

Zingari

ANTIPASTI

MOZZARELLA AL FORNO

baked prosciutto wrapped mozzarella, balsamic glaze, herbed couscous, micro greens

POLPETTE DI GRANCHIO

crispy crab cakes, truffle scented couscous, chipotle lime aioli

POLENTA CON FUNGHI

creamy polenta, mushroom ragout, shaved asiago cheese, caramelized onions GF

ARUGULA E FINOCCHIO

arugula fennel, strawberry dijon shallot vinaigrette, burrata, pine nuts, crostini v, GFO

POLPETTE AL FORNO

baked meatballs, sicilian marinara, parmigiano

MISTI CANZA

mixed organic greens, candied walnuts, gorgonzola, balsamic vinaigrette v, VGO

CAVOLFIORE

lightly breaded cauliflower, orange segments, capers, lemon carrot aioli v

CAVOLETTI DI BRUXELLES

lightly breaded brussels sprouts, pancetta, gorgonzola, balsamic glaze vo

ZUPPA DEL GIORNO

lobster bisque GF

SECONDI

SALMONE

pan seared salmon, vegetable ragout, white wine rosetta, basil oil GF

TONNO

seared ahi tuna, lemon white wine capers sauce, sautéed greens, garlic potato puree GF

FILETTO AL GORGONZOLA

grilled filet mignon, garlic potato purée, red wine demi glace, gorgonzola butter GF

OSSOBUCO DI CINGHIALE

slow braised wild boar, wild mushroom risotto, barolo demi glaze, white truffle oil GF

COSTOLETTE D'AGNELLO

herbed lamb chops, roasted golden potatoes, braised greens, brandied gorgonzola sauce GF

AGNOLOTTI

crab ricotta agnolotti, roasted sundried tomato sauce, corn, fava beans

RAVIOLI CON ZUCCA

pumkin ricotta ravioli, brown butter sage v

DOLCI

MOUSSE AL CIOCCOLATO

bittersweet chocolate mousse cake with chocolate wafer crust

CHEESE CAKE

new york style with berry coulis

PROFITEROLES AL CIOCCOLATO BIANCO

chocolate mousse cream puff, white chocolate sauce, milk chocolate curls

BREAD PUDDING

oven baked, chocolate chips, cinnamon, caramel, vanilla gelato

GELATO E SORBETTO

selection: vanilla, chocolate, pistachio, raspberry GFO

PANNA COTTA

almond custard, apple, cranberry, vanilla cream, candied almonds GFO

TIRAMISÙ

mascarpone cream, ladyfingers, espresso, meyer rum, cocoa dust