



ZINGARI RISTORANTE

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

Tasting Menu \$40 per person | Select one (1) Antipasto, one (1) Pasta, Carne or Pesce, and one (1) dolce.

If you wish to enjoy the Eat Drink SF Menu (Oct. 23 -Nov. 1), then all guests must select this menu.

Various selections below have upcharges per ingredients of the dish.

ANTIPASTO

- GNOCCHI AL PESTO. gnocchi, basil pesto (+\$2)
- GNOCCHI AL GORGONZOLA. gnocchi, brandied gorgonzola (+\$2)
- CALAMARI. sautéed squid, garlic marinara, onion, chickpea purée (+\$4) GF
- MISTI CANZA. mixed organic greens, gorgonzola, balsamic vinaigrette v
- POLPETTE AL FORNO. baked meatballs, calabrian marinara, parmigiano
- TONNO. seared ahi tuna steak, chickpea purée, olive caper berry tapenade (+\$6) GF
- POLENTA CON FUNGHI. creamy polenta, mushroom ragout, shaved asiago GF, V
- CROSTINI FICHI. grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle (+\$2) V
- BURRATA E PROSCIUTTO. burrata, heirloom tomatoes, prosciutto, balsamic, olive oil (+\$4) 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 (+\$4) GF

PASTA

- CARBONARA. spaghetti, eggs, butter, prosciutto, herbs GFO
- SPAGHETTI POMODORO. spaghetti, basil, sicilian garlic marinara v, GFO, VGO
- SPAGHETTI CON POLPETTE. spaghetti baked meatballs, basil, sicilian garlic marinara (+\$4)
- AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans (+\$8)
- PAPPARDELLE CON FUNGHI. vegan pappardelle, wild mushrooms, smoked tomato, garlic, onion, olive oil VG, GFO
- RIGATONI CON SALSICCIA. herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano (+\$4) GFO
- FETTUCCINE ALLA ZINGARA. prawns fettucine, seared scallops, garlic, white wine, lemon, caper, calabrian chili (+\$6) GFO
- PAPPARDELLE DELLA NONNA. grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago (+\$8) GFO

CARNE E PESCE

- SALMONE. pan seared salmon, risotto, mixed vegetables, dill cream sauce (+\$10) GF
- OSSOBUCO DI CINGHIALE. roasted wild boar, red wine jus, mushroom risotto, white truffle oil (+\$10) GF
- FILETTO DI VITELLO. grilled veal steak, bacon wrapped, brandied gorgonzola sauce, gnocchi, mixed vegetables (+\$18) GF
- COSTOLETTE D'AGNELLO. grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes 44-50 (+\$20) GF
- INVOLTINI DI POLLO. baked chicken breast, feta, spinach, sundried tomato, lemon sauce, roasted potato, mixed vegetables (+\$10) 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.