GINGER

ITALIAN RESTAURANT MIDTOWN

Appetizers

Supplì - *18*
Three crispy rice and tomato balls with a mozzarella hearth, basil mayo *(add one for $6)* — VGT

Fritto misto - *31*
Crispy shrimp and calamari served with horseradish mayonnaise — DF

Tartare di salmone - *29*
Raw salmon, avocado, soy sauce, passion fruit and sesame — RW

Eggplant Parmigiana - *23*
Fried eggplants with tomato, fondue burrata, mozzarella and basil — VGT

Tartare di manzo - *31*
Beef tartare with confit onion, garlic puree, toasted hazelnuts, orange zest, chives, crispy bread — RW

Soup of the Day - *19*
Homamade soup, freshly prepared daily

COLD CUTS & CHEESES LET'S SHARE

Salumi e formaggi - *42*
Seasonal selection of italian cold cuts and cheeses

Formaggi - *31*
Seasonal selection of italian and spanish cheeses

Prosciutto e burrata - *31*
Premium cured Parma prosciutto and burrata

Homemade Pasta

Tagliatelle alla Bolognese - *31*
Homemade fresh pasta with classic bolognese ragù

Rigatoni alla amatriciana - *29*
Homemade fresh pasta, amatriciana sauce, crispy guanciale, Pecorino

Spaghettoni cacio, pepe e tartufo - *36*
Homemade fresh pasta with cacio e pepe sauce and black truffle — VGT

Lasagna - *31*
Classic lasagna with ragù, tomato sauce, mozzarella and parmigiano bechamel

Paccheri ai gamberi - *36*
Homemade fresh pasta with quenelle of red shrimp tartare, shrimp, lime, burrata and tomatoes

Fettuccine ai porcini - *34*
Homemade fresh pasta fettuccine with porcini mushrooms, parsley, parmesan — VGT

Mains

Salmone - *39*
Roasted salmon with creme fraiche, beetroot, arugula and walnuts

Chicken Milanese - *34*
Crispy breaded chicken milanese with tzatziki and cabbage

NY Strip Steak and truffle - *56*
Grilled and sliced New York strip steak, black truffle, crispy potatoes — GF

Sea bass fillet - *45*
Grilled sea bass fillet with tomato, olives, potatoes and rosemary — DF GF

Grilled Octopus - *46*
Octopus, puntarelle salad, walnuts, anchovy maionnaise — DF GF

Sides

Sweet potatoes - *14*
Fried sweet potatoes, jalapeño mayo — DF GF

Sauteed mushrooms - *16*
Grilled fresh seasonal sauteed mushrooms — VGT GF

Broccoli rabe - *16*
Sautéed broccoli rabe with garlic, olive oil and chili pepper— VGN

Brussels sprouts e guanciale - *16*
Roasted Brussels sprouts with crispy guanciale — DF GF

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Not a gluten-free facility, cross-contamination possible. Before placing your order, please inform your server if anyone in your party has a food allergy". 20% gratuity will be included for party of 6 or more

DF *Dairy free* GF *Gluten free* RW *Raw* VGT *Vegetarian* VGN *Vegan*

Salads

Seggiola - *21*
Avocado, carrots, celery, fennel, grape tomatoes, Castelvetrano olives, watermelon radish, organic seeds, organic mixed salad, balsamic — GF DF VGN

Paolina - *23*
Mozzarella di bufala, cherry tomatoes, chickpeas, cucumber, pickled red onion, organic mixed salad, balsamic — GF VGT

Aurelia - *25*
Steamed organic chicken, green apples, celery, parsley, toasted walnuts, organic mixed salad, mustard dressing — GF DF

Fossa - *27*
Poached shrimp, orange segment, blanched asparagus, chives, toasted macadamia, organic mixed salad, citronette — GF DF

Botticella - *27*
Smoked salmon, mango, shaved spring onion, toasted pistachios, dill, organic mixed salad, citronette — GF DF

San Saba - *26*
Sicilian tuna, organic hard-boiled eggs, cannellini beans, cherry tomatoes, organic seeds, organic mixed salad, mustard dressing — GF DF

Impresa - *26*
Oven-roasted turkey cold cut, goat cheese, avocado, organic seeds, organic mixed salad, mustard dressing — GF

Bread basket - *6*

Focacce

HOMEMADE SANDWICHES

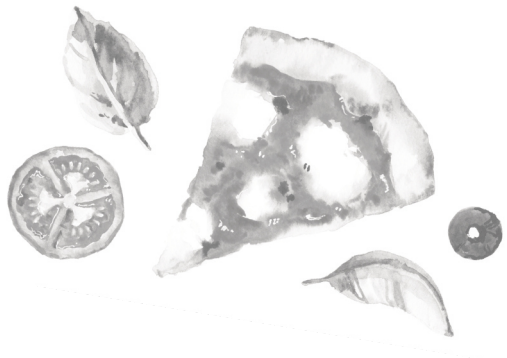
Borgognona - *21*
Prosciutto crudo, stracciatella, arugula

Funghi - *19*
Mushrooms, provola cheese, mayo - VGT

Garibaldi - *21*
Oven roasted turkey cold cut, mozzarella di bufala, arugula

Bresaola - *21*
Bresaola, wild arugula and Parmigiano

Pizza



TRADIZIONE

Margherita - *26*
Mozzarella, tomato sauce, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Bufala - *27*
Mozzarella di bufala, tomato sauce, cherry tomatoes, Parmigiano Reggiano, extra virgin olive oil, basil — VGT

Diavola - *29*
Mozzarella, tomato sauce, spicy salame, chili infused olive oil, Parmigiano Reggiano, basil

Napoletana - *23*
Tomato sauce, Taggiasca olives, Cantabrian anchovies, capers, oregano, basil, extra virgin olive oil

Nerano - *31*
Mozzarella, zucchini sauce, zucchini chips, Parmigiano fondue, Parmigiano chips, basil, extra virgin olive oil — VGT

Capricciosa - *32*
Mozzarella, tomato sauce, Parmigiano Reggiano, prosciutto cotto, artichokes, black olives, mushrooms, extra virgin olive oil

Parma - *31*
Mozzarella, tomato sauce, Prosciutto di Parma, shaved Parmigiano Reggiano, arugula, extra v rgin basil oil

Truffle - *33*
Mozzarella, italian sausages, black truffle, burrata, basil

Zucca e funghi - *32*
Mixed mushrooms, guanciale, provola cheese, pumpkin cream, basil, chili

Bresaola - *31*
Bresaola, fresh burrata, arugola, mozzarella, and cherry tomatoes

VEGAN

Roman Focaccia - *12*
Plain focaccia with rosemary, Maldon salt and oregano — VGN

Ortolana - *27*
Yellow grape tomato sauce, Japanese eggplant, red pepper reduction, zucchini chips, basil infused oil — VGN

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