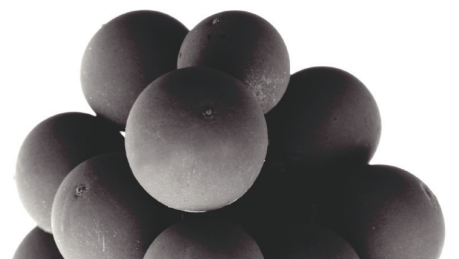


Z



Z A M B R I ' S



APERITIVI

	GLASS
ITALIAN SPARKLING WINE	7.00
LIMONSECCO	8.00
<i>sparkling wine, limoncello, grappa, sugar cube</i>	
MILANO	8.00
<i>sparkling wine, campari, grapefruit liqueur</i>	
SPRITZ (OR SPRUTZ!)	8.00
<i>Venian specialty of Aperol, sparkling wine, soda & orange</i>	
NEGRONI	8.00
<i>campari, gin, red vermouth, lemon and orange slice</i>	
AMARO	5.00
<i>Ask your server about our selection served neat or on rocks</i>	

SIGNATURE COCKTAILS 2 OZ

SICILIAN SLING	9.00
<i>gin, cinzano, pineapple juice served tall</i>	
ZAMBREEZE	9.00
<i>vodka, aperol, cranberry & grapefruit juice</i>	
SCALDACUORE	9.00
<i>campari, amaretto, cointreau, ginger beer, cucumber</i>	
DELILAH	9.00
<i>bulleit bourbon, ramazzotti amaro, creme de cassis, orange bitters</i>	
ITALIAN BRANDY SOUR (1 OZ)	8.00
<i>classic sour but made delicious with Italian brandy</i>	
SILK ROAD MARTINI	9.00
<i>sailor jerry's spiced rum, ginger of the indies, fresh lime juice</i>	
PEPE NERO MARTINI	10.00
<i>Hendrick's premium gin, cucumber, black pepper</i>	
ESPRESSO MARTINI	9.00
<i>Van Gogh espresso vodka, espresso, baileys, grappa</i>	
GOD FATHER	9.00
<i>scotch, amaretto on the rocks</i>	
UNION JACK	9.00
<i>Earl Grey tea infused gin, lemon, honey</i>	

BEER

ON TAP	
BLUE BUCK - Phillips Brewing, BC	6.00
FARMHAND ALE - Driftwood Brewing, BC	6.00
PERONI - Italy	6.00

BOTTLES (330ML)	
LIGHTHOUSE FISGARD LAGER Vancouver Island Brewery	5.50
PERONI - Italy	6.00
STELLA ARTOIS - Belgium	5.50

ASK YOUR SERVER ABOUT OUR LOCAL 650 ML BOTTLES 10.00



HOW DO WE CHOOSE OUR WINES?

Italian wines are made, quite simply, to work with food. Even though the original restaurant was very small, the Zambris decided to hire a Sommelier to choose wines that pair particularly well with Peters food. All the wines are handpicked by their Sommelier, Frances who has specific goals in mind in building a quality list.

Italy has over 1000 grape varieties in nineteen different regions. The climate and conditions vary widely from Continental in the north to Mediterranean in the south. The forty or so wines on our list are chosen to represent as many regions as possible and to introduce our customers to some interesting and relatively obscure Italian wines. More important, all of our wines are chosen because they work so well with Peters food. Our extensive selection by the glass ensures that everyone can enjoy a great food and wine pairing.

WHO WE ARE

Brother and Sister Jo and Peter Zambrini started this business eleven years ago from a desire to honor their heritage by serving "true" Italian food in a more casual style. It was also a way to pay homage to their parents and grandparents who had immigrated to Toronto from Abruzzo and Puglia, regions in the centre and south of Italy.

Peter was already a talented Chef and Jo brought an extensive managerial experience to the service end of their joint creation. In more than a decade they have carved out a name for themselves winning accolades for their food, wine and that indefinable atmosphere that their loyal customers have come to love.



