

Zingari

"travel light and carry a smile." #BanjaraLife

Worry less
Smile more
Accept criticism
Take responsibility
Listen and love
Don't hate
Embrace change
Feel good anyway

SPRITZS 17

PROSECCO, AND...

... aperol, orange slice
... aperitivo rosato, orange slice
...italicus, lavender bitters, olives

WINE SHOP

ask the sommelier for recommendations
from our world-class wine list
50% off "to go" orders only

CLASSICS 18

aged rum, aperol, pineapple juice, lime
bourbon, aperol, amaro nonino, lemon juice
vodka, limoncello, fresh lemon
tequila, triple sec, mixed berries, lime
ron barcelo rum, orange bitters
gin, italicus rosolio di bergamotto, tonic
straight rye whiskey, averna, cherry

JUNGLE BIRD
PAPER PLANE
LIMONCELLO DROP
BERRY MARGARITA
RUM OLD FASHIONED
CALABRIAN GIN & TONIC
THE BLACK MANHATTAN

WINE BY THE GLASS

SPARKLING, BIANCO & ROSÉ

Brut Méthode Champenois, NAIDU, USA, CA, North Coast 25 / 100
Chardonnay, BERINGER, Napa Valley, CA 18 / 75
Pinot Grigio delle Venezie, TERLATO, Veneto, Italy 17 / 70
Prosecco, Brut, TENUTE CAMATE, Veneto, Italy 17 / 70
Rose, COCHON "Old Vine", California 17 / 70
Sauvignon Blanc, LA CAPPUCCINA "Basaltik", Veneto, Italy 17 / 70

ROSSO

Cabernet Sauvignon, CALIPASO, Paso Robles, CA 20 / 80
Barbera, OSVALDO BARBERIS, "Brichat", Langhe, Italy 18 / 75
Pinot Noir, TERRAGENA, "Abbassi Vineyard", Carneros, CA 18 / 75
Super Tuscan, PODERE SAPAIO "Volpola", Bolgheri, Italy 24 / 95

ZERO PROOF

FEVER TREE ginger beer / lemonade / grapefruit (500ml) 10
BERRY SPRITZ mixed berries, sparkling water 10
COLD COFFEE cold brew, rocks 10
VIRGIN MARY tomato juice, lime, celery bitters 10
COLA BALADIN all-natural coke, 330ml 10
PHONY NEGRONI non-alcoholic classic, 200ml 15

classic, herbaceous, light sweet

fruity, hibiscus, orange blossom

lavender, rose petal, citrus, crisp, less sweet

NEGRONIS 17

RED BITTER, SWEET VERMOUTH, AND...

CLASSIC ... gin
BIANCO ... gin, italicus, dry vermouth
MEZCAL ... mezcal
SBAGLIATO ... prosecco
BOULEVARDIER ... bourbon

HOLIDAY ALLEGRIA 19

PENICILLIN blended scotch, lemon, honey-ginger, islay scotch
ESPRESSOTINI vodka, espresso, kahlua
MANZANA RITA tequila, apple cider, triple sec, lime juice, cinnamon
PUMPKIN PIE MARTINI vodka, pumpkin cream liqueur, licor 43, pumpkin spice
MULLED WINE [VIN CHAUD] red wine, brandy, orange, cinnamon, mulling spices

BEER + CIDER

21st AMENDMENT Hazy IPA [Alameda, CA] 10
BECK'S Non-Alcoholic 9
FORT POINT Italian Pilsner [San Francisco, CA] 10
FORT POINT Red Ale [San Francisco, CA] 10
HENHOUSE Blonde Ale, 16oz [Sonoma, CA] 14
MENABREA Blonde Lager [Piedmont, Italy] 11
MICHELADA Pilsner, tomato juice, lime juice 10
MODERN TIMES Coffee Stout, 16oz [SF, CA] 14
ACE Perry Cider [Sebastopol, CA] 10

CORKAGE: \$50 per 750ml of WINE, \$10 per 1oz of LIQUOR. | HOSPITALITY INCLUDED. 20% SERVICE CHARGE ADDED TO ALL PURCHASES.

Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.



HAPPY NEW YEAR

\$125 per PERSON, INCLUDES SELECTION FROM FOUR-COURSE MENU + CHAMPAGNE UPON ARRIVAL.

SMALL CHILDREN MENU AVAILABLE ON REQUEST

FIRST COURSE | CICCHETTI

BRUSCHETTA ai FUNGHI. mushroom toast, ricotta, kale, garlic (VG, VO)

POLPETTE al FORNO. baked meatballs, calabrian marinara, parmigiano (P)

CROSTINI FICHI. rosemary roasted fig toast, citrus ricotta, honey drizzle (VG)

MOZZARELLA al FORNO. baked prosciutto wrapped mozzarella, balsamic glaze (GF, P)

BRUSCHETTA al POMODORO. burrata toast, seared herbed tomato, olives, roasted garlic (VG, VO)

FORMAGGIO HALLOUMI. grilled halloumi, roasted eggplant, garlic tomato, olive oil, za'atar (VG, GF)

BRUSCHETTA di VENEZIA. smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli

OPTIONAL ADD-ONS | SUPPLEMENTAL

BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, olive oil (+) 5.50 (VG)

CARPACCIO di POLPO. thinly sliced octopus, lemon olive oil, minced tomato, red onion (+) 24.50 (GF)

CARPACCIO di TONNO. thinly sliced ahi tuna, citrus soy ponzu mignonette, bell pepper, cucumber, cilantro (+) 24.50

TARTARE di TONNO e MANGO. cucumber, scallion, ginger, cilantro, sesame seeds, soy, tapenade, sardine crostini (+) 24.50

SECOND COURSE | INSALATA

add CHICKEN BREAST + 16.50 // PRAWNS + 18.50 // SALMON + 20.50

BURRATA e POMODORO con PROSCIUTTO. rainbow heirloom tomato, burrata, prosciutto, , heirloom coulis (VGO)

MISTI CANZA. mixed organic greens, beets, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette (VG, VO, GF)

THIRD COURSE | PRINCIPALE

AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava bean

PAPPARDELLE della NONNA. grandmother's roasted beef short rib, smoked tomato, mushroom, asiago (GFO)

RIGATONI con SALSICCIA. herbed ground sausage, green pea, roasted tomato cream, grana padano (GFO, P)

SALMONE. pan seared atlantic salmon, beurre blanc, garlic, herbs, seasonal vegetable, fingerling potato (GF)

PETRALE SOLE. pan seared petrale sole, lemon dill cream, asparagus, baby carrot, feta, fingerling potato, cherry tomato (GF)

COSTOLETTE d'AGNELLO. grilled herbed lamb chops, lacinato kale, mashed potato, gorgonzola brandy sauce (GF)

OSSOBUCO di CINGHIALE. roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil (GFO, P)

TAGLIATELLE ai FUNGHETTO. vegan tagliatelle, kale, sundried tomato, wild mushroom, chickpea, corn (V, GFO)

PARMIGIANA di MELANZANE e GNOCCHI. baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG)

FOURTH COURSE | DOLCE

PECAN PIE

RASPBERRY SORBETTO

NEW YORK CHEESE CAKE

PROFITEROLES

PUMPKIN CHEESE CAKE

MOUSSE ai CIOCCOLATO

(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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