



## ZINGARI RISTORANTE

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

### ANTIPASTO

- GNOCCHI AL PESTO. gnocchi, basil pesto 17.50  
GNOCCHI AL GORGONZOLA. gnocchi, brandied gorgonzola 17.50  
CALAMARI. sautéed squid, garlic marinara, onion, chickpea purée 19.50 GF  
MISTI CANZA. mixed organic greens, gorgonzola, balsamic vinaigrette 12.50 V  
*add chicken breast 14.50 // prawns 16.50 // salmon 17.50 // ahi tuna 18.50*  
POLPETTE AL FORNO. baked meatballs, calabrian marinara, parmigiano 15.50  
TONNO. seared ahi tuna steak, chickpea purée, olive caper berry tapenade 21.50 GF  
POLENTA CON FUNGHI. creamy polenta, mushroom ragout, shaved asiago 12.50 GF, V  
CROSTINI FICHI. grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 17.50 V  
BURRATA E PROSCIUTTO. burrata, heirloom tomatoes, prosciutto, balsamic, olive oil 19.50 GF  
MOZZARELLA AL FORNO. baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 15.50 GF  
CARPACCIO DI POLPO. thinly sliced octopus, lemon olive oil, chickpea hummus, minced tomato, red onion 19.50 GF

### PASTA

- CARBONARA. spaghetti, eggs, butter, prosciutto, herbs 24.50 GFO  
SPAGHETTI POMODORO. spaghetti, basil, sicilian garlic marinara 22.50 V, GFO, VGO  
SPAGHETTI CON POLPETTE. spaghetti baked meatballs, basil, sicilian garlic marinara 28.50  
AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 32.50  
PAPPARDELLE CON FUNGHI. vegan pappardelle, wild mushrooms, smoked tomato, garlic, onion, olive oil 22.50 VG, GFO  
RIGATONI CON SALSICCIA. herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 28.50 GFO  
FETTUCINE ALLA ZINGARA. prawns fettuccine, seared scallops, garlic, white wine, lemon, caper, calabrian chili 32.50 GFO  
PAPPARDELLE DELLA NONNA. grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago 32.50 GFO

### CARNE E PESCE

- SALMONE. pan seared salmon, risotto, mixed vegetables, dill cream sauce 34.50 GF  
OSSOBUCO DI CINGHIALE. roasted wild boar, red wine jus, mushroom risotto, white truffle oil 34.50 GF  
FILETTO DI VITELLO. grilled veal steak, bacon wrapped, brandied gorgonzola sauce, gnocchi, mixed vegetables 42.50 GF  
COSTOLETTE D'AGNELLO. grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes 44.50 GF  
INVOLTINI DI POLLO. baked chicken breast, feta, spinach, sundried tomato, lemon sauce, roasted potato, mixed vegetables 34.50 GF

(vg) vegan | (vgo) vegan option | (v) vegetarian | (vo) vegetarian option | (gf) gluten-free | (gfo) gluten-free option

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

## 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