

Desserts

Pears soaked in sangiovese with orange cream	4,50
Romagnan cream	4,50
Catalan cream	4,50
Melting chocolate pudding	4,50
Coffee cream	4,50
Crunchy semifreddo (a frozen mousse)	4,50
Mascarpone (a sweet cheese pudding)	4,50
Grandma's tart	4,50
Fresh fruit salad	4,50
Scroccadenti (crunchy almond biscuits)	3,00

Drinks

Water (1 litre)	1,80
Small beer	3,00
Medium beer	4,50
Beer (1 litre)	7,50
Small Coca cola	3,00
Medium Coca cola	4,00
Coca cola (1 litre)	7,00
Sparkling wine (1 litre)	7,00
Zingarò's sangiovese red wine _ Bottle	10,00
Zingarò's chardonnay white wine _ Bottle	9,50

Our wine cellar boasts a wide selection of locally-produced wines and micro-brewed beers

Cover 2,00

- *We remind our guests that the kitchen closes at midnight*
- *For a complete list of allergens and frozen products, please ask your waiter / waitress*

DEGUSTI
associazione ristoratori
del comprensorio faentino

Taste the dishes marked with an (*):
they are our recommendations!

(**) in collaboration with the
Union of Faentini butchers

Visit the website to read about our programme:
www.degusti.it

ZINGARÒ

In the preparation of our dishes we use a large
variety of zero km produce.

WINE BAG: take your favourite wine home with you!

Stay up-to-date with our Jazz-evening programme
by visiting our website:

www.ristorantezingaro.com

Zingarò
mexu english

Hors d'oeuvre

Chicory and bruciatini (bacon and balsamic vinegar)	7,00
Celery-root salad with aromatic juice (Brisighello olive oil and lemon)	8,00
Mixed crostini	7,50
Caramelised figs with squaquerone soft cheese, rocket and deep-fried pizza dough	9,50
Slices of ham and salami with squaquerone soft cheese and fried pizza bread	9,00
Ham with parmesan sauce	8,50
Chianina roast beef with rocket and flakes of parmesan cheese	10,00
Ricotta (cream cheese) and pumkin flan	7,50
Piatto vegetariano (macedonia di verdure al forno con formaggio fuso)	12,00

Homemade starters

Gnocchetti (soft dough dumplings) with bacon and chicory	9,50
Passatelli (pasta made with breadcrumbs and parmesan cheese) with saffron, bacon and courgettes	10,00
Tagliolini (thin ribbon pasta) with nettles, nuts Taleggio cheese and chicory	9,00
Strozzapreti (a local pasta) with porcini mushrooms and guanciale (pig-cheeks)	10,00
Tagliatelle (ribbon pasta) with shallots and porcini mushrooms	9,00
Pumpkin tortelli with cinammon and raisins	9,50
Spoja lorda (pasta pieces) with local Faeza sausage and rocket	10,00
Spaghetti with prawns and a basil fondue	9,50
Spagho di Nerio (spaghetti with garlic, olive oil, chili peppers and pecorino cheese)	9,00
Cappellacci pasta (big ravioli) filled with fossa cheese and a porcino mushroom sauce	10,00
Asparagus and Scarmoza cheese risotto	9,00
Crespelle (a local filled pasta similar to a crepe) with mushrooms and ham	7,50
Two starters: minimum 2 people	12,00
Three starters: minimum 3 people	13,00

The egg pasta is made by an expert Romagna pasta maker and, depending on demand, could be frozen

Pizza - PIZZA CHAIN (minimum of 4 people and booking is recommended) €12,00 per person and €13,00 with a dessert

Schiacciata (plain pizza base)	3,00	Brusadé (chicory, crispy bacon and balsamic vinegar)	7,50
Schiacciata with tomato (plain pizza base)	3,50	Caprese	7,00
Marinara	3,50	4 cheeses	7,00
Biancaneve (Snow white)	3,50	Bulli (gorgonzola, Parma ham)	7,50
Margherita	4,50	Superman (wurstel, potatoes)	7,50
Napoli	5,00	Regina (buffalo mozarella, basil)	7,00
Romana	5,50	Sbarbina (tuna, potatoes, olives)	7,00
Capricciosa	7,00	Rustica (sausage, onion, potatoes)	6,50
4 seasons	7,00	Braccio di ferro (sausage, spinach)	7,50
Ortolana	7,50	Arlecchino (each slice with a different topping)	7,50
Parmigiana	7,50	Verace (aubergine, sausage, rocket)	7,50

