



ZINGARI ROOFTOP RISTORANTE

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

ANTIPASTO

- GNOCCHI AL PESTO. gnocchi, basil pesto 17.50 GF
- GNOCCHI AL GORGONZOLA. gnocchi, brandied gorgonzola 17.50 GF
- 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, chickpea purée, cucumber, tomato, red onion, lemon olive oil 21.50 GF

PASTA

- CARBONARA. spaghetti, eggs, butter, prosciutto, herbs 24.50 GFO
- PENNE CON POLLO. penne alfredo, chicken, mixed vegetables, parsley 28.50 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, 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
- FETTUCCHINE ALLA ZINGARA. prawns fettucine, 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
- OSSOBUCCO 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

HOUSE RULES. Two-hour dining time limit. Menus, tables and chairs are sanitized, and masks are required when exiting, visiting toilets, and facing servers. Please note, San Francisco is not Miami. "A jacket is essential," said every Grandmother. Think about it. Your Grandmother would never allow you leave the home without a proper jacket. Many thanks for going with the flow and best wishes. Big hug.

Wine List and Blankets available upon request. Cin Cin!

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

Ron. rum and pineapple 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 Paretto, 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, Le Grand Courtage 'Tres Chic' Rose, France	2017	15
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
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
Petite Sirah, Michael David, 'Petite Petit', Lodi, California	2017	15
Super Tuscan, Dogajolo, Carpinetto Toscana, Italy	2015	18

BIRRA | BEER + CIDER

BEERS

805, Blond Ale	9
Becks (non-alcoholic)	8
Budweiser, Lager	7
Estrella, Lager	8
Lagunitas, India Pale Ale	9
Speakeasy Prohibition, Amber Ale	9
Stella, Pilsner	9
Trumer, Pilsner	9
Aspall, Dry English Cider	12