



ZINGARI RISTORANTE

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

ORDER ONLINE: www.zingari.com | **PHONE:** +1 415 885 8850 | **HOURS:** Wednesday to Sunday from 12 to 9 PM

FAMILY MEAL DINING

Free bottle of wine with Family Meals. House-made pastas and roasted or grilled meats and fish. From Italy with love. All welcome.

Four-Course Family Meal (2ppl) \$90. Select from a la carte menu below: (1) Antipasto; (1) Pasta; (1) Carne or Pesce; (1) Dolce; (1) Wine.

Pasta Family Meals (3 Pastas) \$70 or Pasta Family Meal (4 Pastas) \$90: Select three (3) or four (4) pastas and (1) Wine.

Three-Course Individual Meal \$50: Indulge properly. Select (1) appetizer, (1) pasta, (1) dessert, and (1) Wine.

WINE SELECTION: Barbera d'Alba, Cabernet Sauvignon, Chianti, Montepulciano, Nero d'Avola, Prino Grigio, Pinot Noir, and more...

ANTIPASTO

GNOCCHI AL PESTO. gnocchi, basil pesto 17.50

GNOCCHI AL GORGONZOLA. gnocchi, brandied gorgonzola 17.50

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, lemon olive oil, chickpea hummus, minced tomato, red onion 19.50 GF

PASTA

CARBONARA. spaghetti, eggs, butter, prosciutto, herbs 24.50 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, smoked tomato, 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

FETTUCCINE ALLA ZINGARA. prawns fettuccine, 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

OSSOBUCO 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

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