

# Zingari

HOUSE POLICY. Unplug. No phones / food photos.

BREAD SERVICE. Filone Italian white bread service 1.50

## CICCHETTI

- 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  
FRITTO MISTO, crispy calamari, yellow onions, fennel, pesto aioli, marinara 16  
POLENTA CON FUNGHI, creamy polenta, mushroom ragout, shaved asiago cheese, caramelized onions 15 GF, V  
CAVOLFIORRE, lightly breaded cauliflower, orange segments, capers, lemon carrot aioli 12 v  
POLPETTE DI GRANCHIO, crispy crab cakes, truffle scented couscous, chipotle lime aioli 18  
MOZZARELLA AL FORNO, baked prosciutto wrapped mozzarella, balsamic glaze, herbed couscous, micro greens 16 GF  
CARPACCIO DI BUE, thinly pounded filet mignon, dijon aioli, arugula, capers, parmigiano wafer 17 GF  
POLPETTE AL FORNO, baked meatballs, sicilian marinara, parmigiano 12  
PIATTO DI FORMAGGIO, sardinian cheese plate featuring su entu pecorino, lentischio, selvaggia ricotta salata 24

## ZUPPE E INSALATE

- ZUPPA DEL GIORNO, soup of the day A.Q.  
MINISTRONE, classic italian vegetable soup, pasta and fava beans 12  
BURRATA E BARBABIETOLE, burrata, beets, crispy polenta, micro greens, red wine vinaigrette 17  
MISTI CANZA, mixed organic greens, candied walnuts, gorgonzola, balsamic vinaigrette 11  
CESARE, classic caesar salad, hearts of romaine, grana padano, garlic croutons 15  
ARUGULA E FINOCCHIO, arugula fennel, strawberry dijon shallot vinaigrette, burrata, pine nuts 15  
add chicken 12 // prawns 14 // ahi tuna 18 // salmon 18 // steak 25

## PASTE

- RAVIOLI CON ZUCCA, butternut squash ravioli, brown butter sage, pine nuts 26 v  
RISOTTO DI ZUCCA, roasted butternut squash risotto, creamy gorgonzola, kale chips 26 GF, VGO, V  
SPAGHETTINI CON POLPETTE, classic spaghetti with meatballs, fresh roasted plum tomatoes, basil, garlic marinara 28 VO, GFO  
PAPPARDELLE DELLA NONNA, braised short ribs, pappardelle, smoked tomatoes, wild mushroom ragout, asiago 28 VGO, GFO  
FETTUCCHINE CON SALSICCIA, herbed ground sausage, fettuccine, green peas, grana padano, roasted tomato cream 28 GFO  
*gluten-free + vegan pasta available; please confirm selection with your server*

## PESCI

- ZUPPA DI PESCE, seafood stew with prawns, scallops, clams, calamari, garlic marinara 34 GF  
SALMONE, pan seared salmon, vegetable ragout, white wine rosetta, basil oil 34 GF  
TONNO, seared ahi tuna, lemon white wine capers sauce, sautéed greens, garlic potato puree 36 GF  
CAPESANTE IN PADELLA, jumbo scallops, roasted red and golden beets, carrots, squash, zucchini, lemon thyme jus 38 GF  
RISOTTO AI FRUTTI DI MARE, saffron risotto, prawns, scallops, calamari, shrimp, clams, salmon, vegetables, crustacean fumé 39 GFO

## CARNI

- FILETTO DI VITELLO, grilled veal steak wrapped in bacon, white wine cream, gnocchi, seasonal greens, roasted grapes 42 GF  
OSSOBUCO DI CINGHIALE, slow braised wild boar, wild mushroom risotto, barolo demi glaze, white truffle oil 36 GF  
COSTOLETTE D'AGNELLO, herbed lamb chops, roasted golden potatoes, braised greens, brandied gorgonzola sauce 42 GF  
FILETTO AL GORGONZOLA, grilled filet mignon, garlic potato purée, red wine demi glace, gorgonzola butter 42 GF  
STRACOTTO, 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