



---

## ANTIPASTI

---

- Zambri's "Cesare" Salad | *our take on the classic* /12     *side* /8
- Insalata Mista | *red wine & oregano dressing* /12     *side* /8
- Palotte Abruzzese | *crispy bread dumplings on tomato sauce* /8
- Eggplant Agrodolce | *tomato & spicy pepper marinade with minted ricotta & house-bread crostini* /10
- Vegetable "Croccante" | *with Fior di Latte cheese, tomatoes & olives* /12
- Tonno di Chianti | *traditional Tuscan style braised pork "sott'olio" with pickled mushrooms, radishes & horseradish* /12
- Traditional Antipasto alla Bergamasca | *with salumi, taleggio cheese, polenta & pickled vegetables* /15
- House made bread & focaccia with ramekin of olives* /4
- House made bread & focaccia* /3
- Ramekin of olives* /3
- Side of extra virgin olive oil & balsamic vinegar for your bread* /3

---

## PRIMI

---

- Spaghetti Aglio Olio Peperoncino /18
- Tagliatelle with Meat Sauce /20
- Penne with Peas & Gorgonzola /20
- Mezzi Rigatoni with House Made Sausage & Rapini/Broccoli Puree /20
- Rigatoni all'Amatriciana | *pancetta, onions, tomato sauce* /20
- Garganelli with Local Albacore Tuna | *cherry tomatoes, peas, mint, white wine* /20

---

## PIZZE

---

- The Queen | *tomato sauce, mozzarella, fior di latte, basil* /17
- Prosciutto | *tomato sauce, prosciutto, mozzarella, balsamic tossed fresh greens* /18
- Alpina | *rapini/broccoli puree, goat cheese, pecorino,* /18
- Salsiccia | *tomato sauce, house made sausage, fennel, mozzarella,* /18
- Nona Merlocco | *tomato sauce, onions, olives, pecorino, garlic* /17
- Pepperoni | *tomato sauce, pepperoni, mozzarella* /17
- Funghi | *béchamel, mixed mushrooms, porcini dust, walnuts, mozzarella, truffle oil* /18
- Hawaiian | *tomato sauce, pineapple, ham, jalapeno, smoked caciocavallo cheese, rosemary* /18

---

## SECONDI

---

- Pescato del Giorno - Catch of the Day / *see our feature sheet*
- Crispy Pork Shoulder  
*Local pork from Berryman Farms on a bed of greens-potatoes-grapes-radish served with chili mayo & a touch of tomato sauce* /30
- Petto di Pollo  
*Local chicken breast grilled & served with fresh tomato sauce, oregano & "Bella di Cerignola" olives served with potatoes* /28  
*olives contain pits*
- Beef Filetto Fonduta  
*7oz tenderloin topped with mushroom duxelle, ham & aged cheddar served with truffle oil, gorgonzola fonduta & polenta* /34

---

## CONTORNI

---

- Vegetable of the day - *see our feature sheet*
- Crispy broccoli /8
- Polenta rustica /7

---

18% Gratuity added to all groups of 8 or more.

*Please note that all olives may contain pits & are prepared in same area as our bread so are not suitable for gluten allergies & Celiacs.. Not all ingredients are listed on this menu. We will be happy to accommodate your dietary requirements to the best of our ability. Please talk to your server before ordering.*