

# Zingari

UNPLUG. No phone calls or food photos.

MENÙ PREZZO FISSO. \$90 Three-course menu.

## APERTIVO

PROSECCO DI VALDOBBIADENE, DRUSIAN, VENETO, ITALY, NV

## 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

## 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

### CAPELANTE IN PADELLA

jumbo scallops, roasted red and golden beets, carrots, squash, zucchini, lemon thyme jus 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

### PETTO DI POLLO

baked chicken breast, stuffed with feta, spinach, sundried tomatoes, white wine lemon sauce, brussels sprouts, crispy polenta GF

### AGNOLOTTI

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

## 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

vg // vegan

vgo // vegan option v // vegetarian

vo // vegetarian option

gf // gluten-free

gfo // gluten-free option

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