

Zingari

ANTIPASTO

- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil 7.50 VG
- GNOCCHI al GORGONZOLA.** gnocchi, gorgonzola 17.50 VG
- GNOCCHI al PESTO.** gnocchi, basil pesto, raw pine nuts 17.50 VG, N
- 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
- MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 15.50 GF, P
- CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion, parmesan chip crust 19.50 GF

INSALATA

- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 17.50 VG, VO, GF
- PROSCIUTTO e BURRATA.** prosciutto, burrata, roma tomato, extra virgin olive oil 19.50 VGO, GF, P
- MISTI CANZA.** mixed organic greens, cherry tomato, gorgonzola, balsamic vinaigrette, lemon 12.50 VG, VO, GF
- TIMBALE.** grilled mixed vegetables, roma tomato, fennel, eggplant, zucchini, squash, bell pepper, roasted garlic, basil oil 15.50 V, GF
- INSALATA con MELE e FORMAGGIO di CAPRA.** apple, yellow beets, 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, pecorino, pancetta 24.50 GF, P
- SPAGHETTI POMODORO.** spaghetti, basil, sicilian garlic marinara 22.50 VG, VO, GFO
- SPAGHETTI con POLPETTE.** baked meatball spaghetti, basil, sicilian garlic marinara 28.50 P
- 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

- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil 34.50 GF
- SALMONE.** pan seared atlantic salmon, garlic, herbs, spiralized vegetables, beurre blanc sauce 34.50 GF
- OSSOBUCO di CINGHIALE.** red wine braised wild boar, goat cheese polenta, gremolata sauce 34.50 GFO, 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 roasted vegetables, lemon parmesan cream sauce 36.50 GFO
- COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, sauteed lacinato kale, mashed potatoes, gorgonzola brandy sauce 44.50 GF
- INVOLTINI di POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream sauce, roasted baby carrots, asparagus 34.50 GF
- FILETTO di VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, fava beans, red grapes 42.50 GF, P

(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		
<p>Sparkling Lemonade fever tree sparkling lemonade</p>		<p>Guilt-Free Spritz mixed berries, sparkling water</p>
SPRITZS 15	NEGRONIS 16	ZINGARI CLASSICS 17
<p>Aperol Spritz prosecco, aperol</p>	<p>Negroni gin, campari, sweet vermouth</p>	<p>The Black Manhattan straight rye whiskey, cynar</p>
<p>Bubbling Mary prosecco, gin, italicus, lavender bitters</p>	<p>Il Fumoso mezcal, campari, sweet vermouth</p>	<p>Limoncello Drop vodka, limoncello, fresh lemon</p>
<p>Orange Blossom Spritz prosecco, ramazzotti rosato</p>	<p>Boulevardier bourbon, campari, sweet vermouth</p>	<p>Cosmo Noir vodka, blackberry, lime</p>
BARMAN'S GUILTY PLEASURES 18		
<p>Penicillin islay scotch, ginger-honey, lemon</p>	<p>Blackberry Margarita tequila, mixed berries, triple sec, lime</p>	<p>Pineapple Breeze ron barcelo rum, pineapple, lime</p>

WINE BY THE GLASS

SPUMANTE

Brut, Prosecco , Tenuta Giranetta [biodynamic], Veneto, Italy	N.V.	18/75
Brut, Spumante , Ferrari, Trento DOC, Trentino, Italy	N.V.	20/80
Brut, Champagne , Perrier Jouet " <i>Grand Brut</i> ", France, [half-bottle]	N.V.	65
Brut, Spumante Rosé , Marotti Campi, Marche, Italy	N.V.	18/75
Frizzante, Moscato d'Asti , Michele Chiarlo, Piedmont, Italy	2020	15/60

BIANCO e ROSÉ

Chardonnay , Cambria " <i>Katherine's Vineyard</i> ", Santa Barbara, CA, USA	2019	18/75
Pinot Grigio , Zenato, Delle Venezie, Italy	2020	15/60
Sauvignon Blanc , Fleur du Cap, Western Cape, South Africa	2019	15/60
Rosé , Oenops " <i>Apla</i> ", Drama, Macedonia, Greece	2021	16/65

ROSSO

Barbera d'Asti , Poggio Matteo " <i>Croja</i> ", Piedmont, Italy	2019	16/65
Cabernet Sauvignon , The Big Red Monster, Paso Robles, CA, USA	N.V.	18/75
Montepulciano d'Abruzzo , Carletto, Abruzzo, Italy	2019	16/65
Pinot Noir , Eden Rift " <i>Valliant</i> ", Central Coast, CA	2018	18/75
Sangiovese , Rèmole (Frescobaldi), Tuscany, Italy	2018	16/65
Super Tuscan , Podere Sapaio " <i>Volpola</i> ", Tuscany, Italy	2019	22/90

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 [16oz]	11
Becks Non-Alcoholic	7	Elysian "Space Dust" IPA	11	Stella Artois Pilsner	9