

Zingari

ZUPPA e INSALATA

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| ZUPPA DEL GIORNO. soup of the day | 18.50 |
| BURRATA e POMODORO. burrata, cherry tomato, evo, breadcrumb (V) [add prosciutto (P) + 6] | |
| MISTI CANZA. mixed greens, beets, tomato, cucumber, walnut, gorgonzola, citrus vinaigrette (VG, VO, GF, N) | 18.50 |
| [add shrimp + 20.50 // beef steak + 30.50] | 24.50 |

CICCHETTI [VENETIAN FOR TAPAS]

[PESCE e CARNE]

FULL | HALF

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| CARPACCIO di POLPO. thinly sliced octopus, evo, lemon, tomato, red onion (GF) | 26.50 |
| CARPACCIO di MANZO. thinly sliced raw beef tenderloin, tonnato sauce, evo, pinenuts, avocado, micro greens (GF) | 32.50 |
| MOZZARELLA al FORNO. baked prosciutto wrapped mozzarella, balsamic glaze (GF, P) | 26.50 16.50 |
| POLPETTE al FORNO. baked meatballs, calabrian garlic marinara (P) | 26.50 16.50 |
| [VEGETARIANO] | |
| BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, evo (VG) | 7.50 |
| BRUSCHETTA ai FUNGHI. burrata toast, mushroom, walnut, honey (VG, N) | 26.50 16.50 |
| BRUSCHETTA al POMODORO. burrata toast, saba roasted tomato, evo (VG) | 26.50 16.50 |
| CROSTINI FICHI. balsamic glazed fig, gorgonzola, honey, walnut (VG, GFO) [add prosciutto (P) + 6.5] | 26.50 16.50 |
| GNOCCHI al PESTO (VG, N) // al GORGONZOLA (VG) // alla MARINARA (VG) | 28.50 18.50 |
| POLENTA ai FUNGHI. creamy polenta, mushroom ragout, goat cheese (GF, VG) [add shrimp + 20.50 short rib + 24.50] | 15.50 |
| SGAGLIOZZE. crispy polenta cake, calabrian marinara, ricotta salata (GF) | 20.50 |
| TRUFFLE FRIES. crispy petit potato wedges, white truffle oil, parmigiano reggiano, chipotle paprika aioli (VG, GF) | 14.50 |

PRINCIPALE [MAIN PLATE OR PASTA COURSE]

[PESCE e CARNE]

SECONDO | PRIMO

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| PASTA DEL GIORNO. pasta of the day as quoted | A.Q. |
| FETTUCCINE alla ZINGARA. prawn, garlic, white wine, lemon caper, smoked tomato, calabrian chili (GFO, SF, VO) | 40.50 30.50 |
| PETRALE SOLE. pan seared petrale sole, butternut squash, miso brown butter, walnut, fennel, kale (GF) | 40.50 |
| PAPPARDELLE della NONNA. grandmother's roasted beef short rib, smoked tomato, mushroom, asiago (GFO) | 40.50 30.50 |
| RIGATONI con SALSICCIA. herbed ground sausage, green pea, roasted tomato cream (GFO, P) | 36.50 26.50 |
| SALMONE. pan seared atlantic salmon, cauliflower rice, kale, chickpea, corn, pine nut (GF) | 40.50 |
| SPAGHETTI con POLPETTE. baked meatballs, sicilian garlic marinara, basil (P, VO) | 36.50 26.50 |
| COSTOLETTE d'AGNELLO. grilled herbed lamb chops, brandy gorgonzola sauce, gnocchi (GF, H) | 48.50 |
| FILETTO di MANZO. grilled filet mignon, red wine jus, gorgonzola gnocchi (GFO) | 52.50 |
| OSSOBUCO. roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil (GF, P) | 40.50 |

[VEGETARIANO]

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| FETTUCCINE al FUNGHETTO. vegan fettuccine, wild mushrooms, evo, black truffle (V, GFO) | 36.50 26.50 |
| PARMIGIANA di MELANZANE. baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG) | 36.50 |

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

HOSPITALITY INCLUDED. 20% service charge added to all purchases.**HAPPY HOUR.** 20% off entire check everyday from 12 to 5 pm and after 8:30 pm.**HEALTH COVERAGE.** 5% benefits surcharge added to all purchases.**CORKAGE.** \$50 per 750ml of wine, \$10 per 1 oz of liquor.**STRENGTHENING THE ARTS.** theater goers enjoy 10% off entire check.**RETAIL.** Ula EVO, Olio Extra Vergine D'oliva (\$25, 250ml), 50% off wine "to go"