

# Zingari

NO PHONE CALLS. unplug

ROSEMARY FOCACCIA. 5

## CICCHETTI

- BRUSCHETTA. grilled heirloom tomato toast, pesto, burrata, prosciutto 22 v
- POLENTA CON FUNGHI. creamy polenta, mushroom ragout, shaved asiago 14 GF, v
- CROSTINI FICHI. grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 16 v
- CAVOLFIORRE. lightly breaded cauliflower, orange segments, capers, lemon mousse, carrot aioli 15 v
- TONNO. seared ahi tuna, olive caper berry tapenade, basil oil 28 GF
- CAPELANTE. seared jumbo scallops, lemon cream, roasted butternut squash purée, minced apple, quinoa 26 GF
- CARPACCIO DI POLPO. thinly sliced octopus, chickpea purée, cucumber, tomato, red onion, lemon olive oil 22 GF
- POLPETTE AL FORNO. baked meatballs, sicilian marinara, parmigiano 12
- CARPACCIO DI BUE. thinly sliced filet mignon, dijon aioli, arugula, capers, parmigiano wafer 19 GF
- MOZZARELLA AL FORNO. baked prosciutto wrapped mozzarella, balsamic glaze, herbed couscous, micro greens 16 GFO

## ZUPPE E INSALATE

- ZUPPA DEL GIORNO. available on request with your server 12 v
- BURRATA E POMODORI CIMELIO. burrata, heirloom tomatoes, olive oil 19 v
- BARBABIETOLE. burrata, beets, crispy polenta, micro greens, red wine vinaigrette 17 v
- MISTI CANZA. mixed organic greens, candied walnuts, gorgonzola, balsamic vinaigrette 14 v
- add chicken breast 12 // prawns 14 // ahi tuna 18 // salmon 15*

## PASTE

- CACIO E PEPE. spaghetti, pecorino, black pepper 26 v, vGO, GFO
- RISOTTO DI ZUCCA. roasted butternut squash risotto, gorgonzola, kale chips 26 GF, vGO, v
- PAPPARDELLE CON FUNGHI. vegan pappardelle, wild mushrooms, garlic, onion, olive oil 24 vG, GFO
- SPAGHETTINI CON POLPETTE. spaghetti baked meatballs, basil, sicilian garlic marinara 28 vO
- RIGATONI CON SALSICCIA. herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 28 GFO
- PAPPARDELLE DELLA NONNA. grandmother's short rib pappardelle, smoked tomato, mushroom ragout, asiago 34 vGO, GFO
- AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 34
- FETTUCCHINE ALLA ZINGARA. prawn fettuccine, seared scallop, garlic, white wine, lemon, caper, calabrian chili 30 GFO

## CARNI E PESCI

- SALMONE. pan seared salmon, vegetable ragout, caper, white wine rosetta, basil oil 34 GF
- ZUPPA DI PESCE. rustic seafood stew, garlic marinara, prawns, scallops, clams, calamari 36 GF
- OSSOBUCO DI CINGHIALE. roasted wild boar, red wine jus, mushroom risotto, white truffle oil 36 GF
- FILETTO DI VITELLO. grilled veal steak, bacon, white wine cream, gnocchi, fava bean, grape, brown butter, sage 42 GFO
- COSTOLETTE D'AGNELLO. grilled herbed lamb chops, brandied gorgonzola sauce, rosemary roasted potato, seasonal greens 42 GF
- INVOLTINI DI POLLO. baked chicken breast, feta, spinach, sundried tomatoes, lemon sauce, brussels sprouts, crispy polenta 34 GFO

(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.