

# Zingari

## ANTIPASTO

- FOCACCIA.** rosemary focaccia, olive oil 6.50 v
- GNOCCHI AL PESTO.** gnocchi, basil pesto 17.50 v, N
- BARBABIETOLE E BURRATA.** beets, burrata, orange dijon vinaigrette 17.50 GF, v  
*add chicken breast + 14.50 // prawns + 16.50 // salmon + 17.50 // ahi tuna + 18.50*
- MISTI CANZA.** mixed organic greens, gorgonzola, balsamic vinaigrette 12.50 v  
*add chicken breast + 14.50 // prawns + 16.50 // salmon + 17.50 // ahi tuna + 18.50*
- POLPETTE AL FORNO.** baked meatballs, calabrian marinara, parmigiano 15.50
- BRUSCHETTA.** stracciatella toast, seared herbed tomato, olive, roasted garlic 17.50 v
- CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 17.50 v
- PROSCIUTTO E BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil 19.50 GF  
*add chicken breast + 14.50 // prawns + 16.50 // salmon + 17.50 // ahi tuna + 18.50*
- MOZZARELLA AL FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 15.50 GF
- FORMAGGI SARDI.** artisanal cheese plate from sardinia ~ su entu pecorino, lentischio, selvaggia ricotta salata 29.50
- CARPACCIO DI POLPO.** thinly sliced octopus, lemon olive oil, chickpea hummus, minced tomato, red onion 19.50 GF, N
- TIMBALE.** grilled spring vegetables, heirloom tomato, fennel, eggplant, asparagus, bell pepper, roasted garlic, basil oil 15.50 VG

## PASTA

- CARBONARA.** spaghetti, eggs, parmigiano-reggiano, pancetta 24.50 GFO
- SPAGHETTI POMODORO.** spaghetti, basil, sicilian garlic marinara 22.50 v, GFO, VGO
- 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
- TAGLIATELLE AL FUNGHETTO.** vegan tagliatelle, wild mushrooms, garlic, onion, extra virgin olive oil 24.50 VG, GFO
- FETTUCCINE ALLA ZINGARA.** prawn fettucine, seared scallop, garlic, white wine, lemon, caper, calabrian chili 32.50 GFO
- RIGATONI CON SALSICCIA.** herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 28.50 GFO
- 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
- 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 and butter gnocchi, asparagus 42.50 GF
- INVOLTINI DI POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream, roasted potato, mixed vegetables 34.50 GF

(vg) vegan | (vgo) vegan option | (v) vegetarian | (vo) vegetarian option | (gf) gluten-free | (gfo) gluten-free option | (n) nuts

## APERITIVO ITALIANO

### SPRITZ 15

#### **Aperol Spritz**

prosecco, aperol

#### **Orange Blossom Spritz**

prosecco, ramazzotti rosato

#### **Bubbling Mary**

prosecco, italicus, gin, lavender bitters

#### **Penicillin**

scotch, ginger-honey, lemon, islay

### NEGRONI 16

#### **Negroni**

gin, campari, sweet vermouth

#### **Il Fumoso**

mezcal, campari, sweet vermouth

#### **Boulevardier**

rye whiskey, campari, sweet vermouth

### BARMAN'S GUILTY PLEASURE 18

#### **Rum Old Fashioned**

ron barcelo rum, angostura bitters

### CLASSIC ITALIAN APERITIVO 17

#### **The Black Manhattan**

straight rye whiskey, averna

#### **Limoncello Drop**

vodka, limoncello, fresh lemon

#### **The Godfather**

scotch whiskey, amaretto

#### **Pineapple Breeze**

ron barcelo rum, pineapple, lime

## VINO | WINE BY THE GLASS

### SPUMANTE

Brut, <b>Franciacorta</b> , Le Marchesine, Lombardia	N.V.	<b>20/80</b>
Brut, <b>Prosecco</b> , Avissi, Veneto	N.V.	<b>18/72</b>
Extra Dry Rosé, <b>Prosecco</b> , Mionetto, Veneto	2019	<b>18/72</b>
Frizzante, <b>Moscato d'Asti</b> , Michele Chiarlo, Italy	2020	<b>14/56</b>

### BIANCO

<b>Chardonnay</b> , Cambria, Santa Maria Valley, CA	2019	<b>18/72</b>
<b>Pinot Grigio</b> , Zenato, Veneto	2019	<b>15/60</b>
<b>Sauvignon Blanc</b> , Fleur du Cap, South Africa	2019	<b>15/60</b>

### ROSÉ

<b>Rosé</b> , La Sangliere 'Juliette', Provence	2018	<b>15/60</b>
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### ROSSO

<b>Barbera</b> , Bovio "Il Ciotto", Piemonte	2019	<b>18/72</b>
<b>Cabernet Sauvignon</b> , The Big Red Monster, CA	2018	<b>18/72</b>
<b>Chianti Classico</b> , Cappone, Toscana	2018	<b>16/64</b>
<b>Malbec</b> , Piattelli Reserve, Mendoza	2019	<b>18/72</b>
<b>Montepulciano</b> , Ciavolich "Divus", Abruzzo	2017	<b>18/72</b>
<b>Pinot Noir</b> , Kris, Sicilia	2016	<b>18/72</b>
<b>Super Tuscan</b> , Rèmole (Frescobaldi), Toscana	2018	<b>18/72</b>

## BIRRA | BEER + CIDER

805, Blond Ale	9	Speakeasy Prohibition, Amber Ale	9
Becks (non-alcoholic)	8	Stella, Pilsner	9
Budweiser, Lager	7	Drake's, India Pale Ale	9
Shock Top, Belgian White	9	Ace Perry Craft Cider <small>GF, V</small>	9