

Zingari

ANTIPASTO

- BREAD SERVICE.** garlic bread, olive oil 7.50 _{VG}
- GNOCCHI al PESTO.** gnocchi, basil pesto 17.50 _{VG, N}
- GNOCCHI al GORGONZOLA.** gnocchi, gorgonzola 17.50 _{VG}
- POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano 15.50 _P
- BRUSCHETTA.** stracciatella toast, seared herbed tomato, olive, roasted garlic 17.50 _{VG, VO}
- CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 17.50 _{VG}
- CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion 19.50 _{GF}
- MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 15.50 _{GF, P}

INSALATA

- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 17.50 _{VG, VO, GF}
- MISTI CANZA.** mixed organic greens, gorgonzola, balsamic vinaigrette 12.50 _{VG, VO, GF}
- PROSCIUTTO e BURRATA.** prosciutto, burrata, roma tomato, extra virgin olive oil 19.50 _{VGO, GF}
- TIMBALE.** grilled mixed vegetables, roma tomato, fennel, eggplant, asparagus, bell pepper, roasted garlic, basil oil 15.50 _{V, GF}
- INSALATA con MELE e FORMAGGIO di CAPRA.** apple, goat cheese, fennel, candied pecan, orange vinaigrette 19.50 _{VG, VO, GF, V, N}
- add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 19.50 // AHI TUNA + 21.50*

PASTA

- CARBONARA.** spaghetti, eggs, parmigiano-reggiano, pancetta 24.50 _{GFO}
- SPAGHETTI POMODORO.** spaghetti, basil, sicilian garlic marinara 22.50 _{VG, VO, GFO}
- SPAGHETTI con POLPETTE.** baked meatball spaghetti, basil, sicilian garlic marinara 28.50
- AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 32.50
- FETTUCCINE alla ZÍNGARA.** prawn fettucine, seared scallop, garlic, white wine, lemon, caper, calabrian chili 32.50 _{GFO}
- TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, wild mushrooms, chickpea, garlic, onion, extra virgin olive oil 24.50 _{V, GFO}
- RIGATONI con SALSICCIA.** herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 28.50 _{GFO, P}
- 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, vegetable ragout, caper, white wine rosetta, basil oil 34.50 _{GF}
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil 34.50 _{GF}
- OSSOBUCO di CINGHIALE.** roasted wild boar, red wine jus, mushroom risotto, white truffle oil 34.50 _{GF, P}
- suggested pairing – 2013 Querceto "Cignale", Super Tuscan, Colli della Toscana Centrale, 90% Cabernet Sauvignon, 10% Merlo – 250.00*
- SUOLA PETRALE.** seared petrale sole, mediterranean couscous, roasted vegetables, lemon parmesan cream sauce 36.50 _{GFO}
- COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes 44.50 _{GF}
- FILETTO di VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, asparagus 42.50 _{GF, P}
- INVOLTINI di POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream, roasted potato, mixed vegetables 34.50 _{GF}

(VG) vegetarian / (VGO) vegetarian option / (V) vegan / (VO) vegan option / (GF) gluten-free / (GFO) gluten-free option / (N) nuts / (P) pork

Hospitality Included. **20% Service charge added to all purchases.** No phone calls. **Unplug.** Episcopal Community Services Chefs Program partner.
Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

COCKTAILS

MOCKTAILS 9

Sparkling Lemonade

fever tree sparkling lemonade

Guilt-Free Spritz

mixed berries, sparkling water

SPRITZS 15

Aperol Spritz

prosecco, aperol

Bubbling Mary

prosecco, italicus, gin, lavender bitters

Orange Blossom Spritz

prosecco, ramazzotti rosato

NEGRONIS 16

Negroni

gin, campari, sweet vermouth

Il Fumoso

mezcal, campari, sweet vermouth

Boulevardier

bourbon, campari, sweet vermouth

ZINGARI CLASSICS 17

The Black Manhattan

straight rye whiskey, cynar

Limoncello Drop

vodka, limoncello, fresh lemon

Cosmo Noir

vodka, blackberry, lime

BARMAN'S GUILTY PLEASURES 18

Penicillin

scotch, ginger-honey, lemon

Blackberry Margarita

tequila, mixed berries, lime, cointreau

Pineapple Breeze

ron barcelo rum, pineapple, lime

WINE BY THE GLASS

SPUMANTE

Extra Dry, Prosecco , Viessi, Veneto, Italy	N.V.	17/68
Brut, Spumante , Ferrari, Trento DOC, Trentino, Italy	N.V.	20/80
Brut, Spumante Rosé , Marotti Campi, Marche, Italy	N.V.	18/72
Frizzante, Moscato d'Asti , Michele Chiarlo, Piedmont, Italy	2020	15/60

BIANCO e ROSÉ

Chardonnay , Cambria "Katherine's Vineyard", Santa Barbara, CA, USA	2019	19/75
Pinot Grigio , Zenato, Delle Venezie, Italy	2020	15/60
Sauvignon Blanc , Michel Lynch, Bordeaux, France	2019	15/60
Rosé , Château Saint-Pierre "Tradition", Côtes de Provence, France	2020	16/64

ROSSO

Barbera d'Alba , Bovio "Il Ciotto", Piedmont, Italy	2019	18/72
Cabernet Sauvignon , The Big Red Monster, Paso Robles, CA, USA	N.V.	20/80
Chianti Classico , Cappone, Tuscany, Italy	2018	16/64
Montepulciano d'Abruzzo , Ciavolich "Divus", Abruzzo, Italy	2017	18/72
Pinot Noir , DeLoach, Russian River Valley, Sonoma, CA, USA	2019	18/72
Super Tuscan , Rèmole (Frescobaldi), Tuscany, Italy	2018	18/72

BIRRA e CIDRE

805 Blonde Aale	9	Bud Light Lager	7	Shock Top Belgian White	8
Ace Apple Craft Cider	9	Budweiser Lager	7	Speakeasy Amber Ale	8
Becks Non-Alcoholic	7	Elysian "Space Dust" IPA	11	Stella Artois Pilsner	9