

# 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

<b>FEVER TREE</b>	ginger beer / lemonade / grapefruit (500ml)	10
<b>BERRY SPRITZ</b>	mixed berries, sparkling water	10
<b>COLD COFFEE</b>	cold brew, rocks	10
<b>VIRGIN MARY</b>	tomato juice, lime, celery bitters	10
<b>COLA BALADIN</b>	all-natural coke, 330ml	10
<b>PHONY NEGRONI</b>	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

## WINE SHOP

ask the sommelier for recommendations

from our world-class wine list

50% off "to go" orders only

## 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, averna, cherry

### JUNGLE BIRD

### PAPER PLANE

### LIMONCELLO DROP

### BERRY MARGARITA

### RUM OLD FASHIONED

### CALABRIAN GIN & TONIC

### THE BLACK MANHATTAN

## WINTER APERTIVO 19

### PENICILLIN

blended scotch, lemon, honey-ginger, islay scotch

### CARAJILLO

reposado tequila, licor 43, espresso

### ESPRESSOTINI

vodka, espresso, kahlua

### PUMPKIN SPICE MARTINI

vodka, pumpkin liqueur, licor 43, espresso

## WINE BY THE GLASS

### SPARKLING, BIANCO & ROSÉ

<b>Brut</b> Méthode Champenois, NAIDU, USA, CA, North Coast	25 / 100
<b>Chardonnay</b> , BERINGER, Napa Valley, CA	18 / 75
<b>Pinot Grigio</b> delle Venezie, TERLATO, Veneto, Italy	17 / 70
<b>Prosecco</b> , Brut, TENUTE CAMATE, Veneto, Italy	17 / 70
<b>Rose</b> , COCHON "Old Vine", California	17 / 70
<b>Sauvignon Blanc</b> , LA CAPPUCINA "Basaltik", Veneto, Italy	17 / 70

### ROSSO

<b>Cabernet Sauvignon</b> , CALIPASO, Paso Robles, CA	20 / 80
<b>Barbera</b> , OSVALDO BARBERIS, "Brichat", Langhe, Italy	18 / 75
<b>Pinot Noir</b> , TERRAGENA, "Abbassi Vineyard", Carneros, CA	18 / 75
<b>Zinfandel</b> , GAMBA "Family Ranches", Russian River Valley, CA	25 / 100

## BEER + CIDER

<b>21st AMENDMENT</b> Hazy IPA [Alameda, CA]	10
<b>BECK'S</b> Non-Alcoholic	9
<b>FORT POINT</b> Italian Pilsner [San Francisco, CA]	10
<b>FORT POINT</b> Red Ale [San Francisco, CA]	10
<b>HENHOUSE</b> Blonde Ale, <b>16oz</b> [Sonoma, CA]	14
<b>MENABREA</b> Blonde Lager [Piedmont, Italy]	11
<b>MICHELADA</b> Pilsner, tomato juice, lime juice	10
<b>MODERN TIMES</b> Coffee Stout, <b>16oz</b> [SF, CA]	14
<b>ACE</b> 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.



# HAPPY THANKSGIVING

\$105 per PERSON, INCLUDES SELECTION FROM FOUR-COURSE MENU

## FIRST COURSE | CICCHETTI

- BRUSCHETTA ai FUNGHI.** mushroom toast, ricotta, kale, garlic (VG, VO)  
**POLPETTE al FORNO.** baked meatballs, calabrian marinara, parmigiano (P)  
**CROSTINI FICHI.** rosemary roasted fig toast, citrus ricotta, honey drizzle (VG)  
**MOZZARELLA al FORNO.** baked prosciutto wrapped mozzarella, balsamic glaze (GF, P)  
**BRUSCHETTA al POMODORO.** burrata toast, seared herbed tomato, olives, roasted garlic (VG, VO)  
**FORMAGGIO HALLOUMI.** grilled halloumi, roasted eggplant, garlic tomato, olive oil, za'atar (VG, GF)  
**BRUSCHETTA di VENEZIA.** smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli

## OPTIONAL ADD-ONS | SUPPLEMENTAL

- BREAD SERVICE.** rosemary focaccia, garlic, parmesan, parsley, olive oil (+) 5.50 (VG)  
**ZUPPA di VONGOLE.** clam chowder, crab, bacon, celery, carrot, potato, parmesan croutons (+) 19.50 (p)  
**CARPACCIO di POLPO.** thinly sliced octopus, lemon olive oil, minced tomato, red onion (+) 24.50 (GF)  
**CARPACCIO di TONNO.** thinly sliced ahi tuna, citrus soy ponzu mignonette, bell pepper, cucumber, cilantro (+) 24.50  
**TARTARE di TONNO e MANGO.** cucumber, scallion, ginger, cilantro, sesame seeds, soy, tapenade, sardine crostini (+) 24.50

## SECOND COURSE | INSALATA

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

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

## THIRD COURSE | PRINCIPALE

- PAPPARDELLE della NONNA.** grandmother's roasted beef short rib, smoked tomato, mushroom, asiago (GFO)  
**RIGATONI con SALSICCIA.** herbed ground sausage, green pea, roasted tomato cream, grana padano (GFO, P)  
**AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava bean  
**SALMONE.** pan seared atlantic salmon, beurre blanc, garlic, herbs, seasonal vegetable, fingerling potato (GF)  
**COSTOLETTE d'AGNELLO.** grilled herbed lamb chops, lacinato kale, mashed potato, gorgonzola brandy sauce (GF)  
**TACCHINO.** roasted turkey, mashed potato, giblet gravy, greens, caramelized onion, sausage stuffing, orange cranberry sauce  
**OSSOBUCO di CINGHIALE.** roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil (GFO, P)  
**TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, kale, sundried tomato, wild mushroom, chickpea, corn (V, GFO)  
**PARMIGIANA di MELANZANE e GNOCCHI.** baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG)

## FOURTH COURSE | DOLCE

PECAN PIE  
RASPBERRY SORBETTO  
NEW YORK CHEESE CAKE

TIRAMISÙ  
PROFITEROLES  
MOUSSE al CIOCCOLATO

(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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