

Zingari

ANTIPASTO

| venetian style cicchetti for sharing and serves four |

- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil 7.50 ^{VG}
- GNOCCHI al PESTO.** gnocchi, basil pesto, raw pine nuts 17.50 ^{VG, N}
- GNOCCHI al GORGONZOLA.** gnocchi, gorgonzola cream sauce 17.50 ^{VG}
- POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano 17.50 ^P
- CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 19.50 ^{VG}
- CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion 22.50 ^{GF}
- MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 24.50 ^{GF, P}
- BRUSCHETTA di FORMAGGIO di CAPRA.** marinated grilled eggplant, goat cheese, oregano heirloom tomatoes 19.50 ^{VG}
- BRUSCHETTA con STRACCIATELLA.** grilled stracciatella toast, seared herbed cherry tomato, olive, roasted garlic 19.50 ^{VG, VO}

INSALATA

- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 19.50 ^{VG, VO, GF}
- PROSCIUTTO e BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil 19.50 ^{VGO, GF, P}
- MISTI CANZA.** mixed organic greens, cherry tomato, gorgonzola, balsamic vinaigrette 14.50 ^{VG, VO, GF}
add CHICKEN BREAST + 12.50 // PRAWNS + 14.50 // SALMON + 16.50 // AHI TUNA + 18.50

PASTA

| fresh made in-house |

- CARBONARA.** spaghetti, eggs, pecorino, pancetta 28.50 ^{GF, P}
- SPAGHETTI POMODORO.** sicilian garlic marinara, basil 24.50 ^{VG, VO, GFO}
- SPAGHETTI con POLPETTE.** baked meatballs, sicilian garlic marinara, basil 32.50 ^P
- AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 32.50
- FETTUCCINE alla ZÍNGARA.** prawns, seared scallop, garlic, white wine, lemon, caper, calabrian chili 32.50 ^{GFO}
- ORECCHIETTE con SALSICCIA.** italian sausage, sun-dried tomato, crimini mushrooms, broccoli rabe 28.50 ^{GFO, P}
- RIGATONI con SALSICCIA.** herbed ground sausage, green peas, roasted tomato cream, grana padano 28.50 ^{GFO, P}
- PAPPARDELLE della NONNA.** grandmother's roasted beef short rib, smoked tomato, wild mushrooms, asiago 32.50 ^{GFO}
- TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, kale, sundried tomato, wild mushrooms, chickpea, garlic, onion, olive oil 28.50 ^{V, GFO}

PRINCIPALE

| mains for individual or sharing |

- HALIBUT.** pan seared filet, grilled vegetables, golden potatoes, fish veluté sauce 44.50 ^{GFO}
- SALMONE.** pan seared atlantic salmon, garlic, herbs, vegetables, beurre blanc sauce 36.50 ^{GF}
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil 36.50 ^{GF}
- OSSOBUCO di CINGHIALE.** roasted wild boar, mushroom polenta, goat cheese, gremolata, white truffle oil 36.50 ^{GFO, P}
- COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, sauteed lacinato kale, mashed potatoes, gorgonzola brandy sauce 46.50 ^{GF}
- INVOLTINI di POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream sauce, roasted baby carrots, asparagus 36.50 ^{GF}
- FILETTO di VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, fava beans, red grapes 44.50 ^{GF, P}

| plant-based mains for individual or sharing |

- CARPACCIO di MELE.** thinly sliced apple, fennel, orange segments, goat cheese, pecan, orange chili vinaigrette 26.50 ^{VG, VO, GF, V, N}
- TIMBALE.** grilled vegetables, burrata, basil oil, garlic, heirloom tomato, fennel, eggplant, zucchini, squash, bell pepper 28.50 ^{V, GF}
add CHICKEN BREAST + 12.50 // PRAWNS + 14.50 // SALMON + 16.50 // AHI TUNA + 18.50

(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>Cola Baladin all natural</p>	<p>Guilt-Free Spritz mixed berries, sparkling water</p>
SPRITZS 16		
<p>Aperol Spritz prosecco, aperol</p>	<p>Negroni gin, campari, sweet vermouth</p>	<p>ZINGARI CLASSICS 18</p>
<p>Bubbling Mary prosecco, gin, italicus, lavender bitters</p>	<p>Il Fumoso mezcal, campari, sweet vermouth</p>	<p>The Black Manhattan straight rye whiskey, cynar</p>
<p>Orange Blossom Spritz prosecco, ramazzotti rosato</p>	<p>Boulevardier bourbon, campari, sweet vermouth</p>	<p>Limoncello Drop vodka, limoncello, fresh lemon</p>
BARMAN'S GUILTY PLEASURES 19		
<p>Penicillin islay scotch, ginger-honey, lemon</p>	<p>Blackberry Margarita tequila, triple sec, mixed berries, lime</p>	<p>Pineapple Breeze ron barcelo rum, pineapple, lime</p>

WINE BY THE GLASS

SPUMANTE

Extra Dry, Prosecco , Avissi, Veneto, Italy	N.V.	16/65
Brut, Spumante , Ferrari, Trento DOC, Trentino, Italy	N.V.	20/80
Brut, Spumante Rosé , Marotti Campi, Marche, Italy	N.V.	18/75
Frizzante, Moscato d'Asti , Michele Chiarlo, Piedmont, Italy	2020	16/65

BIANCO

Chardonnay , Cambria "Katherine's Vineyard", Santa Barbara, CA	2019	20/80
Pinot Grigio , Banfi "San Angelo", Toscana, Italy	2020	16/65
Sauvignon Blanc , Barter & Trade, Ancient Lakes of Columbia Valley, WA	2020	17/70

ROSÉ

Rosé , Oenops "Apla", Drama, Macedonia, Greece	2021	17/70
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ROSSO

Barbera d'Asti , Poggio Matteo "Croja", Piedmont, Italy	2019	16/65
Cabernet Sauvignon , The Big Red Monster, Paso Robles, CA, USA	N.V.	20/80
Chianti Classico , Cultusboni "RS", Tuscany, Italy	2019	16/65
Montepulciano , Moroder "Aión", Conero, Marche, Italy	2020	17/70
Pinot Noir , Eden Rift "Valliant", Central Coast, CA	2018	18/75
Super Tuscan , Podere Sapaio "Volpolo", Tuscany, Italy	2019	22/90

BIRRA e CIDRE

805 Blonde Aale	9	Bud Light Lager	8	Shock Top Belgian White	9
Sincere Apple Cider [16oz]	10	Budweiser Lager	8	Speakeasy Amber Ale [16oz]	11
Becks Non-Alcoholic	8	Elysian "Space Dust" IPA	11	Menabrea Bionda Lager [IT]	11