

# Zingari

2 PM - 5 PM  
10 PM - Closing

## HAPPY HOUR APERITIVO

### COCKTAILS

12

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<b>Original Spritz Veneziano</b> prosecco, select aperitivo	<b>Negroni</b> gin, campari, sweet vermouth	<b>The Black Manhattan</b> straight rye whiskey, cynar
<b>Bubbling Mary</b> prosecco, gin, italicus, lavender bitters	<b>Martini</b> gin or vodka?	<b>Limoncello Drop</b> vodka, limoncello, fresh lemon
<b>Orange Blossom Spritz</b> prosecco, ramazzotti rosato	<b>Gin &amp; Tonic</b> amsterdam gin, fever tree tonic	<b>Pineapple Breeze</b> ron barcelo rum, pineapple, lime

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### VINO

12 / 50

**Brut Rosé**  
**Moscato d'Asti**  
**Prosecco**  
**Chardonnay**  
**Pinot Grigio**  
**Sauvignon Blanc**  
**Orange**  
**Rosé**  
**Cabernet Sauvignon**  
**Chianti Classico**  
**Montepulciano**

### PIZZA

**MARGHERITA.** marinara, mozzarella, basil 28.50  
**QUATTRO FORMAGGI.** four cheeses, garlic 28.50  
**PESTO.** pesto, sundried tomato 28.50  
**FUNGHI.** wild mushrooms, marinara, buratta, white truffle oil 32.50  
**PESTO CON POLLO.** pesto, chicken, sundried tomato. 32.50  
**BURATTA e PROSCIUTTO.** prosciutto, buratta, marinara 32.50  
**SALSICCIA.** sausage, onion, olive, mozzarella, marinara 32.50  
**PEPPERONI.** marinara, mozzarella, pepperoni 32.50

### ANTIPASTI

*[venetian style cicchetti for sharing and serves four]*

**BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil 6.50 VG  
**GNOCCHI al GORGONZOLA.** gnocchi, gorgonzola 14.50 VG  
**GNOCCHI al PESTO.** gnocchi, basil pesto, raw pine nuts 14.50 VG,N  
**POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano 14.50 P  
**CROSTINI FICHI.** grilled fig toast, citrus ricotta, rosemary roasted figs, honey drizzle 16.50 VG  
**BRUSCHETTA.** grilled stracciatella toast, seared herbed tomato, olive, roasted garlic 16.50 VG,VO  
**CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion 19.50 GF  
**MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze, micro greens 21.50 GF,P  
**BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette 16.50 VG,VO,GF  
**PROSCIUTTO e BURRATA.** prosciutto, burrata, heirloom tomato, extra virgin olive oil 16.50 VG,GF,P  
**MISTI CANZA.** mixed organic greens, cherry tomato, gorgonzola, balsamic vinaigrette, lemon 11.50 VG,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

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.

## SPIRITI (2 oz)

<b>VODKA</b>		<b>BOURBON</b>	
<b>Belvedere</b>	17	<b>Balcones</b>	16
<b>Grey Goose</b>	16	<b>Bib &amp; Tucker 6yr</b>	17
<b>Ketel One</b>	15	<b>Bulleit</b>	15
<b>Tito's "Handmade"</b>	14	<b>High West "Prairie"</b>	16
<b>GIN+</b>		<b>Knob Creek 9yr</b>	17
absinthe <b>La Muse Verte</b> [1oz]	10	<b>Maker's Mark</b>	16
<b>Bareksten</b>	16	<b>Woodford Reserve</b>	16
<b>Bombay Sapphire</b>	15	<b>TENNESSE</b>	
<b>Hendrick's</b>	16	<b>Jack Daniel's</b>	15
<b>Tanqueray</b>	15	<b>RYE</b>	
<b>St. George Botanivore</b>	16	<b>Bulleit</b>	15
<b>AGAVE</b>		<b>High West "Double Rye!"</b>	16
mezcal joven <b>400 Conejos</b>	15	<b>Knob Creek</b>	17
mezcal joven <b>Casamigos</b>	25	<b>CANADIAN</b>	
tequila blanco <b>Casamigos</b>	20	<b>Crown Royal</b>	15
tequila blanco <b>Don Julio</b>	21	<b>IRISH</b>	
tequila blanco <b>Espolòn</b>	15	<b>Jameson</b>	15
tequila blanco <b>Ocho</b>	20	<b>BLENDED SCOTCH</b>	
tequila reposado <b>Don Julio</b>	23	<b>Chivas Regal 12yr</b>	16
tequila reposado <b>Espolòn</b>	15	<b>J. Walker Black</b>	16
tequila reposado <b>Ocho</b>	22	<b>SINGLE MALT SCOTCH</b>	
tequila añejo <b>Don Julio "1942"</b>	55	<b>Aberlour "A'bunadh"</b>	25
tequila añejo <b>Espolòn</b>	17	<b>Ardbeg 10yr</b>	18
tequila anejo <b>Patròn</b>	25	<b>Balvenie 12yr "DoubleWood"</b>	20
<b>BRANDY</b>		<b>Glenfiddich 12yr</b>	16
armagnac <b>Tariquet Blanche</b>	16	<b>Glengoyne "The Legacy. Chapter 1"</b>	25
armagnac <b>Joÿ 1986</b>	30	<b>Laphroaig 10yr</b>	18
cognac <b>Courvoisier VSOP</b>	18	<b>Lagavulin 2006 "The Distiller's"</b>	30
cognac <b>Dudognon 20yr</b>	25	<b>Macallan 12yr "Double Cask"</b>	25
cognac <b>Hennessy VSOP</b>	20	<b>Oban 14yr</b>	30
cognac <b>Remy Martin VSOP</b>	18	<b>Tamdhu 12yr</b>	18
<b>RUM</b>			
<b>Bacardi Silver</b>	14		
<b>Ron Barcelo "Añejo"</b>	14		
<b>Ron Barcelo "Imperial"</b>	15		
<b>Ron del Barrilito "☆☆☆"</b>	16		