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HOUSE WINES

WHITE

	GLASS	½ LITRE	BOTTLE
EST! EST!!EST!!! (DRY, LIGHT BODIED) <i>Falesco, Umbria, Italy.</i>	6.50	19.00	30.00
MARKET WHITE (OFF DRY, MEDIUM BODIED) <i>Sperling Vineyards, Okanagan, B.C.</i>	7.50	21.00	36.00
BACCHUS (LIGHT, AROMATIC) <i>Blue Grouse Vineyards, Vancouver Island, BC</i>	8.00	23.00	38.00

RED

	GLASS	½ LITRE	BOTTLE
SANGIOVESE (DRY, CHIANTI STYLE) <i>Antinori, Tuscany, Italy</i>	7.00	20.00	34.00
PRIMITIVO (DRY, FULL BODIED) <i>Torre Mora, Puglia</i>	7.50	21.00	36.00
NERO d'AVOLA (DRY, FRUITY, SPICY) <i>Cusumano, Sicily, Italy</i>	8.00	23.00	38.00

NON ALCOHOLIC BEVERAGES

ITALIAN SODA	3.25
SOFT DRINKS	3.00
JUICE	3.00
TEA	3.00

COFFEE

ZAMBRI'S COFFEE

ESPRESSO	2.50
CAPPUCINO	3.50 / 4.00
CAFFE LATTE	3.50 / 4.25
CAFFE MACCHIATO	3.00
AMERICANO	3.00
REGULAR & DECAF	2.50

ZAMBRI'S & ITALIAN WINE

Since opening their restaurant eleven years ago, Jo and Peter Zambri have paid special attention to the quality and selection of their Italian wine list. In their new location they propose to carry on this tradition bringing in Italian wines from lesser known areas and more obscure grape varieties. Also, check out the page at the end of this list where their Sommelier Frances features wine from around the world.

SPARKLING WINES

The best sparkling wines come from the north of Italy with its cooler climate. Prosecco is a light, softly sparkling wine, typically used as an Aperitivo. The wines from Trentino are made in a more traditional or champagne style. The Rinaldini family in Emilia-Romagna make premium Lambrusco, significantly dryer and much more structured than many of the Lambrusco wines available in North America.

	GLASS	BOTTLE
ITALIAN SPARKLING WINE <i>Montelvini, Veneto</i>	7.00	
PERGOLO PROSECCO <i>Mionetto, Veneto</i>		35.00
PJCOL ROSS LAMBRUSCO <i>Rinaldini, Emilia-Romagna</i>		60.00
TRENTO BRUT NV <i>Trentino, Italy</i>		80.00

WHITE WINE

NORTHERN ITALY

White wines here tend to be very dry, light to medium bodied with long palate cleansing finishes. This reflects both the cooler climate and the mountainous terrain. The Arneis is light, dry and relatively neutral while the Pinot Grigio is more full bodied and aromatic. The Muscat grape usually makes a sweet sparkling wine (see the dessert section), but in this case it is quite dry.

	GLASS	½ LITRE	BOTTLE
ALASIA DRY MUSCAT <i>Araldica, Piemonte</i>	7.50	21.00	36.00
PINOT GRIGIO <i>Di Lenardo, Friuli</i>	8.50	24.00	40.00
ARNEIS <i>Ceretto, Piemonte</i>	12.00	33.00	56.00

DIGESTIVO

	GLASS	
GRAPPA AGLIANICO		7.00
PREMIUM GRAPPA (ROTATING SELECTION)		10.00
TIO PEPE FINO SHERRY		8.00
TAYLOR FLADGATE LATE BOTTLED VINTAGE PORT		8.00
TAYLOR FLADGATE 10 YEAR OLD TAWNEY PORT		10.00
TAYLOR FLADGATE 20 YEAR OLD TAWNEY PORT		13.00
VECCHIA ROMAGNA BRANDY	1 OZ	7.00
COURVOISIER	1 OZ	8.00
HENNESSEY VS COGNAC	1 OZ	9.00
HENNESSEY VSOP COGNAC	1 OZ	14.00
LIQUEURS		7.00

