

# Zingari

## COCKTAILS

SPRITZS 16	NEGRONIS 17	ZINGARI CLASSICS 18
<p><b>Spritz Veneziano Originale</b> prosecco, select aperitivo</p> <p><b>Bubbling Mary</b> prosecco, gin, italicus, lavender, olives</p> <p><b>Orange Blossom Spritz</b> prosecco, ramazzotti rosato</p> <p><b>Aperol Spritz</b> prosecco, aperol</p>	<p><b>Negroni</b> gin, campari, sweet vermouth</p> <p><b>Il Fumoso</b> mezcal, campari, sweet vermouth</p> <p><b>Boulevardier</b> bourbon, campari, sweet vermouth</p> <p><b>Negroni Sbagliato</b> sweet vermouth, campari, prosecco</p>	<p><b>The Black Manhattan</b> straight rye whiskey, cynar, cherry</p> <p><b>Limoncello Drop</b> vodka, limoncello, fresh lemon</p> <p><b>Cosmo Noir</b> vodka, mixed berries, lime</p> <p><b>Martini</b> gin or vodka, cheese or no cheese</p>
BARMAN'S GUILTY PLEASURES 19		
<p><b>Penicillin</b> islay scotch, ginger-honey, lemon</p>	<p><b>Berry Margarita</b> tequila, triple sec, mixed berries, lime</p>	<p><b>Pineapple Breeze</b> ron barcelo rum, pineapple, lime</p>
MOCKTAILS 9		
<p><b>Sicilian Lemonade</b> fever tree sparkling lemonade</p>	<p><b>Cola Baladin</b> all-natural coke</p>	<p><b>Berry Spritz</b> mixed berries, sparkling water</p>

## WINE BY THE GLASS

### SPUMANTE

<b>Brut</b> , Franciacorta (méthode champenois), LE MARCHESINE, Lombardy, ITALY	N.V.	20/100
<b>Brut Rosé</b> , Spumante, CLETO CHIARLI, Emilia-Romagna, ITALY	N.V.	17/70
<b>Moscato d'Asti</b> , Frizzante, MICHELE CHIARLO, Piedmont, ITALY	2020	16/65
<b>Prosecco</b> , Extra Dry, AVISSI, Veneto, ITALY	N.V.	16/65

### BIANCO

<b>Chardonnay</b> , CAMBRIA "Katherine's Vineyard", Santa Barbara, CA, USA	2019	20/80
<b>Pinot Grigio</b> delle Venezie, ZENATO, Veneto, ITALY	2021	16/65
<b>Sauvignon Blanc</b> , LA CAPPUCINA "Basaltik", Veneto, ITALY	2021	16/65

### ORANGE

<b>Orange</b> , FALUSCHINO "Querciagrossa", Tuscany, ITALY	2019	17/70
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### ROSÉ

<b>Rosé</b> , OENOPS "Apla", Drama, Macedonia, GREECE	2021	17/70
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### ROSSO

<b>Cabernet Sauvignon</b> , THE BIG RED MONSTER, Paso Robles, CA, USA	N.V.	20/80
<b>Chianti Classico</b> , CULTUSBONI "RS", Tuscany, ITALY	2019	16/65
<b>Montepulciano</b> , MORODER "Aion", Conero, Marche, ITALY	2020	17/70
<b>Pinot Noir</b> , EDEN RIFT "Valliant", Central Coast, CA, USA	2018	18/75
<b>Super Tuscan</b> , PODERE SAPAIO "Volpolo", Tuscany, ITALY	2019	22/90

## BIRRA e CIDRE

<b>805</b> Blonde Ale [CA]	9	<b>Dolomiti</b> "Rossa" Bock [Italy]	11	<b>Shock Top</b> Belgian White [CA]	9
<b>Ace</b> Apple Cider [CA]	9	<b>Elysian</b> "Space Dust" IPA [OR]	11	<b>Speakeasy</b> Amber Ale [16oz, CA]	11
<b>Becks</b> Non-Alcoholic	8	<b>Menabrea</b> Blonde Lager [Italy]	11	<b>Stella Artois</b> Pilsner [Belgium]	9

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.

