

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

HAPPY HOUR

3 – 5pm 20% off

HOTEL DONATELLO

restaurant dining 10% off

LIVE MUSIC

\$10 artist ticket

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

SPRITZS 17

PROSECCO, AND...

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

CLASSIC SPRITZ

classic, herbaceous, light sweet

ORANGE BLOSSOM

fruity, hibiscus, orange blossom

BUBBLING MARY

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

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, averta, cherry

JUNGLE BIRD

PAPER PLANE

LIMONCELLO DROP

BERRY MARGARITA

RUM OLD FASHIONED

CALABRIAN GIN & TONIC

THE BLACK MANHATTAN

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

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 CAPPUCINA "Basaltik", Veneto, Italy	17 / 70

ROSSO

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

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.



ANTIPASTI

- BRUSCHETTA ai FUNGHI.** mushroom toast, ricotta, kale, garlic 22.50 (VG, VO)
BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, olive oil 5.50 (VG)
POLPETTE al FORNO. baked meatballs, calabrian marinara, parmigiano 22.50 (P)
CROSTINI FICHI. rosemary roasted fig toast, citrus ricotta, honey drizzle 22.50 (VG)
MOZZARELLA al FORNO. baked prosciutto wrapped mozzarella, balsamic glaze 24.50 (GF, P)
GNOCCHI al PESTO (VG, N) // al GORGONZOLA (VG) // alla MARINARA (VG) 19.50
CARPACCIO di POLPO. thinly sliced octopus, lemon olive oil, minced tomato, red onion 24.50 (GF)
BRUSCHETTA al POMODORO. burrata toast, seared herbed tomato, olives, roasted garlic 22.50 (VG, VO)
FORMAGGIO HALLOUMI. grilled halloumi, roasted eggplant, garlic tomato, olive oil, za'atar 24.50 (VG, GF)
CARPACCIO di TONNO. thinly sliced ahi tuna, citrus soy ponzu mignonette, bell pepper, cucumber, cilantro 24.50
BRUSCHETTA di VENEZIA. smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli 24.50
TARTARE di TONNO e MANGO. cucumber, scallion, ginger, cilantro, sesame seeds, soy, tapenade, sardine crostini 24.50

PIZZA

- PEPPERONI.** marinara, mozzarella, pepperoni 34.50
FUNGHI. marinara, mozzarella, mushroom, white truffle oil 32.50
SALSICCIA. marinara, mozzarella, sausage, red onion, olive 34.50
MARGHERITA. marinara, mozzarella, tomato, basil 32.50
PROSCIUTTO e BURATTA. marinara, burrata, prosciutto 34.50
QUATTRO FORMAGGI. four cheeses 32.50 add **sausage** + 8

INSALATA

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

- BURRATA e POMODORO con PROSCIUTTO.** rainbow heirloom tomato, burrata, prosciutto, , heirloom coulis 24.50 (VGO)
MISTI CANZA. mixed organic greens, beets, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette 17.50 (VG, VO, GF)

PASTA

- CARBONARA.** spaghetti, eggs, pecorino romano, guanciale 32.50 (GFO, P)
SPAGHETTI POMODORO. sicilian garlic marinara, basil 26.50 (VG, VO, GFO)
SPAGHETTI con POLPETTE. baked meatballs, sicilian garlic marinara, basil 34.50 (P)
AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava bean 34.50
PAPPARDELLE della NONNA. grandmother's roasted beef short rib, smoked tomato, mushroom, asiago 34.50 (GFO)
TAGLIATELLE ai FUNGHETTO. vegan tagliatelle, kale, sundried tomato, wild mushroom, chickpea, corn 30.50 (V, GFO)
RIGATONI con SALSICCIA. herbed ground sausage, green pea, roasted tomato cream, grana padano 32.50 (GFO, P)
FETTUCCINE alla ZÍNGARA. prawns, seared scallop, garlic, white wine, smoked tomato, lemon, caper, calabrian chili 34.50 (GFO)

PRINCIPALE

- SALMONE.** pan seared atlantic salmon, beurre blanc, garlic, herbs, seasonal vegetable, fingerling potato 38.50 (GF)
RISOTTO al SALMONE AFFUMICATO. smoked salmon risotto, asparagus, atlantic salmon, sundried tomato 38.50 (GF, VGO)
PETRALE SOLE. pan seared petrale sole, lemon dill cream, asparagus, baby carrot, feta, fingerling potato, cherry tomato, 38.50 (GF)
COSTOLETTE d'AGNELLO. grilled herbed lamb chops, lacinato kale, mashed potato, gorgonzola brandy sauce 50.50 (GF)
OSSOBUCO di CINGHIALE. roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil 38.50 (GFO, P)
SALTIMBOCCA DI POLLO. chicken breast, prosciutto, sage, garlic butter, mushroom mashed potato, kale, cherry tomato 38.50 (GF)
PARMIGIANA di MELANZANE e GNOCCHI. baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi 34.50 (VG)

(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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