

Zingari

COCKTAILS

SPRITZS 16	NEGRONIS 17	ZINGARI CLASSICS 18
Veneziano Originale Spritz prosecco, select aperitivo	Classic Negroni gin, campari, sweet vermouth	The Black Manhattan straight rye whiskey, cynar, cherry
Bubbling Mary Spritz prosecco, gin, italicus, lavender, olives	Mezcal Negroni mezcal, campari, sweet vermouth	Limoncello Drop vodka, limoncello, fresh lemon
Orange Blossom Spritz prosecco, ramazzotti rosato	Boulevardier bourbon, campari, sweet vermouth	Cosmo Noir vodka, mixed berries, lime
Aperol Spritz prosecco, aperol	Negroni Sbagliato prosecco, campari, sweet vermouth	Gin Martini dirty or how dirty? blue cheese olives?
BARMAN'S GUILTY PLEASURES 19		
Berry Margarita tequila, triple sec, mixed berries, lime	Espressotini vodka, coffee liqueur, espresso	Pineapple Breeze ron barcelo rum, pineapple, lime

MOCKTAILS 10

Sparkling Lemonade
all natural "cedrata" baladin

Cola Baladin
all-natural coke

Berry Spritz
mixed berries, sparkling water

WINE BY THE GLASS

SPUMANTE

Brut , Franciacorta (méthode champenois), LE MARCHESINE, Lombardy, ITALY	N.V.	25 / 100
Brut Rosé , Spumante, CLETO CHIARLI, Emilia-Romagna, ITALY	N.V.	18 / 75
Moscato d'Asti , Frizzante, MICHELE CHIARLO, Piedmont, ITALY	2020	17 / 70
Prosecco , Extra Dry, AVISSI, Veneto, ITALY	N.V.	17 / 70

BIANCO

Chardonnay , CAMBRIA "Katherine's Vineyard", Santa Barbara, CA, USA	2019	20 / 80
Pinot Grigio delle Venezie, ZENATO, Veneto, ITALY	2021	17 / 70
Sauvignon Blanc , LA CAPPUCINA "Basaltik", Veneto, ITALY	2021	17 / 70

ORANGE

Orange , SCARBOLO "IL Ramato", 100% Pinot Grigio, FRIULI, ITALY	2021	18 / 75
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ROSÉ

Rosé , OENOPS "Apla", Drama, Macedonia, GREECE	2021	18 / 75
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ROSSO

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

BIRRA e CIDRE

805 Blonde Ale [CA] 9	Drakes "Best Coast" IPA [SF] 11	Shock Top Belgian White [MO] 9
Ace Apple Hard Cider [CA] 9	Menabrea Blonde Lager [Italy] 11	Speakeasy Amber Ale [16oz, SF] 11
Baladin Belgian Dark [Italy] 11	Menabrea Amber Lager [Italy] 11	Stella Artois Pilsner [Belgium] 9

ANTIPASTI

/venetian cicchetti or tapas for individual or sharing/

- GNOCCHI al PESTO.** basil pesto, raw pine nuts 17.50 _{VG, N}
- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil 5.50 _{VG}
- POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano 19.50 _P
- CROSTINI FICHI.** grilled citrus ricotta toast, rosemary roasted figs, honey drizzle 19.50 _{VG}
- ZUPPA di VONGOLE.** clam chowder, bacon, celery, carrot, potato, parmesan croutons 19.50 _P
- CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion 22.50 _{GF}
- MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 24.50 _{GF, P}
- BRUSCHETTA con STRACCIATELLA.** burrata toast, seared herbed tomato, olive, roasted garlic 22.50 _{VG, VO}
- BRUSCHETTA di SARDE AFFUMICATE.** smoked sardine toast, tomato confit, grilled pepper, blue cheese 24.50
- BRUSCHETTA di VENEZIA.** smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli 24.50
- CARPACCIO di TONNO.** thinly sliced ahi tuna, ponzu mignonette, mango, bell pepper, cucumber, cilantro 22.50 _{GF}

CONSERVA

/served with grilled bread/

- MUSSELS** 17.50
- SARDINES** 17.50

CHARCUTERIE

/served with grilled bread and housemade jam/

- SALAMI** 12.50
- COPA** 12.50
- PROSCIUTTO DI PARMA** 12.50
- CHARCUTERIE SAMPLER** 32.50

FORMAGGIO

/served with grilled bread and housemade jam/

- PRIMOSALE TARTUFO** sheep's milk 12.50
- PECORINO ROMANO** sheep's milk 12.50
- GOUDA** cow's milk 12.50
- CHEESE SAMPLER** 32.50

INSALATA

- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 19.50 _{VG, VO, GF}
- PROSCIUTTO e BURRATA.** prosciutto, burrata, tomato, extra virgin olive oil 19.50 _{VGO, GF, P}
- MISTI CANZA.** mixed organic greens, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette 14.50 _{VG, VO, GF}
add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50

PASTA

/housemade plant-based pasta for individual or sharing/

- TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, kale, sundried tomato, wild mushrooms, chickpea 28.50 _{V, GFO}
add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50

/housemade pasta for individual or sharing/

- CARBONARA.** spaghetti, eggs, pecorino, pancetta 28.50 _{GFO, P}
- SPAGHETTI con POLPETTE.** baked meatballs, sicilian garlic marinara, basil 32.50 _P
- AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 34.50
- RIGATONI con SALSICCIA.** herbed ground sausage, green peas, roasted tomato cream, grana padano 28.50 _{GF, P}
- PAPPARDELLE della NONNA.** grandmother's roasted beef short rib, smoked tomato, wild mushrooms, asiago 34.50 _{GFO}
- FETTUCCINE alla ZÍNGARA.** prawns, seared scallop, garlic, white wine, smoked tomato, lemon, caper, calabrian chili 34.50 _{GFO}

PRINCIPALE

/meat, fish, or plant based main for individual or sharing/

- SALMONE.** pan seared atlantic salmon, garlic, herbs, vegetables, beurre blanc sauce 38.50 _{GF}
- TONNO.** seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil 38.50 _{GF}
- RISOTTO al SALMONE AFFUMICATO.** grilled asparagus risotto, smoked salmon, atlantic salmon, sundried tomato 38.50 _{GF, VGO}
- OSSOBUCO di CINGHIALE.** roasted wild boar, mushroom polenta, goat cheese, gremolata, white truffle oil 38.50 _{GFO, P}
- COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, sauteed lacinato kale, mashed potatoes, gorgonzola brandy sauce 52.50 _{GF}
- FILETTO di VITELLO.** grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, fava beans, grapes 48.50 _{GF, P}
- INVOLTINI di POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream sauce, roasted baby carrots, asparagus 38.50 _{GF}
- TIMBALE.** grilled vegetables, burrata, basil oil, garlic, tomato, fennel, eggplant, zucchini, squash, bell pepper 28.50 _{VO, GF}
add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50

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

CORKAGE: We look forward to sharing our collection carefully chosen wines. To complement our selection, we are happy to open any **wine** bottle with a charge of \$50 per 750 ml or any **liquor** with a charge of \$10 per ounce.

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.