

# Zingari

**SF** RESTAURANT  
*week*

FRIDAY, APRIL 14TH - SUNDAY APRIL 23RD

**\$60 FOR THE 3-COURSE MENU**

**\$40 FOR WINE PAIRINGS.**

## PRIMO

please select one

**GNOCCHI.** choice of pesto, marinara or gorgonola sauce. **Prosecco**

**MOZZARELLA al FORNO.** baked prosciutto, mozzarella, balsamic. **Schiava**

**BRUSCHETTA di VENEZIA.** salmon, burrata, shrimp, olive, pepper, aioli. **Brut Rose**

**INSALATA di ARANCE.** arugula, blood orange, onionbi, walnuts, pecorino. **Sauvignon Blanc**

## SECONDO

please select one

**RIGATONI con SALSICCIA.** ground sausage, roasted tomato cream. **Chardonnay**

**AGNOLOTTI.** crab ricotta ravioli, sundried tomato, shrimp, corn, fava beans. **Rosé**

**OSSOBUCO di CINGHIALE.** roasted wild boar, wine jus, polenta. **Cabernet Sauvignon**

**TIMBALE.** grilled burrata, tomato, fennel, eggplant, zucchini, squash, pepper. **Pinot Noir**

**PAPPARDELLE della NONNA.** beef short rib, tomatos, mushrooms, asiago **Super Tuscan**

## DOLCE

please select one

**GELATO.** vanilla, espresso, pistachio, raspberr sorbetto. **Limoncello**

**TIRAMISÙ.** mascarpone cream, ladyfingers, espresso, meyer rum. **Vin Santo**

**PANNA COTTA.** cool vanilla custard, berry coulis, almond granola. **Porto Ruby**

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