



ANTIPASTI

House made bread & focaccia with ramekin of olives /4
Side of extra virgin olive oil & balsamic vinegar for your bread /3

Zambri's "Cesare" Salad | our take on the classic /12 side /9

Insalata Mista | red wine & oregano dressing /12 side /9

Palotte Abruzzese | crispy bread dumplings on tomato sauce /8

Eggplant Agrodolce | tomato & spicy pepper marinade with minted ricotta & house-bread crostini /10

Vegetable "Crocante" | 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

PRIMI

Spaghetti Aglio Olio Peperoncino /18

Tagliatelle with Meat Sauce /20

Penne with Peas & Gorgonzola /20

Orecchiette with House Made Sausage & Rapini & Broccoli Purée /20

Rigatoni all'Amatriciana | pancetta, onions, tomato sauce /20

Garganelli with Local Albacore Tuna | cherry tomatoes, peas, mint, white wine /20

Add a...
meat ball /4
grilled sausage in
tomato sauce /5

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

Add
mushrooms /2
extra cheese /2
prosciutto /5
ham /4
pepperoni /3

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

Roasted Lamb Leg
Lamb leg served with salsa verdé, grilled lemon, roasted artichoke hearts & potatoes /30

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 is 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.