

# Zingari

| ROOFTOP PIZZERIA ENOTECA |

## **BENVENUTI.**

*A word about this Summer Rooftop Event.*

Summer in San Francisco has arrived and we dreamed about our guests enjoying pizza and champagne on a Rooftop. Our Rooftop Pizzeria will feature quality bubbles and the best Italian pizza wine around tapas, salads, pizza, and gelato.

There will be music themed nights: Mariachi Tuesdays, Motown Wednesdays, Reggaeton Thursdays, Electronic Deep House Fridays, and Slow Jams Saturdays.

Reservations required and available between 5 and 6 PM from Tuesday to Saturday. A \$10 ticket per person is requested to secure your table at the Rooftop Pizzeria.

We hope you enjoy your experience at our Rooftop Pizzeria Enoteca.

Grazie e buon appetito!

*Still or Sparkling water available for purchase. San Benedetto Still or Sparkling Water 9.50 (750 ML)*

*Outdoor Blanket available for purchase. Rooftop Pink Blanket 5.50*

## TAPAS

**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

**TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil 34.50 GF

**CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion, parmesan chip crust 19.50 GF

## SALAD

**BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 17.50 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, lemon 12.50 VG, VO, GF

**TIMBALE.** grilled mixed vegetables, heirloom 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*

## 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

## DESSERT

### TIRAMISÙ

mascarpone cream, ladyfingers, espresso, meyer rum, cocoa 11

### PANNA COTTA

cool vanilla custard, berry coulis, almond granola 11 GFO

### GELATO e SORBETTO

vanilla, chocolate, tiramisu, pistachio, raspberry sorbetto GF, VG 10

### BREAD PUDDING

oven baked, chocolate chips, cinnamon, caramel, gelato 13

### CHEESE CAKE

classic new york cheese cake, berry coulis 12

### PROFITEROLES

chocolate mousse cream puff, white chocolates sauce 11

### DESSERT WINE

vin santo 18 // limoncello 16

### MOUSSE al CIOCCOLATO

bittersweet chocolate mousse cake, chocolate wafer crust 13

**(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.

## BIRRA e CIDRE

<b>805 Blonde Aale</b>	9	<b>Ace Apple Craft Cider</b>	9	<b>Elysian "Space Dust" IPA</b>	11
<b>Becks Non-Alcoholic</b>	7	<b>Budlight Lager</b>	7	<b>Stella Artois Pilsner</b>	9

## WINE BY THE GLASS

### SPUMANTE

Brut, <b>Prosecco</b> , Tenuta Giranetta [biodynamic], Veneto, Italy	N.V.	<b>18/75</b>
Brut, <b>Spumante</b> , Ferrari, Trento DOC, Trentino, Italy	N.V.	<b>20/80</b>
Brut, <b>Spumante Rosé</b> , Marotti Campi, Marche, Italy	N.V.	<b>18/75</b>
Frizzante, <b>Moscato d'Asti</b> , Michele Chiarlo, Piedmont, Italy	2020	<b>15/60</b>

### BIANCO e ROSÉ

<b>Pinot Grigio</b> , Zenato, Delle Venezie, Italy	2020	<b>15/60</b>
<b>Rosé</b> , Oenops "Apla", Drama, Macedonia, Greece	2021	<b>16/65</b>

### ROSSO

<b>Barbera d'Asti</b> , Poggio Matteo "Croja", Piedmont, Italy	2019	<b>16/65</b>
<b>Montepulciano d'Abruzzo</b> , Tenuta i Fauri "Baldovino", Abruzzo, Italy	2019	<b>16/65</b>
<b>Sangiovese</b> , Rèmole (Frescobaldi), Tuscany, Italy	2018	<b>16/65</b>
<b>Super Tuscan</b> , Podere Sapaio "Volpolo", Tuscany, Italy	2019	<b>22/90</b>

## SPARKLING

Austria, Kamptal, Langenlois	2017	<b>Steininger</b> Sekt Reserve	100% Gruner Veltliner	110
France, Alsace, Cremant d'Alsace	N.V.	<b>Lucien Albrecht</b> Brut Rosé	100% Pinot Noir	80
France, Champagne	2014	<b>Louis Roederer</b> Brut Rosé	63% Pinot Noir, 37% Chardonnay	150
France, Champagne	N.V.	<b>Louis Roederer</b> Brut "Collection 242"	Pinot Noir, Pinot Meunier, Chardonnay	190
France, Champagne	N.V.	<b>Piper-Heidsieck</b> "Brut Cuvée"	Pinot Noir, Pinot Meunier, Chardonnay	125
Italy, Trentino-Alto Adige, Trento	2015	<b>Ferrari</b> "Perlé"	100% Chardonnay	95
USA, CA, North Coast	2018	<b>Schramsberg</b> Brut "Blanc de Blanc"	100% Chardonnay	95
USA, CA, North Coast	2017	<b>Schramsberg</b> Brut "Blanc de Noir"	83% Pinot Noir, 17% Chardonnay	95

