

# Zingari

ristorante + jazz bar

UNPLUG. No phone calls.

MENÙ PREZZO FISSO. \$125 Four-courses.

APERTIVO  
prosecco di valdobbiadene, drusian, veneto, italy, nv

## CICCHETTI

- BACCALÀ MANTECATO, venetian truffled cod crostini, grilled toast, creamy whipped cod, white truffle oil 19 GFO
- CAVOLFIORRE, lightly breaded cauliflower, orange segments, capers, lemon mousse, carrot aioli 15 V
- POLPETTE AL FORNO, baked meatballs, sicilian marinara, parmigiano 12
- CARPACCIO DI POLPO, thinly sliced octopus, chickpea purée, cucumber, tomato, red onion, lemon olive oil 21 GF
- CROSTINI FICHI, grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 16 V
- CAVOLETTI DI BRUXELLES, lightly breaded brussels sprouts, pancetta, gorgonzola, balsamic glaze 15 VO
- POLENTA CON FUNGHI, creamy polenta, mushroom ragout, shaved asiago 14 GF, V
- CARPACCIO DI BUE, thinly sliced filet mignon, dijon aioli, arugula, capers, parmigiano wafer 19 GF
- MOZZARELLA AL FORNO, baked prosciutto wrapped mozzarella, balsamic glaze, herbed couscous, micro greens 16 GF

## ZUPPE E INSALATE

- MINISTRONE, classic italian vegetable soup, pasta and fava beans 12 V
- BARBABIETOLE, burrata beets, crispy polenta, micro greens, red wine vinaigrette 17 V
- MISTI CANZA, mixed organic greens, candied walnuts, gorgonzola, balsamic vinaigrette 12 V
- BURRATA E POMODORI CIMELIO, burrata heirloom tomatoes, red pepper basil oil, arugula pesto crostini 19 V
- ARUGULA E FINOCCHIO, burrata arugula fennel, pine nuts, dijon shallot vinaigrette 17 V

## PRIMO

- FRAGOLA RAVIOLI, citrus ricotta ravioli, strawberry marinara, micro greens 26 V
- ORECCHIETTE, puglia little ear pasta, italian sausage, broccoli rabe, butter, cumin, calabrian chili 28 VO
- SPAGHETTINI CON POLPETTE, spaghetti baked meatballs, basil, sicilian garlic marinara 28 VO
- FETTUCINE ALLA ZINGARA, prawn fettuccine, seared scallop, garlic, white wine, lemon, caper, calabrian chili 30 GFO
- RIGATONI CON SALSICCIA, herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 28 GFO
- PAPPARDELLE DELLA NONNA, grandmother's short rib pappardelle, smoked tomato, mushroom ragout, asiago 30 VGO, GFO
- TORTELLONI, three cheese jumbo tortellini, red wine reduction, brussels sprouts, pancetta, crisped sage 30
- AGNOLOTTI, crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 34
- RISOTTO DI ZUCCA, roasted butternut squash risotto, gorgonzola, kale chips 26 GF, VGO, V

*gluten-free and vegan pasta available*

## SECONDI

- OSSOBUCO DI CINGHIALE, roasted wild boar, red wine jus, mushroom risotto, white truffle oil 36 GF
- FILETTO DI VITELLO, grilled veal steak, bacon, white wine cream, gnocchi, fava bean, grape, brown butter, sage 42 GFO
- COSTOLETTE D'AGNELLO, grilled herbed lamb chops, brandied gorgonzola sauce, rosemary roasted potato, seasonal greens 42 GF
- STRACOTTO, grandmother's roasted beef short rib, mushroom ragout polenta, braised greens, asiago 38 GF
- SALMONE, pan seared salmon, vegetable ragout, caper, white wine rosetta, basil oil 34 GF
- ZUPPA DI PESCE, rustic seafood stew, garlic marinara, prawns, scallops, clams, calamari 36 GF
- CAPELANTE IN PADELLA, seared jumbo scallops, roasted red golden beets, carrots, zucchini squash, lemon thyme jus 38 GF
- RISOTTO DI MARE, crustacean fumé saffron risotto, prawns, scallops, calamari, shrimp, clams, salmon, vegetables 39 GFO

vg // vegan    vgo // vegan option    v // vegetarian    vo // vegetarian option    gf // gluten-free    gfo // gluten-free option

HOSPITALITY INCLUDED. 20% service charge added to all checks.