

Zingari

ANTIPASTO

- ZUPPA DEL GIORNO.** creamy lobster bisque
- BARBABIETOLE E BURRATA.** beets, burrata, orange dijon vinaigrette GF, V
- MISTI CANZA.** mixed organic greens, gorgonzola, balsamic vinaigrette GF, V
- PROSCIUTTO E BURRATA.** prosciutto, burrata, roma tomato, extra virgin olive oil GF
- TIMBALE.** grilled spring vegetables, roma tomato, fennel, eggplant, asparagus, bell pepper, roasted garlic, basil oil GF, V, VG
- GNOCCHI AL PESTO.** gnocchi, basil pesto V, N
- GNOCCHI AL GORGONZOLA.** gnocchi, gorgonzola V
- POLPETTE AL FORNO.** baked meatballs, calabrian marinara, parmigiano
- BRUSCHETTA.** stracciatella toast, seared herbed tomato, olive, roasted garlic V
- CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle V
- CARPACCIO DI POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion GF, N
- MOZZARELLA AL FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF
- CARPACCIO DI BUE.** thinly sliced beef tenderloin, capers, dijon anchovy mustard, arugula, parmesan chips, lemon vinaigrette GF

PASTA, CARNE E PESCE

- SALMONE.** pan seared salmon, vegetable ragout, caper, white wine rosetta, basil oil GF
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil GF
- OSSOBUCO DI CINGHIALE.** roasted wild boar, red wine jus, mushroom risotto, white truffle oil GF
- COSTOLETTE D'AGNELLO.** grilled herbed lamb chops, brandied gorgonzola sauce, mixed vegetables, roasted potatoes GF
- FILETTO DI VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage and butter gnocchi, asparagus GF
- INVOLTINI DI POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream, roasted potato, mixed vegetables GF
- CARBONARA.** spaghetti, eggs, parmigiano-reggiano, pancetta GFO
- SPAGHETTI POMODORO.** spaghetti, basil, sicilian garlic marinara V, GFO, VGO
- SPAGHETTI CON POLPETTE.** baked meatball spaghetti, basil, sicilian garlic marinara
- TAGLIATELLE AL FUNGHETTO.** vegan tagliatelle, wild mushrooms, garlic, onion, extra virgin olive oil VG, GFO
- FETTUCCINE ALLA ZINGARA.** prawn fettucine, seared scallop, garlic, white wine, lemon, caper, calabrian chili GFO
- RIGATONI CON SALSICCIA.** herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano GFO
- PAPPARDELLE DELLA NONNA.** grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago GFO

DOLCE

- CHEESE CAKE.** classic style with berry coulis
- CHEESE CAKE.** classic new york cheese cake, berry coulis
- LEMON TART.** buttery tart crust, lemon curd, whipped cream.
- TIRAMISÙ.** mascarpone cream, ladyfingers, espresso, meyer rum, cocoa dust
- BREAD PUDDING.** oven baked, chocolate chips, cinnamon, caramel, vanilla gelato
- GELATO E SORBETTO.** vanilla, chocolate, pistachio, cappuccino, raspberry sorbetto
- MOUSSE AL CIOCCOLATO.** bittersweet chocolate mousse cake with chocolate wafer crust
- PROFITEROLES.** chocolate mousse cream puff, white chocolate sauce, milk chocolate curls

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- FOCACCIA.** rosemary focaccia, olive oil + 7.50 V

(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, Spumante , Ferrari, Trento DOC, Trentino	N.V.	20/80
Brut, Prosecco , Zonin, Veneto	N.V.	18/72
Extra Dry, Spumante Rosé , Luca Paretti, Veneto	N.V.	18/72
Frizzante, Moscato d'Asti , Michele Chiarlo, Italy	2020	15/60

BIANCO E ROSÉ

Chardonnay , Cambria, Santa Barbara, CA	2019	19/75
Pinot Grigio , Zenato, Veneto	2019	15/60
Sauvignon Blanc , Fleur du Cap, South Africa	2019	15/60
Rosé , La Sangliere "Juliette", Provence	2018	15/60

ROSÉ

Rosé, La Sangliere 'Juliette', Provence	2018	15/60
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ROSSO

Etna Rosso , Tascante "Ghiaia Nera", Sicilia	2018	20/80
Barbera , l'Armangia "Sopra Berruti", Piemonte	2019	18/72
Barolo , Marcarini "Brunate", Piemonte [H-B 375 ML]	2015	40/80
Brunello di Montalcino , Romitorio, Toscana [H-B 375 ML]	2015	45/90
Cabernet Sauvignon , Big Red Monster, CA, P. R.	2018	20/80
Chianti Classico , Cappone, Toscana	2018	16/64
Montepulciano , Ciavolich "Divus", Abruzzo	2017	18/72
Pinot Noir , Sartori, Veneto	2018	18/72
Super Tuscan , Rèmole (Frescobaldi), Toscana	2018	18/72

BIRRA | BEER + CIDER

805, Blond Ale	9	Shock Top, Belgian White	9	Elysian, Hazy IPA	10
Becks (non-alcoholic)	8	Speakeasy, Amber Ale	9	Ace Perry Craft Cider <small>GF, V</small>	9
Budweiser, Lager	8	Stella, Pilsner	9	Budlight, Lager	8