

La Zingara

trattoria

MENU

APPETIZERS

GAMBERI ALL' ARAGOSTA — \$14

Fresh shrimp grilled and glazed with a delectable lobster sauce

CALAMARI FRITTI O ALLA GRIGLIA — \$13.5

Your choice of lightly breaded or fried squid served with a side of our homemade marinara sauce or Cajun sauce, or grilled and basted squid with olive oil and garlic

VONGOLE AL FORNO —

\$9 (HALF DOZEN) / \$17 (DOZEN)

Fresh clams baked and stuffed with our own special breading

COZZE SCOPIATE — \$15

Fresh black mussels in your choice of a garlic, oil, and white sauce, or in a delicious marinara sauce

FRIED SHRIMP — \$13

PECORINA ALLA ROMANA — \$9

Grilled eggplant in a creamy tomato sauce, topped with goat cheese and fresh basil

INVOLTINI DI MELANZANE — \$12

Grilled eggplant stuffed with prosciutto, ricotta and parmesan cheeses, finished with marinara sauce

BRUSCHETTA — \$9

Oven toasted homemade bread topped with fresh diced tomato, garlic, and basil, sprinkled with parmesan cheese

WINGS — \$9 (HALF DOZEN) / \$17 (DOZEN)

Barbecue sauce or Buffalo

GARLIC BREAD — \$5

MOZARELLA STICKS — \$9

ZUCHINI FRIES — \$8

SOUP & SALADS

MINISTRONE — \$4 CUP / \$7.5 BOWL

Italian style mixed vegetable soup

ZUPPA DEL GIORNO — \$4 CUP / \$7.5 BOWL

Soup of the day

INSALATA FRESCA — \$5

Side salad of fresh lettuce, carrots, onions, and olives, topped with your choice of dressing

INSALATA DI CARCIOFI — \$10

Artichoke hearts, tomatoes, red onions, and olives topped with gorgonzola cheese

CAESAR SALAD — \$10

Romaine lettuce, croutons, shaved Parmesan cheese, and classic Caesar dressing

CAPRESE SALAD — \$11

Fresh tomato slices topped with fresh mozzarella, fresh basil, olives, and olive oil

CHOPPED SALAD — \$14

Chopped lettuce, chicken, bacon, tomato, onion, gorgonzola, walnuts, and dried cranberries, tossed in a balsamic vinaigrette

ROASTED BEET SALAD — \$12

Roasted beets, walnuts, cranberries, and goat cheese on a bed of arugula with balsamic vinaigrette

Additional Dressing Options:

Italian, Ranch, French, Caesar, Blue Cheese, Creamy Garlic, Raspberry Vinaigrette

RISOTTO

(Italian Rice)

Served with your choice of soup or side salad

RISOTTO MARI E MONTI — \$24

Italian rice with fresh shrimp and asparagus in a light saffron sauce

RISOTTO ALLA BOSCAIOLA — \$20

Italian rice with mushrooms, peas, and grilled chicken in a white cream sauce

PASTAS

(Noodle Dishes)

Served with your choice of soup or side salad

LASAGNA — \$16

House-made lasagna with ground beef and ricotta cheese in a delicious meat sauce

GNOCCHI DON CICCIO — \$16

House-made rolled potato pasta with sautéed zucchini and mushrooms in a white wine sauce

RAVIOLI RICCHI E POVERI — \$16

House-made cheese ravioli in an aged white brandy cream sauce with artichokes and sun dried tomatoes

RAVIOLI DI ARAGOSTA — \$22

House-made lobster filled ravioli in a lobster sauce, topped with fresh baby shrimp

PENNE ZA ZA — \$18

Penne pasta with grilled chicken, zucchini, mushrooms, garlic and onions in a fresh tomato sauce