## WHITE

Austria, Weinland	2019	<b>Andreas Tscheppe</b> "Salamander"	100% Chardonnay	150
France, Burgundy, Chablis	2020	<b>Domaine de La Meulière</b>	100% Chardonnay	80
France, Burgundy, Chablis	2020	<b>Domaine Louis Michel &amp; Fils</b>	100% Chardonnay	90
Italy, Tuscany, Pomino Riserva	2018	<b>Castello di Pomino</b> "Benefizio"	100% Chardonnay	100
USA, WA, Yakima Valley	2017	<b>Sixto</b> "Roza Hills Vineyard"	100% Chardonnay	105
Italy, Campania, Falanghina del Sannio	2020	<b>Terre Stregate</b> "Svelato"	100% Falanghina	75
Italy, Friuli	2020	<b>Pierpaolo Pecorari</b>	100% Pinot Grigio	65
Italy, Friuli Isonzo	2020	<b>Castello di Spessa</b> "La Boatina"	100% Pinot Grigio	60
Italy, Marche, Offida	2018	<b>Ciu Ciu</b> "Merlettaie"	100% Pecorino	65
Italy, Piedmont, Gavi	2020	<b>La Scolca</b>	100% Cortese	65
Italy, Piedmont, Roero	2019	<b>Vietti</b>	100% Arneis	70
Italy, Sicilia	2019	<b>Principi di Butera</b> "Carizza"	100% Insolia	65
Italy, Veneto IGT	2017	<b>Anselmi</b> "San Vincenzo"	70% Garganega, Chardonnay	65

## ORANGE

Austria, Steiermark	2016	<b>Maria &amp; Sepp Muster</b> " <i>Gräfin</i> "	100% Sauvignon Blanc	150
Austria, Südsteiermark	2015	<b>Werlitsch</b> " <i>Glück</i> "	Chardonnay, Sauvignon Blanc	150

## RED

### AGLIANICO

Italy, Campania, Cilento	2017	<b>Casebianche</b> " <i>Dellemore</i> "	70% Aglianico, Barbera, Piediroso	65
Italy, Campania, Irpinia	2017	<b>Feudi di San Gregorio</b> " <i>Rubrato</i> "	100% Aglianico	75
Italy, Campania, Sannio	2018	<b>Terre Stregate</b> " <i>Manent</i> "	100% Aglianico	80

### BARBERA

Italy, Piedmont, Barbera d'Asti	2019	<b>Vietti</b> " <i>Tre Vigne</i> "	100% Barbera	85
Italy, Piedmont, Barbera d'Alba	2016	<b>Beni di Bataziolo</b> " <i>Sovrana</i> "	100% Barbera	90

### NEBBIOLO

Italy, Piedmont, Barbaresco	2015	<b>Fontanafredda</b>	100% Nebbiolo	110
Italy, Piedmont, Barbaresco	2013	<b>La Spinona</b> " <i>Bricco Faset</i> "	100% Nebbiolo	150
Italy, Piedmont, Barbaresco	2018	<b>Musso</b> " <i>Pora</i> "	100% Nebbiolo	120
Italy, Piedmont, Barolo	2016	<b>Ca'Viola</b> " <i>Caviòt</i> "	100% Nebbiolo	125
Italy, Piedmont, Barolo	2015	<b>Simone Scaletta</b> " <i>Bussia</i> "	100% Nebbiolo	180
Italy, Piedmont, Fara	2015	<b>Il Chiosso</b>	5% Vespolina, 5% Uva Rara	75
Italy, Piedmont, Gattinara	2012	<b>Il Sogno</b> " <i>Travaglino</i> "	100% Nebbiolo	195
Italy, Piedmont, Langhe	2017	<b>Gaja</b> " <i>Sito Moresco</i> "	40% Barbera, 10% Merlot	110
Italy, Piedmont, Langhe	2017	<b>Pertinace</b>	100% Nebbiolo	70
Italy, Piedmont, Roero	2014	<b>Ermanno Costa</b>	100% Nebbiolo	85
Italy, Lombardy, Valtellina Superiore	2016	<b>Nino Negri</b> " <i>Quadrio</i> "	10% Merlot	75
USA, CA, Mendocino	2017	<b>Baxter</b> " <i>Fox Hill Vineyard</i> "	100% Nebbiolo	105

### SANGIOVESE

Tuscany, Barco Reale di Carmignano	2016	<b>Capezzana</b> [JEROBOAM, 5L]	75% Sangiovese, 15% Cabernet	500
Tuscany, Brunello di Montalcino	2015	<b>CastelGiocondo</b> (Frescobaldi)	100% Sangiovese (Brunello)	190
Tuscany, Brunello di Montalcino	2014	<b>Castiglion del Bosco</b>	100% Sangiovese (Brunello)	150
Tuscany, Brunello di Montalcino	2016	<b>Col d'Orcia</b>	100% Sangiovese (Brunello)	130
Tuscany, Brunello di Montalcino	2016	<b>Pieve Santa Restituta</b> (Gaja)	100% Sangiovese (Brunello)	250
Tuscany, Brunello di Montalcino	2013	<b>San Filippo</b>	100% Sangiovese (Brunello)	180
Tuscany, Rosso di Montalcino	2018	<b>Romitorio</b>	100% Sangiovese (Brunello)	75
Tuscany, Vino Nobile di Montepulciano	2017	<b>Tenuta di Gracciano della Seta</b>	100% Sangiovese	80
Tuscany, Chianti Classico Riserva	2017	<b>Monsanto</b>	90% Sangiovese, Canaiolo, Colorino	90
Tuscany, Chianti Classico	2016	<b>Perano</b> (Frescobaldi)	100% Sangiovese	90
Tuscany, Chianti Classico	2019	<b>Tenuta di Arceno</b>	90% Sangiovese, Cabernet Sauvignon	75
Tuscany, Super Tuscan	N. V.	<b>Cerbaiona</b> " <i>Rosso V.D.T</i> "	90% Sangiovese, 10% Pinot Noir	85