



ANTIPASTI

House made bread & focaccia with ramekin of olives /4 Bread & focaccia only /3
Side of extra virgin olive oil & balsamic vinegar /3
Zambri's "Cesare" Salad | *our take on the classic* /12 *side* /9
Insalata Mista | *red wine & oregano dressing* /12 *side* /9
Purple Brussel Sprout Salad | *watermelon radish, hempseeds & a frutta secca vinaigrette* /12 *add ricotta salata cheese* /2
Eggplant Agrodolce | *tomato & spicy pepper marinade with minted ricotta & house-bread crostini* /10
Marinated Local Octopus | *potatoes, pancetta battuto & a touch of chili oil* /12
Tonno di Chianti | *traditional Tuscan style braised pork "sott'olio" with pickled mushrooms, radishes & horseradish* /12
Salumi Board | *assorted cured meats, housemade pickled vegetables, candied fennel* /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
Mezze 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
Pepperoni | *tomato sauce, pepperoni, mozzarella* /18
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
prosciutto /5
ham /4
pepperoni /3
extra cheese /2

SECONDI

Pescato del Giorno - Catch of the Day / *see our feature sheet*
Vegan Grilled Fennel & Lentils
Sous vide & grilled fennel with lentils, rapini & olives in a light orange & tomato sauce /23
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.