

Zingari

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

THEATRE & CHASE GOERS
restaurant dining 10% off

SPRITZ 18

VILLA SANDI PROSECCO AND...

... select aperitivo, orange slice

... aperitivo rosato, orange slice

...italicus, lavender bitters, olives

giffard wild elderflower, ginger honey, lemon

WINE SHOP

ask the sommelier for recommendations
from our world-class wine list
50% off "to go" orders only

LIVE MUSIC

\$10 artist ticket

CLASSIC 20

diplomatico aged rum, aperol, pineapple, lime

yellowstone bourbon, aperol, nonino, lemon

titos vodka, limoncello, lemon

jimador tequila, triple sec, mixed berries, lime

diplomatico aged rum, orange bitters

old forester rye whiskey, averna, cherry

new amsterdam gin, italicus, tonic

JUNGLE BIRD

PAPER PLANE

LIMONCELLO DROP

BERRY MARGARITA

RUM OLD FASHIONED

THE BLACK MANHATTAN

CALABRIAN GIN & TONIC

ZERO PROOF

FEVER TREE q ginger beer / q grapefruit / q tonic 12

BERRY SPRITZ mixed berries, sparkling water 12

COLD COFFEE cold brew on the rocks 12

VIRGIN MARY q tomato juice, lime, celery bitters 12

COLA BALADIN all-natural coco cola (330ml) 12

CEDRATA BALADIN all-natural sparkling lemonade (330ml) 12

CLASSIC SPRITZ classic, herbaceous, light sweet

ORANGE BLOSSOM fruity, hibiscus, orange blossom

BUBBLING MARY lavender, rose petal, citrus, crisp, less sweet

BELLO e BELLA floral, natural, citrus

NEGRONI 18

ITALIAN BITTER, VERMOUTH, AND...

CLASSIC ... new amsterdam gin

BIANCO ... new amsterdam gin, italicus, dry vermouth

MEZCAL ... 400 conejos mezcal

SBAGLIATO ... villa sandi prosecco

BOULEVARDIER ... four roses bourbon

PEATY NEGRONI ... port charlotte islay single malt [peaty] + agricante

UNION SQUARE IN BLOOM COCKTAIL

FRISCO FLOR DE JEREZ 22

dominican rum, elena borra barolo grappa,

calvados lemorton, lemon juice

SPREZZATURA 22

PENICILLIN famous grouse whiskey, honey ginger, port charlotte

CARAJILLO jimador reposado tequila, licor 43, espresso

ESPRESSOTINI titos vodka, borghetti espresso liqueur

WHISKEY SOUR four roses bourbon, lemon, egg white

AMARETTO SOUR disaronno amaretto, four roses bourbon, egg white

CHERRY MEZCALITA 400 coneconejos mezcal, triple sec, agricante, lime

WINE BY THE GLASS

SPARKLING, BIANCO & ROSÉ

Brut Prosecco, PALADIN, Veneto, Italy

20 / 80

Chardonnay, CHALK HILL, Sonoma Coast, CA

20 / 80

Pinot Grigio, Castello di Gabbiano "Cavaliere d'Oro", Tuscany

17 / 70

Rosé, COCHON "Old Vine", California

17 / 70

ROSSO

Cabernet Sauvignon, VITIS JENIFERA, San Benito, CA

22 / 90

Barbera, Osvaldo Barberis "Bricchat", Piedmont, Langhe Barbera

20 / 80

Pinot Noir, TERRAGENA, "Abbassi Vineyard", Carneros, CA

20 / 80

BEER

21st AMENDMENT Hazy IPA [Alameda, CA] 10

FORT POINT Italian Pilsner [San Francisco, CA] 10

FORT POINT Red Ale [San Francisco, CA] 10

HEINEKEN '0.0' Non-Alcoholic 10

HENHOUSE Blonde Ale [Sonoma, CA] 11

MENABREA Blonde Lager [Piedmont, Italy] 11

MICHELADA Pilsner, tomato juice, lime juice 10

MODERN TIMES Coffee Stout, **16oz** [SF, CA] 14

CORKAGE: \$50 PER 750ML OF WINE, \$10 PER 1 OZ OF LIQUOR.