# ANTIPASTO

| venetian style cicchetti for sharing and serves four |

- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil 5.50 <sup>VG</sup>
- GNOCCHI al PESTO.** gnocchi, basil pesto, raw pine nuts 17.50 <sup>VG,N</sup>
- GNOCCHI al GORGONZOLA.** gnocchi, gorgonzola cream sauce 17.50 <sup>VG</sup>
- POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano 17.50 <sup>P</sup>
- CROSTINI FICHI.** grilled citrus ricotta toast, rosemary roasted figs, honey drizzle 19.50 <sup>VG</sup>
- CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion 22.50 <sup>GF</sup>
- GRANCHIO SPEZZATO.** marinated cracked dungeness crab, herbs, butter, lemon, garlic toast 28.50 <sup>GF</sup>
- MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 24.50 <sup>GF,P</sup>
- CROSTINI con CACHI e MELOGRANO.** persimmon ricotta toast, crispy prosciutto, pomegranate 22.50 <sup>GF</sup>
- CROSTINI con PROSCIUTO e FICHI.** grilled buttered toast, fresh figs, prosciutto, burrata, honey, walnut 22.50 <sup>P</sup>
- BRUSCHETTA con STRACCIATELLA.** grilled stracciatella toast, seared herbed tomato, olive, roasted garlic 19.50 <sup>VG,VO</sup>

# INSALATA

- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 19.50 <sup>VG,VO,GF</sup>
- PROSCIUTTO e BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil 19.50 <sup>VG,GF,P</sup>
- MISTI CANZA.** mixed organic greens, cherry tomato, gorgonzola, balsamic vinaigrette 14.50 <sup>VG,VO,GF</sup>
- add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHITUNA + 20.50*

# PASTA

| plant-based pasta made in-house for individual or sharing |

- SPAGHETTI POMODORO.** sicilian garlic marinara, basil 24.50 <sup>VO,GFO</sup>
- TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, kale, sundried tomato, wild mushrooms, chickpea, garlic, onion, olive oil 28.50 <sup>V,GF,VO</sup>
- add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHITUNA + 20.50*

| pasta made in-house for individual or sharing |

- CARBONARA.** spaghetti, eggs, pecorino, pancetta 28.50 <sup>GF,P</sup>
- SPAGHETTI con POLPETTE.** baked meatballs, sicilian garlic marinara, basil 32.50 <sup>P</sup>
- LINGUINE NERA al GRANCIO.** squid ink, dungeness crab, special marinara sauce 42.50 <sup>GFO</sup>
- 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 <sup>GFO</sup>
- RIGATONI con SALSICCIA.** herbed ground sausage, green peas, roasted tomato cream, grana padano 28.50 <sup>GFO,P</sup>
- PAPPARDELLE della NONNA.** grandmother's roasted beef short rib, smoked tomato, wild mushrooms, asiago 32.50 <sup>GFO</sup>

# PRINCIPALE

| plant-based mains for individual or sharing |

- CARPACCIO di MELE.** goat cheese, sliced apple, fennel, orange segments, pecan, chili oil orange vinaigrette 26.50 <sup>VG,VO,GF,N</sup>
- TIMBALE.** grilled vegetables, burrata, basil oil, garlic, heirloom tomato, fennel, eggplant, zucchini, squash, bell pepper 28.50 <sup>VO,GF</sup>
- add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHITUNA + 20.50*

| mains for individual or sharing |

- PESCE ARROSTO.** grilled rainbow trout, chimichurri, lemon-peas risotto, garlic 42.50 <sup>GF</sup>
- SALMONE.** pan seared atlantic salmon, garlic, herbs, vegetables, beurre blanc sauce 36.50 <sup>GF</sup>
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil 36.50 <sup>GF</sup>
- OSSOBUCO di CINGHIALE.** roasted wild boar, mushroom polenta, goat cheese, gremolata, white truffle oil 36.50 <sup>GFO,P</sup>
- COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, sauteed lacinato kale, mashed potatoes, gorgonzola brandy sauce 46.50 <sup>GF</sup>
- FILETTO di VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, fava beans, grapes 44.50 <sup>GF,P</sup>
- INVOLTINI di POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream sauce, roasted baby carrots, asparagus 36.50 <sup>GF</sup>

(VG) vegetarian / (VGO) vegetarian option / (V) vegan / (VO) vegan option / (GF) gluten-free / (GFO) gluten-free option / (N) nuts / (P) pork

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