LINGUINE CON VONGOLE — \$21

Linguine pasta with your choice of white wine clam sauce or red clam sauce

IL PESCATORE E L'ORTOLANO — \$23

House-made spinach fettuccine tossed with fresh shrimp in a pesto sauce

CAPELLINI E GAMBERI ALLA DIAVOLO — \$23

Angel hair pasta tossed with fresh shrimp in a hot and spicy tomato sauce

SPAGHETTI ALLA CARBONARA — \$16

Spaghetti with pancetta in a white cream sauce

RIGATONI ARRABBIATI — \$16

Tubular shaped pasta in a spicy fresh tomato sauce

TAGLIATELLE ALLA BOLOGNESE — \$17

House-made flat pasta with ground beef, topped with meat sauce

PENNE ALLA VODKA — \$17

Mostaccioli in a light tomato vodka sauce with imported prosciutto

CAVATELLI LUSSUOSI — \$17

House-made cavatelli pasta in a pink three cheese sauce

FETTUCCINE CON GAMBERI E BROCCOLI — \$23

House-made fettuccine tossed with fresh shrimp and broccoli, sautéed in garlic and oil

RAVIOLI ALLA CAMPAGNOLA — \$17

Chicken filled ravioli in a creamy tomato and mushroom sauce

FETTUCCINE PRIMAVERA — \$16

Fettuccine with fresh garden vegetables in a white wine cream sauce

CONCHIGLIA RIPIENA — \$16

Jumbo shells stuffed with imported ricotta and served with meat sauce

PESCE

(Seafood)

Served with your choice of soup or side salad

GRIGLIATA MISTA — \$26

Grilled calamari, shrimp, and octopus in a garlic and oil sauce

GAMBERI ALLA FRANCESE — \$23

Egg battered shrimp in a light lemon and butter sauce

GAMBERI ALLA FERRI — \$23

Grilled shrimp served on a bed of spinach, and topped with a roasted red pepper sauce

ZUPPA DI PESCE — \$32

A medley of clams, black mussels, shrimp, calamari, and scallops in a light tomato sauce, served over a bed of linguine pasta

SALMONE PULCINELLA — \$22

Pan seared salmon filet with sauteed artichokes, capers, and sun-dried tomatoes in a white wine and lemon sauce

MERLUZZO ALLA LIVORNESE — \$22

Savory fresh cod filet pan seared with onions, garlic, capers, olives, and potatoes in a tomato sauce

BISTECCA

(Steak)

Served with your choice of soup or side salad

BISTECCA ALLA FIORENTINA — \$34

Broiled ribeye steak topped with fresh spinach, mushrooms, and mozzarella cheese in a white wine cream sauce

FILETTO ALLA GRIGLIA — \$35

Tender filet mignon grilled to perfection and served with a side of green beans

POLLO

CHICKEN BREAST — \$20

VITELLO

VEAL MEDALIONS — \$26

MAIALE

PORK TENDERLOIN — \$20

Choose one of the following preparations, served with your choice of soup or side salad

ALLA CACCIATORA

Light tomato sauce topped with peppers, onions, and olives

ALLA DIAVOLO

Hot and spicy tomato sauce

AL TEGAME

Spinach, mushrooms, and garlic in a white wine sauce

ALLA VESUVIO

Garlic and oregano seasoning in a white wine sauce with roasted potatoes

ALLA MARSALA

Sauteed in a Marsala wine and mushroom sauce

ALLA PARMIGIANA

Breaded and baked in a tomato meat sauce, and topped with melted mozzarella cheese

AI POMIDORI SECCHI & FORMAGGIO

Pink vodka cream sauce with sundried tomatoes and goat cheese

SALTIMBOCA ALLA ROMA

Imported Italian prosciutto, spinach, peppers, and melted mozzarella cheese

ALLA FRANCESE

Battered in a fresh lemon, butter, and white wine sauce

AL LIMONE

Lemon and white wine sauce

ALLA SCALOPPINA

Light tomato cream sauce with onions and mushrooms

SPECIALITA DELLA CASA

(House Specialties)

Served with your choice of soup or side salad

GIAMBOTTA — \$22

Sausage, chicken potatoes, and peppers in a light tomato sauce

MELENZANE AL POMODORO E BASILICO — \$16

Eggplant baked in olive oil, topped with fresh tomato sauce, basil, and parmesan cheese

