

Zingari

COCKTAILS

SPRITZS 16	NEGRONIS 17	ZINGARI CLASSICS 18
Veneziano Originale Spritz prosecco, select aperitivo	Classic Negroni gin, campari, sweet vermouth	The Black Manhattan straight rye whiskey, cynar, cherry
Bubbling Mary Spritz prosecco, gin, italicus, lavender, olives	Mezcal Negroni mezcal, campari, sweet vermouth	Limoncello Drop vodka, limoncello, fresh lemon
Orange Blossom Spritz prosecco, ramazzotti rosato	Boulevardier bourbon, campari, sweet vermouth	Cosmo Noir vodka, mixed berries, lime
Aperol Spritz prosecco, aperol	Negroni Sbagliato prosecco, campari, sweet vermouth	Gin Martini dirty or how dirty? blue cheese olives?
BARMAN'S GUILTY PLEASURES 19		
Berry Margarita tequila, triple sec, mixed berries, lime	Espressotini vodka, coffee liqueur, espresso	Pineapple Breeze ron barcelo rum, pineapple, lime

MOCKTAILS 10

Sicilian Lemonade fever tree sparkling lemonade	Cola Baladin all-natural coke	Berry Spritz mixed berries, sparkling water
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WINE BY THE GLASS

SPUMANTE		
Brut , Franciacorta (méthode champenois), LE MARCHESINE, Lombardy, ITALY	N.V.	20 / 100
Brut Rosé , Spumante, CLETO CHIARLI, Emilia-Romagna, ITALY	N.V.	17 / 70
Moscato d'Asti , Frizzante, MICHELE CHIARLO, Piedmont, ITALY	2020	16 / 65
Prosecco , Extra Dry, AVISSI, Veneto, ITALY	N.V.	16 / 65
BIANCO		
Chardonnay , CAMBRIA "Katherine's Vineyard", Santa Barbara, CA, USA	2019	20 / 80
Pinot Grigio delle Venezie, ZENATO, Veneto, ITALY	2021	16 / 65
Sauvignon Blanc , LA CAPPUCINA "Basaltik", Veneto, ITALY	2021	16 / 65
ORANGE		
Orange , FALUSCHINO "Querciagrossa", Tuscany, ITALY	2019	17 / 70
ROSÉ		
Rosé , OENOPS "Apla", Drama, Macedonia, GREECE	2021	17 / 70
ROSSO		
Barolo , BOVIO, Piedmont, ITALY	2018	33 / 130
Cabernet Sauvignon , THE BIG RED MONSTER, Paso Robles, CA, USA	N.V.	20 / 80
Chianti Classico , CULTUSBONI "RS", Tuscany, ITALY	2019	16 / 65
Montepulciano , MORODER, Conero, Marche, ITALY	2020	17 / 70
Pinot Noir , EDEN RIFT "Valliant", Central Coast, CA, USA	2018	18 / 75
Super Tuscan , PODERE SAPAIO "Volpolo", Tuscany, ITALY	2019	22 / 90

BIRRA e CIDRE

805 Blonde Ale [CA] 9	Elysian "Space Dust" IPA [OR] 11	Shock Top Belgian White [CA] 9
Ace Apple Cider, 5% [CA] 9	Menabrea Blonde Lager [Italy] 11	Speakeasy Amber Ale [16oz, CA] 11
Becks Non-Alcoholic 8	Menabrea Amber Lager [Italy] 11	Stella Artois Pilsner [Belgium] 9

\$80.00 per PERSON, INCLUDES CHOICE OF TWO COURSE MENU
20% SERVICE CHARGE IS ADDED TO ALL CHECKS

ANTIPASTO

/please select one appetizer-course/

CICCHETTI

- GNOCCHI al PESTO.** basil pesto, raw pine nuts VG,N
GNOCCHI al GORGONZOLA. gorgonzola cream sauce VG
POLPETTE al FORNO. baked meatballs, calabrian marinara, parmigiano P
CROSTINI FICHI. grilled citrus ricotta toast, rosemary roasted figs, honey drizzle VG
CARPACCIO di POLPO. thinly sliced octopus, lemon olive oil, minced tomato, red onion GF
MOZZARELLA al FORNO. baked prosciutto wrapped mozzarella, balsamic glaze, micro greens GF,P
BRUSCHETTA di SARDE AFFUMICATE. smoked sardine toast, tomato confit, grilled pepper, blue cheese P
BRUSCHETTA con STRACCIATELLA. grilled stracciatella toast, seared herbed tomato, olive, roasted garlic VG,VO

INSALATA

- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette VG,VO,GF
PROSCIUTTO e BURRATA. prosciutto, burrata, heirloom tomato, extra virgin olive oil VG,P
MISTI CANZA. mixed organic greens, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette VG,VO,GF
add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50

optional add-ons

- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil +5.50 VG
ZUPPA di GRANCHIO. clam chowder, bacon, celery, carrot, potato, parmesan croutons +19.50 P
SALUMI e FORMAGGI. combination dried cured meats, mixed cheese selection, fruit, crostini 32.50 VG,P

PRINCIPALE

/please select one pasta, fish, meat or vegetarian main-course/

PASTA

- SPAGHETTI POMODORO.** sicilian garlic marinara, basil VO,GFO
SPAGHETTI con POLPETTE. baked meatballs, sicilian garlic marinara, basil P
AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans
TAGLIATELLE al FUNGHETTO. vegan tagliatelle, kale, sundried tomato, wild mushrooms, chickpea V,GFO
RIGATONI con SALSICCIA. herbed ground sausage, green peas, roasted tomato cream, grana padano GFO,P
PAPPARDELLE della NONNA. grandmother's roasted beef short rib, smoked tomato, wild mushrooms, asiago GFO
FETTUCCHINE alla ZÍNGARA. prawns, seared scallop, garlic, white wine, smoked tomato, lemon, caper, calabrian chili GFO

SECONDO

- SALMONE.** pan seared atlantic salmon, garlic, herbs, vegetables, beurre blanc sauce GF
TONNO. seared ahi tuna steak, butternut squash purée, quinoa, apple, lemon olive oil GF
PESCE alla GRIGLIA. grilled rainbow trout, chimichurri, lemon-peas risotto, broccolini GF
OSSOBUCO di CINGHIALE. roasted wild boar, mushroom polenta, goat cheese, gremolata, white truffle oil GFO,P
TIMBALE. grilled vegetables, burrata, basil oil, garlic, heirloom tomato, fennel, eggplant, zucchini, squash, bell pepper VO,GF
add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50
COSTOLETTE d'AGNELLO. grilled herbed lamb chops, sauteed lacinato kale, mashed potatoes, gorgonzola brandy sauce GF
FILETTO di VITELLO. grilled bacon wrapped veal steak, brandied gorgonzola sauce, sage buttered gnocchi, fava beans, grapes GF,P

DESSERT

OPTIONAL ADD-ON // A LA CARTE

(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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