



ZINGARI RISTORANTE

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

ANTIPASTO

- FOCACCIA. rosemary focaccia, olive oil 6.50 v
- GNOCCHI AL PESTO. gnocchi, basil pesto 17.50 v N
- BACCALÀ MANTECATO. grilled cod mousse toast, garlic confit 17.50
- 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
- BARBABIETOLE E BURRATA. beets, burrata, orange dijon vinaigrette 17.50 GF, v
- BRUSCHETTA. grilled stracciatella toast, seared herbed tomato, olive, roasted garlic 17.50 v
- CROSTINI FICHI. grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 17.50 v
- PROSCIUTTO E BURRATA. prosciutto, burrata, heirloom tomato, extra virgin 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 N
- TIMBALE. grilled spring vegetables, heirloom tomato, fennel, eggplant, asparagus, bell pepper, roasted garlic, basil oil 15.50 VG

PASTA

- AL NERO DI SEPPIA. squid ink pasta, calamari, arrabbiata 32.50
- CARBONARA. spaghetti, eggs, parmigiano-reggiano, pancetta 24.50 GFO
- SPAGHETTI POMODORO. spaghetti, basil, sicilian garlic marinara 22.50 v, GFO, VGO
- SPAGHETTI CON POLPETTE. baked meatball spaghetti, basil, sicilian garlic marinara 28.50
- AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 32.50
- TAGLIATELLE AL FUNGHETTO. vegan tagliatelle, wild mushrooms, garlic, onion, extra virgin olive oil 24.50 VG, GFO
- RIGATONI CON SALSICCIA. herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 28.50 GFO
- FETTUCCINE ALLA ZINGARA. prawn fettucine, seared scallop, 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, vegetable ragout, caper, white wine rosetta, basil oil 34.50 GF
- TONNO. seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil 28.50 GF
- OSSOBUCO DI CINGHIALE. roasted wild boar, red wine jus, mushroom risotto, white truffle oil 34.50 GF
- COSTOLETTE D'AGNELLO. grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes 44.50 GF
- FILETTO DI VITELLO. grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage and butter gnocchi, asparagus 42.50 GF
- INVOLTINI DI POLLO. baked chicken breast, feta, spinach, sundried tomato, lemon cream, roasted potato, mixed vegetables 34.50 GF

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

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

APERITIVO ITALIANO

SPRITZ 15

Aperol Spritz

prosecco, aperol

Orange Blossom Spritz

prosecco, ramazzotti rosato

Bubbling Mary

prosecco, italicus, gin, lavender bitters

NEGRONI 16

Negroni

gin, campari, sweet vermouth

Il Fumoso

mezcal, campari, sweet vermouth

Boulevardier

rye whiskey, campari, sweet vermouth

CLASSIC ITALIAN APERITIVO 17

The Black Manhattan

straight rye whiskey, averna

Limoncello Drop

vodka, limoncello, fresh lemon

Trento Old Fashioned

bourbon, amaro, orange bitters

BARMAN'S GUILTY PLEASURE 20

Penicillin

blended scotch, ginger-honey, lemon juice, islay single-malt

Cucumber Lemonade

hendrick's gin, fentimans lemonade, cucumber slices

VINO | WINE BY THE GLASS

SPUMANTE // SPARKLING

Brut Franciacorta, Ferghettina, Lombardy, Italy	N.V.	20
Brut Rosé, Luca Paretti, Treviso, Italy	N.V.	18
Brut Prosecco, Riondo, Venezia, Italy	N.V.	18

BIANCO // WHITE

Chardonnay, BR Cohn Russian River Valley, Sonoma	2018	18
Moscato, Villa Rosa, Piemonte, Italy	2019	14
Pinot Grigio, Zenato, Friuli Isonzo, Italy	2019	15
Rosé, Ricasoli, 'Albia', Toscana, Italy	2016	15
Sauvignon Blanc, Fleur du Cap, South Africa	2019	15

ROSSO // RED

Barbera d'Alba, Rocche Costamagna, Piemonte, Italy	2018	18
Cabernet Sauvignon, Rodney Strong, Sonoma	2017	18
Chianti, Frescobaldi. 'Castiglioni', Toscana, Italy	2019	16
Malbec, Piattelli, Reserve, Mendoza, Argentina	2018	18
Montepulciano d'Abruzzo, Umani Ronchi, Italy	2019	18
Nero d'Avola, Cusumano, Sicilia, Italy	2019	15
Pinot Noir, Sartori, Veneto, Italy	2017	18
Super Tuscan, Frescobaldi, 'Remole', Toscana, Italy	2018	18

BIRRA | BEER + CIDER

805, Blond Ale	9	Speakeasy Prohibition, Amber Ale	9
Becks (non-alcoholic)	8	Stella, Pilsner	9
Budweiser, Lager	7	Drake's, India Pale Ale	9
Shock Top, Belgian White	9	Aspall Dry English Cider	12