DESSERT WINES

	GLASS	BOTTLE
PASSITO DI PANTELLERIA <i>Pellegrino, Sicily</i>	8.00	40.00
TOKAJI <i>Kesői Szüretelésű, Hungary</i>	8.00	40.00
RECIOTO DELLA VALPOLICELLA <i>Trabucchi, Veneto</i>	10.00	120.00
MOSCATO D'ASTI (375 ML BOTTLE) <i>Michele Chiarlo, Piemonte</i>		35.00



SOMMELIER PICKS

When I am researching Italian wines I often come across wines I love from other parts of the world.

This section will be dedicated to showcasing these wines.

For the next few months I will be featuring two French wines; a Chenin Blanc from Chateau de la Roulerie in the Loire Valley and a red from the Font du Vent Estate in the Rhone region .

Philippe Germain comes from a Bordeaux winemaking family that made a decision to purchase land and produce the same quality of wine in the Loire. The Gonnet family have been making wines in the Rhone Valley since the 50's. Their dedication is to bring the fullest expression to Grenache and Syrah.

WHITE

ANJOU CHENIN BLANC CHATEAU DE LA ROULERIE, LOIRE, FRANCE

This beautiful white reflects the winemaking philosophy of Philippe Germain. He believes that Chenin Blanc does best when made in a lighter style . This wine is crisp and aromatic finishing with just a touch of spiciness. Excellent with antipasti, it definitely has the weight to work with pasta and fish courses .

	GLASS	½ LITRE	BOTTLE
CHENIN BLANC	9.00	26.00	43.00

RED

LA FONT DU VENT - COTES DU RHONE VILLAGES FONT DE MICHELLE , RHONE VALLEY, FRANCE

This family is know for their dedication to quality wine. Although the wine is classified Cotes du Rhone Villages they treat the grapes with the same care as those used in the making of Chateauneuf-du-Pape. Equal parts Grenache and Syrah this wine is powerful and intense with thick lush fruit and a pleasing spiciness.

	GLASS	½ LITRE	BOTTLE
LA FONT DU VENT	9.00	26.00	43.00

TUSCANY & CENTRAL ITALY

White wines here range from dry and crisp to more full bodied reflecting how the climate changes as you move south. They are influenced by the Apennine mountain range which runs through the centre and the moderating coastal breezes on either side. Both the Orvieto and the Est! Est! Est! are light and dry while the Trebbiano from Abruzzo is intense, rich and full bodied. Abruzzo is the region in Italy that Jo and Peters mother is from.

	GLASS	½ LITRE	BOTTLE
EST! EST!! EST!!! <i>Falesco, Umbria</i>	6.50	19.00	30.00
ORVIETO <i>Antinori, Umbria</i>	7.00	20.00	34.00
ALDIANO TREBBIANO <i>Cantina Tollo, Abruzzo</i>	10.00	32.00	48.00

SOUTHERN ITALY & THE ISLANDS

Here, the wines tend to be much more full bodied with a velvety weight and an interesting herbaceousness. Although it is a very dry wine, the Vermentino has an interesting touch of honey in the finish. The Falanghina has a bit more weight and the Greco di Tufo regularly wins three glasses, the top award from the Italian wine rating system. Both these wines hail from Campania where the best quality wines from the South come from.

	GLASS	½ LITRE	BOTTLE
FALANGHINA <i>Terredora, Campania</i>	8.50	24.00	40.00
COSTAMOLINO VERMENTINO DI SARDEGNA <i>Argiolas, Sardinia</i>	9.00	26.00	43.00
GRECO DI TUFO, 2007 <i>Mastroberardino, Campania</i>			80.00



FRANCES SIDHE

Frances Sidhe received her certification in 2001 and has worked as a sommelier at Zambri's since then. She loves the rich diversity and unique nature of Italian wines.



