

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

ZERO PROOF

FEVER TREE	ginger beer / grapefruit (500ml)	10
BERRY SPRITZ	mixed berries, sparkling water	10
COLD COFFEE	cold brew on the rocks	10
VIRGIN MARY	tomato juice, lime, celery bitters	10
COLA BALADIN	all-natural coco cola (330ml)	10
CEDRATA BALADIN	all-natural sparkling lemonade (330ml)	10

SPRITZS 17

PROSECCO AND...

... aperol, orange slice
... aperitivo rosato, orange slice
...italicus, lavender bitters, olives
st-germain, ginger honey, mint, lemon slice

CLASSIC SPRITZ

classic, herbaceous, light sweet

ORANGE BLOSSOM

fruity, hibiscus, orange blossom

BUBBLING MARY

lavender, rose petal, citrus, crisp, less sweet

BELLO e BELLA

floral, natural, citrus

NEGRONIS 18

ITALIAN BITTER, VERMOUTH, AND...

CLASSIC ... gin

BIANCO ... gin, italicus, dry vermouth

MEZCAL ... mezcal

SBAGLIATO ... prosecco

BOULEVARDIER ... bourbon

CLASSICS 19

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
straight rye whiskey, averna, cherry
gin, italicus rosolio di bergamotto, tonic

JUNGLE BIRD

PAPER PLANE

LIMONCELLO DROP

BERRY MARGARITA

RUM OLD FASHIONED

THE BLACK MANHATTAN

CALABRIAN GIN & TONIC

WINTER SWAGGER 20

PENICILLIN blended scotch, lemon, honey-ginger, islay scotch

CARAJILLO reposado tequila, licor 43, espresso

ESPRESSOTINI vodka, espresso, kahlua

WHISKEY SOUR bourbon, lemon, egg white

AMARETTO SOUR amaretto, bourbon, lemon, egg white

WINE BY THE GLASS

SPARKLING, BIANCO & ROSÉ

Brut Rosé Prosecco, PALADIN, Veneto, Italy	20 / 80
Brut Prosecco, TENUTE CAMATE, Veneto, Italy	18 / 75
Chardonnay , CHALK HILL, Sonoma Coast, CA	18 / 75
Pinot Grigio delle Venezie, TERLATO, Veneto, Italy	17 / 70
Rosé , COCHON "Old Vine", California	17 / 70
Sauvignon Blanc , LA CAPPUCINA "Basaltik", Veneto, Italy	17 / 70
ROSSO	
Cabernet Sauvignon , CALIPASO, Paso Robles, CA	20 / 80
Chianti Rufina Reserva, NIPOZZANO (Frescobaldi)	17 / 70
Pinot Noir , TERRAGENA, "Abbassi Vineyard", Carneros, CA	20 / 80
Zinfandel , GAMBA "Family Ranches", Russian River Valley, CA	25/100

BEER + CIDER

21st AMENDMENT Hazy IPA [Alameda, CA]	10
HEINEKEN '0.0' Non-Alcoholic	10
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

FIRST COURSE | CICHETTI

- POLPETTE al FORNO.** baked meatballs, calabrian marinara (P)
BRUSCHETTA ai FUNGHI. mushroom toast, ricotta, kale, garlic (VG, VO)
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, roasted herbed tomato olives, roasted garlic (VG, VO)
FORMAGGIO HALLOUMI. grilled halloumi, roasted eggplant garlic marinara, olive oil, za'atar (VG, GF)
BRUSCHETTA di VENEZIA. smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli

OPTIONAL ADD-ONS | SUPPLEMENTAL

- ZUPPA di GRANCHIO.** lobster bisque, garlic, carrot, celery, onion, cream (+) 19.50 (p)
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)

SECOND COURSE | INSALATA

- add PROSCIUTTO (+) 7.50 // CHICKEN BREAST (+) 16.50 // PRAWNS (+) 18.50 // SALMON (+) 20.50**
BURRATA e POMODORO con PROSCIUTTO. burrata, cherry tomato, prosciutto, breadcrumb, olive oil, basil oil (P, VGO)
MISTI CANZA. mixed organic greens, beets, cherry tomato, baby cucumber, walnut, gorgonzola, balsamic vinaigrette (VG, VO, GF, N)

THIRD COURSE | PRINCIPALE

all pasta handmade at our ristorante

- RIGATONI con SALSICCIA.** herbed ground sausage, green pea, roasted tomato cream (GFO, P)
AGNOLOTTI di GRANCHIO. 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)
SALMONE. pan seared atlantic salmon, beurre blanc, garlic, herbs, roasted vegetable, fingerling potato (GF)
PETRALE SOLE. pan seared petrale sole, lemon dill cream, roasted vegetable, 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

add ESPRESSO MARTINI (+) 20

TIRAMISU
RASPBERRY SORBETTO

NEW YORK CHEESE CAKE
PROFITEROLES

MOUSSE ai CIOCCOLATO

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

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