Main Courses

Tagliata (slices of beef) with thyme-scented oil (250 g)	18,00
Straccetti (pieces of beef) with chicory and barbecue sauce	15,00
Grilled entrecôte with aromatic salt	15,00
Leg of lamb with scrambled eggs	13,50
Zingaro's special veal hamburger with potatoes	15,00
Local Faenza meatballs with parmesan cheese sauce (*)	12,50
Faenza (*) sausage kebab with spinach (Sangiovese red wine, shallots, Cervia sea salt, marjoram)	12,00
Tagliata (slices of chicken) on a bed of endive lettuce	13,00
Romagna cockerel in spicy sauce	13,00
Grilled tuna fillet	15,00
Vegetarian dish (oven-baked mixed vegetables with melted cheese)	12,00

salads

Ferniana (chicken julienne, celery, rocket, cherry tomatoes)	8,50
Medium (tuna, lettuce, chicory, rocket, tomato, mozzarella cheese)	8,00
Primavera (cherry tomatoes, rocket, green leaves, carrots, sweet corn, mozzarella cheese)	8,00
Mediterranea (green leaves, chicory, tomatoes, steamed vegetables, black olives, Greek feta cheese)	8,50
Eros (fresh spinach Greek feta cheese, olives, cherry tomatoes, flakes of parmesan cheese)	8,50
Zingarò (mixed seasonal vegetables)	7,50

side dishes

Caramelised endive salad	4,50
Mixed salad	4,00
Mixed steamed vegetables	4,50
Grilled vegetables	6,00
Crunchy green beans	4,50
Tasty potatoes with Roquefort cheese	4,50
Roast potatoes	4,50
Potatoes with parsley	4,50
Spinach with butter	4,50
Tasty pan-cooked spinach	4,50

Calzone (mozzarella, cooked ham)	6,50	Americana (fresh mushrooms, bacon, chicory, rocket, Parmesan cheese)	7,50
Primavera (cherry tomatoes, Parma ham, rocket and parmesan cheese)	7,50	Golosa (aubergine, chicory, smoked scamorza cheese, spicy salami)	7,50
G.S.R. (cherry tomatoes, taleggio cheese, rocket and parmesan cheese) (no tomato sauce)	7,50	Jazz (chicory, sausage, taleggio cheese)	8,00
Porcini (fresh tomatoes, buffalo mozzarella, porcini mushrooms) (no tomato sauce)	7,50	Ferniana (aubergine, Parma ham, buffalo mozzarella) (no tomato sauce)	8,50
Lunedì (cherry tomatoes, bacon, balsamic vinegar)	7,50	Del Palazzo (spicy salami, black olives, porcini mushrooms, buffalo mozzarella)	8,50
Atomica (gorgonzola cheese, onion, spicy salami)	7,00	Portento (porcini mushrooms, sausage, hard-boiled egg)	8,00
Zingarò (bacon, aubergine, sausage and oregano)	7,50	Sir Pancho (bacon, gorgonzola cheese, cherry tomatoes)	8,00
Diavola verde (spicy salami, spinach, rocket)	7,00	Cash (tuna, Parma ham, onion, gorgonzola cheese)	8,50
Tricolore (fresh tomato, buffalo mozzarella, spinach, smoky bacon)	7,50	Mr Villa (spicy salami, cooked ham, black olives, artichoke)	8,50
Montanara (fresh mushrooms, smoked scamorza cheese, smoky bacon)	7,50	Calzone farcito (stuffed calzone with mozzarella, cooked ham and mushrooms)	8,50
Mezzaluna (pizza maker's choice: half pizza half closed-pizza)	7,50	Serena (Parma ham, aubergine, pecorino cheese)	9,00