

# Zingari

## COCKTAILS

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

## MOCKTAILS 10

<p><b>Sparkling Lemonade</b> all natural "cedrata" baladin</p>	<p><b>Cola Baladin</b> all-natural coke</p>	<p><b>Berry Spritz</b> mixed berries, sparkling water</p>
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## WINE BY THE GLASS

### SPUMANTE

<b>Brut</b> , Franciacorta (méthode champenois), LE MARCHESINE, Lombardy, ITALY	N.V.	25 / 100
<b>Brut Rosé</b> , Spumante, CLETO CHIARLI, Emilia-Romagna, ITALY	N.V.	18 / 75
<b>Moscato d'Asti</b> , Frizzante, MICHELE CHIARLO, Piedmont, ITALY	2020	17 / 70
<b>Prosecco</b> , Extra Dry, AVISSI, Veneto, ITALY	N.V.	17 / 70

### BIANCO

<b>Chardonnay</b> , CAMBRIA "Katherine's Vineyard", Santa Barbara, CA, USA	2019	20 / 80
<b>Pinot Grigio</b> delle Venezie, ZENATO, Veneto, ITALY	2021	17 / 70
<b>Sauvignon Blanc</b> , LA CAPPUCINA "Basaltik", Veneto, ITALY	2021	17 / 70

### ORANGE

<b>Orange</b> , SCARBOLO "IL Ramato", 100% Pinot Grigio, FRIULI, ITALY	2021	18 / 75
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### ROSÉ

<b>Rosé</b> , OENOPS "Apla", Drama, Macedonia, GREECE	2021	18 / 75
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### ROSSO

<b>Barolo</b> , BOVIO, Piedmont, ITALY	2018	35 / 140
<b>Cabernet Sauvignon</b> , THE BIG RED MONSTER, Paso Robles, CA, USA	N.V.	20 / 80
<b>Chianti Classico</b> , CULTUSBONI "RS", Tuscany, ITALY	2019	17 / 70
<b>Montepulciano</b> , MORODER, Conero, Marche, ITALY	2020	18 / 75
<b>Pinot Noir</b> , EDEN RIFT "Valliant", Central Coast, CA, USA	2018	20 / 80
<b>Super Tuscan</b> , PODERE SAPAIO "Volpola", Tuscany, ITALY	2019	22 / 90

## BIRRA e CIDRE

<b>805</b> Blonde Ale [CA] 9	<b>Drakes</b> "Best Coast" IPA [SF] 11	<b>Shock Top</b> Belgian White [MO] 9
<b>Ace</b> Apple Hard Cider [CA] 9	<b>Menabrea</b> Blonde Lager [Italy] 11	<b>Speakeasy</b> Amber Ale [16oz, SF] 11
<b>Baladin</b> Belgian Dark [Italy] 11	<b>Menabrea</b> Amber Lager [Italy] 11	<b>Stella Artois</b> Pilsner [Belgium] 9

20% SERVICE CHARGE IS ADDED TO ALL CHECKS

\$95 per PERSON, INCLUDES CHOICE OF THREE COURSE MENU + \$25 CHAMPAGNE UPON ARRIVAL



## ANTIPASTI

*[select one first-course – venetian style cicchetti for individual or sharing]*

- 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 con STRACCIATELLA.** burrata toast, seared herbed tomato, olive, roasted garlic VG,VO
- BRUSCHETTA di SARDE AFFUMICATE.** smoked sardine toast, tomato confit, grilled pepper, blue cheese
- BRUSCHETTA di VENEZIA.** smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli

## OPTIONAL ADD-ONS

- BREAD SERVICE.** garlic bread, parmesan cheese, parsley, olive oil +5.50 VG
- SALUMI e FORMAGGI.** combination dried cured meats, mixed cheese selection, fruit, crostini +32.50 VG0, P
- ZUPPA di VONGOLE.** clam chowder, bacon, celery, carrot, potato, parmesan croutons +19.50 P
- BARBABIETOLE e BURRATA.** beets, burrata, orange dijon vinaigrette +19.50 VG,VO,GF
- PROSCIUTTO e BURRATA.** prosciutto, burrata, tomato, extra virgin olive oil +19.50 VG0,GF,P
- MISTI CANZA.** mixed organic greens, cherry tomato, baby cucumber, gorgonzola, balsamic vinaigrette +14.50 VG,VO,GF
- add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50*

## PRINCIPALE

*[select one main course – meat, fish, pasta, or plant-based for individual or sharing]*

- 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
- RISOTTO al SALMONE AFFUMICATO.** grilled asparagus risotto, smoked salmon, atlantic salmon, sundried tomato GF,VG0
- OSSOBUCO di CINGHIALE.** roasted wild boar, mushroom polenta, goat cheese, gremolata, white truffle oil GFO,P
- 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
- INVOLTINI di POLLO.** baked chicken breast, feta, spinach, sundried tomato, lemon cream sauce, roasted baby carrots, asparagus GF
- AGNOLOTTI.** crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans
- 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
- FETTUCCINE alla ZÍNGARA.** prawns, seared scallop, garlic, white wine, smoked tomato, lemon, caper, calabrian chili GFO
- TAGLIATELLE al FUNGHETTO.** vegan tagliatelle, kale, sundried tomato, wild mushrooms, chickpea V,GFO
- TIMBALE.** grilled vegetables, burrata, basil oil, garlic, tomato, fennel, eggplant, zucchini, squash, bell pepper VO,GF
- add CHICKEN BREAST + 14.50 // PRAWNS + 16.50 // SALMON + 18.50 // AHI TUNA + 20.50*

## DOLCI

ALA CARTE

(VG) vegetarian / (VGO) vegetarian option / (V) vegan / (VO) vegan option / (GF) gluten-free / (GFO) gluten-free option / (N) nuts / (P) pork

**CORKAGE:** To complement our carefully chosen selection, we are happy to open any wine bottle with a charge of \$50 per 750 ml.

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