

Zingari

HAPPY HOUR APERITIVO

| Everyday from 2:30pm to 5:30 PM & 9:30 PM to Closing |

COCKTAILS

12

SPRITZS	NEGRONIS	ZINGARI CLASSICS
Aperol Spritz prosecco, aperol	Negroni gin, campari, sweet vermouth	The Black Manhattan straight rye whiskey, cynar
Bubbling Mary prosecco, gin, italicus, lavender bitters	Il Fumoso mezcal, campari, sweet vermouth	Limoncello Drop vodka, limoncello, fresh lemon
Orange Blossom Spritz prosecco, ramazzotti rosato	Boulevardier bourbon, campari, sweet vermouth	Cosmo Noir vodka, blackberry, lime
	BARMAN'S GUILTY PLEASURES	
Martini gin or vodka?	Gin & Tonic amsterdam gin, fever tree tonic	Pineapple Breeze ron barcelo rum, pineapple, lime

VINO

12 / 50

Prosecco, Extra Dry, Avissi, Veneto, Italy
Pinot Grigio, Banfi "San Angelo", Toscana, Italy
Sauvignon Blanc, Barter & Trade, Columbia Valley, WA
Rosé, Oenops "Apla", Drama, Macedonia, Greece

Barbera d'Asti, Poggio Matteo "Croja", Piedmont, Italy
Cabernet Sauvignon, The Big Red Monster, Paso Robles, CA
Chianti Classico, Cultusboni "RS", Tuscany, Italy
Montepulciano, Moroder "Aión", Conero, Marche, Italy

PIZZA

MARGHERITA marinara, mozzarella, basil 28.50	PEPPERONI marinara, mozzarella, pepperoni 32.50
PESTO pesto, sundried tomato 28.50	PESTO CON POLLO pesto, chicken, sundried tomato. 32.50
BURATTA E PROSCIUTTO prosciutto, buratta, marinara 32.50	QUATTRO FORMAGGI four cheeses, garlic 28.50
SALSICCIA sausage, onion, olive, mozzarella, marinara 32.50	FUNGHI wild mushrooms, marinara, buratta, white truffle oil 32.50

ANTIPASTI

| cicchetti for sharing with four |

BREAD SERVICE. garlic bread, parmesan cheese, parsley, olive oil 6.50 VG
GNOCCHI al GORGONZOLA. gnocchi, gorgonzola 14.50 VG
GNOCCHI al PESTO. gnocchi, basil pesto, raw pine nuts 14.50 VG, N
POLPETTE al FORNO. baked meatballs, calabrian marinara, parmigiano 14.50 P
CROSTINI FICHI. grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 16.50 VG
BRUSCHETTA. grilled stracciatella toast, seared herbed tomato, olive, roasted garlic 16.50 VG, VO
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 21.50 GF, P
BARBABIETOLE e BURRATA. beets, burrata, orange dijon vinaigrette 16.50 VG, VO, GF
PROSCIUTTO e BURRATA. prosciutto, burrata, heirloom tomato, extra virgin olive oil 16.50 VGO, GF, P
MISTI CANZA. mixed organic greens, cherry tomato, gorgonzola, balsamic vinaigrette, lemon 11.50 VG, VO, 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.

SPIRITS (2 oz)

VODKA

Belvedere	16
Ciroc	14
Grey Goose	16
Ketel One	15
Tito's "Handmade"	14

FLAVORED SPIRITS

ABSINTHE

La Muse Verte [1oz]	10
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GIN: LONDON DRY

Bombay <i>Sapphire</i>	15
Tanqueray	15

GIN: CONTEMPORARY

Bareksten	16
Hendrick's	16
St. George <i>Botanivore</i>	15

AGAVE

TEQUILA

Casamigos <i>Blanco</i>	20
Don Julio <i>Blanco</i>	17
Don Julio <i>Añejo "1942"</i>	55
Espolòn <i>Blanco</i>	17
Herradura <i>Reposado</i>	16
Patron <i>Reposado</i>	19
Patron <i>Añejo</i>	22
Siete Leguas <i>Reposado</i>	17
Siete Leguas <i>Añejo</i>	20

MEZCAL

400 Conejo <i>Joven</i>	15
Casamigos <i>Joven</i>	20

BRANDY

ARMAGNAC

Tariquet <i>Blanche</i>	18
Joÿ <i>1986</i>	30

COGNAC

Courvoisier <i>VSOP</i>	18
Hennessy <i>VSOP</i>	20
Remy Martin <i>VSOP</i>	18

RUM

Bacardi <i>Silver</i>	12
Ron Barcelo <i>Añejo</i>	12
Ron Barcelo <i>"Imperial"</i>	15

WHISKEY

BOURBON

Balcones <i>Pot Still</i>	18
Bib & Tucker <i>6</i>	17
Bulleit	15
High West <i>"Prairie"</i>	16
Knob Creek <i>9</i>	16
Maker's Mark	15
Woodford Reserve	17

TENNESSE

Jack Daniel's	15
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RYE

Bulleit <i>Rye</i>	15
High West <i>"Double Rye!"</i>	16
Knob Creek <i>Rye</i>	16

CANADIAN

Crown Royal	15
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IRISH

Jameson	15
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BLENDED SCOTCH

Chivas Regal <i>12</i>	16
J. Walker <i>Black</i>	17

SINGLE MALT SCOTCH

Aberlour <i>"A'bunadh"</i>	25
Ardbeg <i>10</i>	18
Balvenie <i>12 "DoubleWood"</i>	20
Glenfiddich <i>12</i>	17
Glengoyne <i>"The Legacy. Chapter One"</i>	21
Laphroaig <i>10</i>	17
Lagavulin <i>2006 "The Distiller's Edition"</i>	30
Macallan <i>12 "Double Cask"</i>	18
Oban <i>14</i>	30
Tamdhu <i>12</i>	20