL GIORNO. roasted butternut squash soup, sage, roasted pumpkin seeds

GNOCCHI AL PESTO. gnocchi, basil pesto

ARUGULA E FINOCCHIO. burrata arugula fennel, pine nuts, dijon shallot 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

### SECONDO

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

AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans

PAPPADELLE CON FUNGHI. vegan pappardelle, wild mushrooms, smoked tomato, garlic, onion, olive oil VG, GFO

RAVIOLI ZUCCA. roasted butternut squash ravioli with butter and sage GF, VGO, V

FETTUCCINE ALLA ZINGARA. prawns fettuccine, seared scallops, garlic, white wine, lemon, caper, calabrian chili GFO

PAPPADELLE DELLA NONNA. grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago GFO

### DOLCE

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

GELATO E SORBETTO. vanilla, chocolate, pistachio, raspberry sorbetto

CHEESE CAKE. new york style with berry coulis