HOSPITALITY INCLUDED. 20% SERVICE CHARGE ADDED TO ALL PURCHASES.



"travel light and carry a smile." #BanjaraLife

DINNER \$65(++) per PERSON, INCLUDES SELECTION FROM THREE-COURSE MENU + GLASS OF PROSECCO

[excludes all other promotional benefits; small children order a la carte; all guests at table must select either a la carte or pre-fixe]

FIRST COURSE

CARPACCIO di POLPO. thinly sliced octopus, lemon olive oil, tomato, red onion (GF)

COZZE. steamed mussels, garlic white wine, sherry vinegar, shallot, lemon, pancetta, parsley, butter (SF, P)

BRUSCHETTA di VENEZIA. smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli

POLPETTE al FORNO. baked meatballs, calabrian garlic marinara (P)

MOZZARELLA al FORNO. baked prosciutto wrapped mozzarella, balsamic glaze (GF, P)

BRUSCHETTA ai FUNGHI. burrata, mushroom, walnut, honey (VG, VO, N)

CROSTINI FICHI. rosemary roasted fig toast, citrus ricotta, honey drizzle (VG)

GNOCCHI al PESTO (VG, N) // **al GORGONZOLA** (VG) // **alla MARINARA** (VG)

BRUSCHETTA al POMODORO. burrata toast, roasted herbed tomato olives, roasted garlic (VG, VO)

FORMAGGIO HALLOUMI. grilled halloumi, roasted eggplant garlic marinara, olive oil, za'atar (VG, GF)

SUPPLEMENTAL

ZUPPA DEL GIORNO. soup of the day +17.50

BREAD SERVICE. rosemary focaccia, garlic, parmesan, parsley, olive oil +5.50 (VG)

[add prosciutto + 7.50 // chicken breast + 16.50 // prawns + 18.50 // salmon + 20.50 // scallops + 22.50]

MISTI CANZA. mixed greens, beets, tomato, cucumber, walnut, gorgonzola, balsamic vinaigrette +17.50 (VG, VO, GF, N)

BURRATA e POMODORO con PROSCIUTTO. burrata, tomato, prosciutto, breadcrumb, olive oil, basil oil +26.50 (P, VGO)

INSALATA TOSCANA. grilled romaine, pancetta, parmigiana, bagna càuda, roasted tomato olive, caper, onion, black pepper balsamic +26.50 (P, VGO)

MAIN COURSE

SALMONE. pan seared atlantic salmon, yogurt mint pea purée, mushroom, bell pepper (GF)

AGNOLOTTI di GRANCHIO. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava bean (SF)

PETRALE SOLE. pan seared petrale sole, lemon dill cream, roasted vegetable, feta, fingerling potato, cherry tomato (GF)

FETTUCCINE alla ZÍNGARA. prawns, seared scallop, garlic, white wine, smoked tomato, lemon, caper, calabrian chili (GFO, SF)

SPAGHETTI con POLPETTE. baked meatballs, sicilian garlic marinara, basil (P)

RIGATONI con SALSICCIA. herbed ground sausage, green pea, roasted tomato cream (GFO, P)

PAPPARDELLE della NONNA. grandmother's roasted beef short rib, smoked tomato, mushroom, asiago (GFO)

INVOLTINI DI POLLO. baked rolled chicken breast, feta, spinach, sundried tomato, lemon butter, gorgonzola gnocchi (GF)

COSTOLETTE d'AGNELLO. grilled herbed lamb chops, gorgonzola brandy reduction, lacinato kale, mashed potato (GF)

OSSOBUCO di CINGHIALE. roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil (GFO, P)

BUCATINI al FUNGHETTO. vegan bucatini, kale, sundried tomato, mushroom, chickpea, corn (V, GFO)

PARMIGIANA di MELANZANE e GNOCCHI. baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi (VG)

DESSERT

A LA CARTE

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

Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

CORKAGE: \$50 PER 750ML OF WINE, \$10 PER 1 OZ OF LIQUOR.

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