MELENZANE ALLA PARMIGIANA — \$16

Breaded eggplant slices bake din marinara sauce and topped with mozzarella cheese

CONTORI

(Sides)

SPINACI ALL'ANGLIETTO — \$6.5

Fresh spinach sautéed in garlic and oil

BROCCOLI ALL'ANGLIETTO — \$6.5

Fresh broccoli sautéed in garlic and olive oil

PATATE AL FORNO — \$5

Roasted Potatoes

VEGETALI ALLA GRIGLIA — \$7

Mixed vegetables grilled with garlic and olive oil

SIDE ORDER OF PASTA — \$8

Mostaccioli or spaghetti with marinara or meat sauce

ITALIAN SAUSAGE — \$6

MEATBALLS — \$6

KIDS MENU

KIDS CHEESE PIZZA — \$8

Add Sausage or Pepperoni — \$1

SPAGHETTI OR MOSTACCIOLI — \$7

FETTUCINI ALFREDO — \$7.5

MACCARONI AND CHEESE — \$7.5

CHICKEN STRIPS WITH FRENCH FRIES — \$8

CHEESE STICKS WITH FRENCH FRIES — \$8



PIZZA MENU

SPECIALTY PIZZA

	12"	14"	16"	18"
MARINO'S PICANTE — <i>Spicy hot thin crust pizza with sauce, roast beef, hot giardinera, garlic, mozzarella & romano sprinkled on top</i>	\$15	\$17	\$21	\$24
MARINO'S SPECIAL — <i>Sausage, green peppers, onions & mushrooms</i>	\$15	\$18	\$21	\$24
VEGGIE SPECIAL — <i>Green peppers, onions & mushrooms</i>	\$12	\$14	\$17	\$20
BBQ CHICKEN — <i>Chicken, bacon & onion with BBQ sauce</i>	\$17	\$19	\$22	\$25
HAWAIIAN — <i>Ham & pineapple with BBQ sauce</i>	\$13	\$15	\$18	\$21
CAMPAGNOLA — <i>Vegetable pizza with eggplant, zucchini, artichokes, topped with black olives</i>	\$14	\$17	\$20	\$23
MARGHERITA — <i>Fresh tomatoes, basil, olive oil, romano, topped with mozzarella</i>	\$13	\$16	\$19	\$22
LA ZINGARA — <i>Extra thin crust topped with plum tomatoes, olive oil, fresh basil, topped with mozzarella</i>	\$12	\$14	\$16	\$18
MEAT LOVERS — <i>Bacon, pepperoni, ground beef, sausage with mozzarella</i>	\$16	\$19	\$22	\$25
VIVACE — <i>Fresh tomato sauce, artichokes, roasted red peppers, olive oil with mozzarella</i>	\$15	\$19	\$22	\$24
ARUGULA PIZZA — <i>Olive oil, fresh mozzarella, topped with arugula and romano cheese</i>	\$15	\$17	\$20	\$23
PIZZA ROSSO — <i>Pink sauce, spinach and sausage</i>	\$15	\$17	\$20	\$23

BUILD YOUR OWN PIZZA

	12"	14"	16"	18"
REGULAR —	\$11	\$13	\$15	\$17
PAN PIZZA —	\$14	\$16	\$18	\$20
STUFFED PIZZA —	\$16	\$18	\$20	

ADDITIONAL CHARGE PER INGREDIENT FOR TOPPINGS

	12"	14"	16"	18"
REGULAR TOPPINGS — <i>Protein — sausage, pepperoni, bacon, fresh ham, anchovies, ground beef, meatballs</i> <i>Veggies — onions, green peppers, mushrooms, basil, garlic, spinach, black olives, green olives, hot peppers, jalapeno peppers, pineapple</i> <i>Special sauces — BBQ sauce</i>	\$2	\$3	\$4	\$5
PREMIUM TOPPINGS — <i>Protein — Canadian bacon, chicken, roast beef</i> <i>Veggies — red roasted peppers, sliced tomatoes, zucchini, artichokes, broccoli, eggplant, capers</i> <i>Cheese — ricotta</i>	\$4	\$4.5	\$5	\$6.5