

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

VILLA SANDI PROSECCO AND...

... select aperitivo, orange slice
... aperitivo rosato, orange slice
...italicus, lavender bitters, olives
giffard wild elderflower, ginger honey, lemon

CLASSIC SPRITZ

ORANGE BLOSSOM

BUBBLING MARY

BELLO e BELLA

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, herbaceous, light sweet

fruity, hibiscus, orange blossom

lavender, rose petal, citrus, crisp, less sweet

floral, natural, citrus

NEGRONI 18

ITALIAN BITTER, VERMOUTH, AND...

CLASSIC ... new amsterdam gin

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

MEZCAL ... 400 conejos mezcal

PEATRONI ... port charlotte islay single malt [peaty] + agricanto

SBAGLIATO ... villa sandi prosecco

BOULEVARDIER ... four roses bourbon

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

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, agricanto, 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 18 / 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 [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

BENVENUTI

DINNER \$75 per PERSON, INCLUDES SELECTION FROM THREE-COURSE MENU + GLASS OF PROSECCO

[excludes all other promotional benefits]

FIRST COURSE | CICCHETTI

[serves two to four for sharing]

CARPACCIO di POLPO. thinly sliced octopus, lemon olive oil, minced 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 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)

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

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

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

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

OPTIONAL ADD-ONS | SUPPLEMENTAL

ZUPPA DEL GIORNO. soup of the day (+) 17.50

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

SECOND COURSE | PRINCIPALE

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

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)

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

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

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

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)

THIRD COURSE | DOLCI

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.

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