

Zingari

UNPLUG. No phone calls or food photos.

BREAD SERVICE. \$1.50 Filone Italian white bread.

CICCHETTI

- BACCALÀ MANTECATO, grandmother's venetian cod crostini, truffle oil, parsley 19 ^{GFO}
- CAVOLFIORRE, lightly breaded cauliflower, orange segments, capers, lemon mousse, carrot aioli 14 ^v
- POLPETTE AL FORNO, baked meatballs, sicilian marinara, parmigiano 12
- CARPACCIO DI POLPO, thinly sliced octopus, cucumber, tomato, red onion, chickpea purée, lemon olive oil 19 ^{GF}
- CROSTINI FICHI, grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 14 ^v
- CAVOLETTI DI BRUXELLES, lightly breaded brussels sprouts, pancetta, gorgonzola, balsamic glaze 14 ^{vo}
- POLENTA CON FUNGHI, creamy polenta, mushroom ragout, shaved asiago cheese, caramelized onions 15 ^{GF, v}
- CARPACCIO DI BUE, thinly sliced filet mignon, dijon aioli, arugula, capers, parmigiano wafer 18 ^{GF}
- MOZZARELLA AL FORNO, baked prosciutto wrapped mozzarella, balsamic glaze, herbed couscous, micro greens 16 ^{GF}

ZUPPE E INSALATE

- MINISTRONE, classic italian vegetable soup, pasta and fava beans 12 ^v
- BARBABIETOLE, burrata beets, crispy polenta, micro greens, red wine vinaigrette 17 ^v
- MISTI CANZA, mixed organic greens, candied walnuts, gorgonzola, balsamic vinaigrette 12 ^v
- CESARE, hearts of romaine, grana padano, garlic croutons, classic caesar dressing 14 ^v
- ARUGULA E FINOCCHIO, burrata arugula fennel, pine nuts, strawberry dijon shallot vinaigrette 17 ^v

add grilled or seared: chicken breast 12 // prawns 14 // ahi tuna 18 // salmon 18 // filet mignon 25

PRIMI

- FRAGOLA RAVIOLI, citrus ricotta ravioli, strawberry marinara, micro greens 24 ^v
- ORECCHIETTE, puglia little ear pasta, italian sausage, broccoli rabe, butter, cumin, calabrian chili 26 ^{vo}
- SPAGHETTINI CON POLPETTE, spaghetti baked meatballs, basil, sicilian garlic marinara 24 ^{vo, GFO}
- FETTUCINE ALLA ZINGARA, prawn fettuccine, seared scallop, garlic, white wine, lemon, caper, calabrian chili 30 ^{GFO}
- RIGATONI CON SALSICCIA, herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 26 ^{GFO}
- PAPPARDELLE DELLA NONNA, grandmother's short rib pappardelle, smoked tomatoe, mushroom ragout, asiago 28 ^{vgo, GFO}
- TORTELLONI, three cheese jumbo tortellini, red wine reduction, seared brussel sprouts, pancetta, crisped sage 29
- AGNOLOTTI, crab ricotta ravioli, roasted sundried tomato sauce, corn, fava beans 34 ^{GF}
- RISOTTO DI ZUCCA, roasted butternut squash risotto, gorgonzola, kale chips 24 ^{GF, vgo, v}

gluten-free and vegan pasta available; please ask your server to share

SECONDI

- ZUPPA DI PESCE, rustic seafood stew, garlic marinara, prawns, scallops, clams, calamari 34 ^{GF}
- SALMONE, pan seared salmon, vegetable ragout, caper, white wine rosetta, basil oil 34 ^{GF}
- CAPELANTE IN PADELLA, seared jumbo scallops, roasted red golden beets, carrots, zucchini squash, lemon thyme jus 38 ^{GF}
- RISOTTO DI MARE, crustacean fumé saffron risotto, prawns, scallops, calamari, shrimp, clams, salmon, vegetables 39 ^{GFO}
- OSSOBUCO DI CINGHIALE, braised wild boar, barolo demi glace, mushroom risotto, white truffle oil 36 ^{GF}
- COSTOLETTE D'AGNELLO, herbed grilled lamb chops, brandied gorgonzola sauce, rosemary roasted potato, seasonal greens 42 ^{GF}
- FILETTO AL GORGONZOLA, grilled filet mignon, red wine demi glace, gorgonzola butter, braised greens, garlic potato purée 42 ^{GF}
- STRACOTTO, grandmother's braised beef short rib, mushroom ragout polenta, shaved asiago, caramelized onions 36 ^{GF}

vg // vegan vgo // vegan option v // vegetarian vo // vegetarian option gf // gluten-free gfo // gluten-free option

HOSPITALITY INCLUDED. 20% service charge added to all checks.