

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

SF THEATRE GOERS

restaurant dining 10% off

SPRITZ 18

PROSECCO AND...

... aperol, orange slice
... aperitivo rosato, orange slice
...italicus, lavender bitters, olives
st-germain, ginger honey, mint, lemon slice

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

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

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
straight rye whiskey, averna, cherry
gin, italicus rosolio di bergamotto, tonic

JUNGLE BIRD

PAPER PLANE

LIMONCELLO DROP

BERRY MARGARITA

RUM OLD FASHIONED

THE BLACK MANHATTAN

CALABRIAN GIN & TONIC

NEGRONI 18

ITALIAN BITTER, VERMOUTH, AND...

CLASSIC

... gin

BIANCO

... gin, italicus, dry vermouth

MEZCAL

... mezcal

SBAGLIATO

... prosecco

BOULEVARDIER

... bourbon

RABOSORONI

... botanical gin

SPREZZATURA 22

PENICILLIN

blended scotch, lemon, honey-ginger, islay scotch

CARAJILLO

reposado tequila, licor 43, espresso

ESPRESSOTINI

vodka, espresso, kahlua

WHISKEY SOUR

bourbon, lemon, egg white

AMARETTO SOUR

amaretto, bourbon, lemon, egg white

RASPBERRY MEZCALITA

mezcal, triple sec, agriganto, lime

WINE BY THE GLASS

SPARKLING, BIANCO & ROSÉ

Brut Prosecco, PALADIN, Veneto, Italy 20 / 80
Chardonnay, CHALK HILL, Sonoma Coast, CA 20 / 80
Sauvignon Blanc, SINEGAL "Details", Napa Val, Italy 17 / 70

ROSSO

Cabernet Sauvignon, VITIS JENIFERA, San Benito, CA 20 / 80
Etna Rosso [Nerello Mascalese], MONTELEONE, Italy, Sicily, Etna 25 / 100
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, 16oz [Sonoma, CA] 14
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

ANTIPASTI

[serves two to four for sharing]

CARPACCIO di POLPO. thinly sliced octopus, lemon olive oil, minced tomato, red onion 24.50 (GF)

COZZE. steamed mussels, garlic white wine, sherry vinegar, shallot, lemon, pancetta, parsley, butter 26.50 (SF, P)

[if you allow us some proper fun, order two bowls of steamed mussels and enjoy a complimentary bottle of still rosé on the kitchen]

BRUSCHETTA di VENEZIA. smoked salmon toast, burrata, shrimp, olive, gypsy pepper, caper, cucumber, aioli 24.50

POLPETTE al FORNO. baked meatballs, calabrian marinara 22.50 (P)

MOZZARELLA al FORNO. baked prosciutto wrapped mozzarella, balsamic glaze 24.50 (GF, P)

BRUSCHETTA ai FUNGHI. mushroom toast, ricotta, kale, garlic 22.50 (VG, VO)

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

CROSTINI FICHI. rosemary roasted fig toast, citrus ricotta, honey drizzle 22.50 (VG)

GNOCCHI al PESTO (VG, N) // **al GORGONZOLA** (VG) // **alla MARINARA** (VG) 19.50

BRUSCHETTA al POMODORO. burrata toast, roasted herbed tomato olives, roasted garlic 22.50 (VG, VO)

FORMAGGIO HALLOUMI. grilled halloumi, roasted eggplant garlic marinara, olive oil, za'atar 24.50 (VG, GF)

ZUPPA e INSALATA

ZUPPA DEL GIORNO. soup of the day 17.50

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

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

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

INSALATA TOSCANA. grilled romaine, pancetta, parmigiana, bagna càuda, roasted tomato olive, caper, onion, black pepper balsamic 22.50 (P, VGO)

PASTA

[all pasta handmade at our ristorante / serves two to four for sharing]

AGNOLOTTI di GRANCHIO. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava bean 36.50 (SF)

FETTUCCINE alla ZÍNGARA. prawns, seared scallop, garlic, white wine, smoked tomato, lemon, caper, calabrian chili 36.50 (GFO, SF)

SPAGHETTI con POLPETTE. baked meatballs, sicilian garlic marinara, basil 34.50 (P)

RIGATONI con SALSICCIA. herbed ground sausage, green pea, roasted tomato cream 34.50 (GFO, P)

PAPPARDELLE della NONNA. grandmother's roasted beef short rib, smoked tomato, mushroom, asiago 38.50 (GFO)

SPAGHETTI POMODORO. sicilian garlic marinara, basil 28.50 (VG, VO, GFO)

BUCATINI al FUNGHETTO. vegan bucatini, kale, sundried tomato, mushroom, chickpea, corn 30.50 (V, GFO)

PRINCIPALE

[serves two to four for sharing]

SALMONE. pan seared atlantic salmon, beurre blanc, garlic, herbs, roasted vegetable, fingerling potato 40.50 (GF)

PETRALE SOLE. pan seared petrale sole, lemon dill cream, roasted vegetable, feta, fingerling potato, cherry tomato 40.50 (GF)

COSTOLETTE d'AGNELLO. grilled herbed lamb chops, lacinato kale, mashed potato, gorgonzola brandy sauce 52.50 (GF)

OSSOBUCO di CINGHIALE. roasted wild boar, red wine jus, mushroom polenta, goat cheese, gremolata, white truffle oil 40.50 (GFO, P)

INVOLTINI DI POLLO. baked rolled chicken breast, feta, spinach, sundried tomato, lemon cream sauce, roasted vegetables, fingerling potato 40.50 (GF)

PARMIGIANA di MELANZANE e GNOCCHI. baked eggplant parmigiana, mozzarella, marinara, basil, gorgonzola gnocchi 36.50 (VG)

(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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