SOUTHERN ITALY & THE ISLANDS

Wines from these regions are intense and spicy. The heat and the modifying effect of ocean breezes, hills and mountains produce blockbuster wines like the Taurasi which rival the Barolo. A more approachable version of this, using the same grape is the Aglianico from Campania. Spicier Sicilian reds like the Nero d'Avola and Santagostino are much like a Shiraz. The Primitivo from Puglia has lots of fruit and a spicy finish while the Salice Salentino from this region is more layered and weighty. From Sardinia, the Cannonau is similar to Grenache but the Nuraghi from Punica is much more full bodied in the style of a Super Tuscan.

RED WINES

NORTHERN ITALY

Some of the most beautiful wines in the world are found in Northern Italy. Styles vary greatly. The Valpolicella Ripasso is rich and velvety, made partially in the style of an Amarone where the grapes are dried and the wine is made from raisins. The Scaia is more like a true Valpolicella, light and fruity. The Barbera from Piemonte has medium weight and depth while the Barolo is much more intense and layered.

	GLASS	½ LITRE	BOTTLE
SCAIA ROSSO <i>Tenuta Sant'Antonio, Veneto</i>	8.00	23.00	38.00
BARBERA d'ASTI <i>Michele Chiarlo, Piemonte</i>	9.50	27.00	46.00
MARA VALPOLICELLA RIPASSO <i>Cesari, Veneto</i>	12.00	36.00	50.00
AMARONE, 2006 <i>Tedeschi Veneto</i>		375ML	55.00
AMARONE, 2006 <i>Tedeschi, Veneto</i>			100.00
BAROLO DAGROMIS, 2006 <i>Gaja, Piemonte</i>			120.00

TUSCANY AND CENTRAL ITALY

Rolling hills & ocean breezes make this area a mecca for wine production. Known originally for Chianti which is made primarily from Sangiovese, this area is now famous for Super Tuscans - wines often made with Cabernet Sauvignon and Merlot. Poggio al Tufo, Il Bruciato and Corbaia are examples of this. The Montepulciano grape in Abruzzo makes both a medium bodied spicy red and the much more full bodied award winning Villa Gemma.

	GLASS	½ LITRE	BOTTLE
SANGIOVESE <i>Antinori, Tuscany</i>	7.00	20.00	34.00
MERLOT <i>Falesco, Umbria</i>	8.50	24.00	40.00
MONTEPULCIANO D'ABRUZZO <i>Masciarelli, Abruzzo</i>	8.50	24.00	40.00
POGGIO AL TUFO <i>Tommasi, Tuscany</i>	9.00	26.00	44.00
CHIANTI CLASSICO, 2007 <i>Castello di Bossi, Tuscany</i>			60.00
IL BRUCIATO, 2008 <i>Bolgheri, Tuscany</i>			70.00
VILLA GEMMA, 2004 <i>Masciarelli, Abruzzo</i>			130.00
CORBAIA, 2003 <i>Castello di Bossi, Tuscany</i>			150.00

	GLASS	½ LITRE	BOTTLE
PRIMITIVO <i>Torre Mora, Puglia</i>	7.50	21.00	36.00
NERO d'AVOLA <i>Cusumano, Sicily</i>	8.00	23.00	38.00
SALICE SALENTINO <i>Leone de Castris, Puglia</i>	9.00	26.00	43.00
CANNONAU DI SARDEGNA <i>Argiolas, Sardinia</i>	10.00	32.00	48.00
AGLIANICO <i>Terredora, Campania</i>			50.00
SANTAGOSTINO, 2007 <i>Firriato, Sicily</i>			60.00
ISOLA DEI NURAGHI MONTESSU <i>Agricola Punica, Sardinia</i>			60.00
NATURALIS HISTORIA TAURASI RISERVA, 2004 <i>Mastroberardino, Campania</i>			120.00

