

Zingari

APERITIVO HAPPY HOUR

- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil 4.50 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 12.50 P
- CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 14.50 VG
- BRUSCHETTA.** grilled stracciatella toast, seared herbed tomato, olive, roasted garlic 14.50 VG, VO
- CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion 16.50 GF
- MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 12.50 GF, P
- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 14.50 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 9.50 VG, VO, GF
- TIMBALE.** grilled mixed vegetables, heirloom tomato, fennel, eggplant, zucchini, squash, bell pepper, roasted garlic, basil oil 12.50 V, GF
- INSALATA con MELE e FORMAGGIO di CAPRA.** apple, yellow beets, goat cheese, fennel, candied pecan, orange vinaigrette 16.50 VG, VO, GF, V, N

PIZZA

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| 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 |

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

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

WINE

12 GLASS / 48 BOTTLE

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| Prosecco , Extra Dry, Avissi, Veneto, Italy, N.V. | Barbera d'Asti , Poggio Matteo "Croja", Piedmont, Italy, 2019 |
| Pinot Grigio , Banfi "San Angelo", Toscana, Italy, 2020 | Cabernet Sauvignon , The Big Red Monster, Paso Robles, CA, N.V. |
| Sauvignon Blanc , Barter & Trade, Columbia Valley, WA, 2020 | Chianti Classico , Cultusboni "RS", Tuscany, Italy, 2019 |
| Rosé , Oenops "Apla", Drama, Macedonia, Greece, 2021 | Montepulciano , Moroder "Aión", Conero, Marche, Italy, 2020 |

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.