



## ZINGARI RISTORANTE

BENVENUTI + MERRY CHRISTMAS

### ANTIPASTO

- GNOCCHI AL PESTO.** gnocchi, basil pesto 17.50 v, N
- BARBABIETOLE E BURRATA.** beets, burrata, orange dijon vinaigrette GF, V
- MISTI CANZA.** mixed organic greens, gorgonzola, balsamic vinaigrette V
- POLPETTE AL FORNO.** baked meatballs, calabrian marinara, parmigiano
- BRUSCHETTA.** stracciatella toast, seared herbed tomato, olive, roasted garlic V
- CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle V
- PROSCIUTTO E BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil GF
- MOZZARELLA AL FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF
- CARPACCIO DI POLPO.** thinly sliced octopus, lemon olive oil, chickpea hummus, minced tomato, red onion GF, N
- TIMBALE.** grilled spring vegetables, heirloom tomato, fennel, eggplant, asparagus, bell pepper, roasted garlic, basil oil VG

### PASTA, CARNE E PESCE

- SALMONE.** pan seared salmon, vegetable ragout, caper, white wine rosetta, basil oil GF
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil GF
- OSSOBUCO DI CINGHIALE.** roasted wild boar, red wine jus, mushroom risotto, white truffle oil GF
- COSTOLETTE D'AGNELLO.** grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes GF
- FILETTO DI VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage and butter gnocchi, asparagus GF
- INVOLTINI DI POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream, roasted potato, mixed vegetables GF
- SPAGHETTI POMODORO.** spaghetti, basil, sicilian garlic marinara V, GFO, VGO
- SPAGHETTI CON POLPETTE.** baked meatball spaghetti, basil, sicilian garlic marinara
- AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans
- TAGLIATELLE AL FUNGHETTO.** vegan tagliatelle, wild mushrooms, garlic, onion, extra virgin olive oil VG, GFO
- FETTUCCINE ALLA ZINGARA.** prawn fettucine, seared scallop, garlic, white wine, lemon, caper, calabrian chili GFO
- RIGATONI CON SALSICCIA.** herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano GFO
- PAPPARDELLE DELLA NONNA.** grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago GFO

### DOLCE

- PUMPKIN PIE.** spiced, pumpkin custard
- CHEESE CAKE.** classic style with berry coulis
- PEACAN PIE.** pecan nuts, brown sugar, butter
- TIRAMISÙ.** mascarpone cream, ladyfingers, espresso, meyer rum, cocoa dust
- BREAD PUDDING.** oven baked, chocolate chips, cinnamon, caramel, vanilla gelato
- GELATO E SORBETTO.** vanilla, chocolate, pistachio, cappuccino, raspberry sorbetto
- MOUSSE AL CIOCCOLATO.** bittersweet chocolate mousse cake with chocolate wafer crust
- PROFITEROLES.** chocolate mousse cream puff, white chocolate sauce, milk chocolate curls

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- FOCACCIA.** rosemary focaccia, olive oil + 6.50 V

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

\$90 (++) Christmas Three-Course Menu. 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

#### **Penicillin**

scotch, ginger-honey, lemon, islay

### NEGRONI 16

#### **Negroni**

gin, campari, sweet vermouth

#### **Il Fumoso**

mezcal, campari, sweet vermouth

#### **Boulevardier**

rye whiskey, campari, sweet vermouth

### BARMAN'S GUILTY PLEASURE 18

#### **Rum Old Fashioned**

ron barcelo rum, angostura bitters

### CLASSIC ITALIAN APERITIVO 17

#### **The Black Manhattan**

straight rye whiskey, averna

#### **Limoncello Drop**

vodka, limoncello, fresh lemon

#### **The Godfather**

scotch whiskey, amaretto

#### **Pineapple Breeze**

ron barcelo rum, pineapple, lime

## VINO | WINE BY THE GLASS

### SPUMANTE

Brut, **Franciacorta**, Ferghettina, Lombardia N.V. 20/80

Brut, **Prosecco**, La Maschera, Veneto N.V. 18/72

**Brut Rosé**, Luca Piretti, Veneto N.V. 18/72

Frizzante, **Moscato** d'Asti, Batasiolo, Piemonte 2020 14/56

### BIANCO

**Chardonnay**, Cambria, Santa Maria Valley, CA 2019 18/72

**Pinot Grigio**, Zenato, Veneto 2019 15/60

**Sauvignon Blanc**, Fleur du Cap, Stellenbosch 2019 15/60

### ROSÉ

**Rosé**, La Sangliere 'Juliette', Provence 2018 15/60

### ROSSO

**Barbera**, Castelvero, Piemonte 2018 18/72

**Cabernet Sauvignon**, The Big Red Monster, CA 2018 18/72

**Chianti**, Castiglioni (Frescobaldi), Toscana 2019 16/64

**Malbec**, Piattelli 'Reserve', Mendoza 2019 18/72

**Montepulciano**, Umani Ronchi 'Podere', Abruzzo 2019 18/72

**Pinot Noir**, Sartori, Veneto 2018 18/72

**Super Tuscan**, Remole (Frescobaldi), Toscana 2018 18/72

## 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	Ace Perry Craft Cider <small>GF, V</small>	9