

# 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] + agriganto  
**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, agriganto, 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.



**SF**  
RESTAURANT  
week

"travel light and carry a smile." #BanjaraLife

## BENVENUTI

**LUNCH \$40 per PERSON, INCLUDES SELECTION FROM TWO-COURSE MENU + GLASS OF PROSECCO**

[ excludes all other promotional benefits ]

### FIRST COURSE | CICCHETTI

[ serves two to four for sharing ]

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

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

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

**BRUSCHETTA ai 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)

### 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)

**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)

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

**TAGLIATELLE ai 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)

### OPTIONAL DESSERT | 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.