



ZAMBRI'S

COCKTAILS

COLLEGE STREET <i>Lot 40 Rye, Fernet Branca, Campari</i>	12	BASIL SMASH <i>Alexander Grappa, Maraschino, Basil, Lemon</i>	12
THE AMETHYST <i>Stolychnaya Vodka, Lillet, Lemon, Crème de Violette</i>	12	AMARETTO SOUR <i>Amaretto, Bulleit Bourbon, Amaro, Lemon, Egg White</i>	12
VENETIAN SPRUTZ <i>Aperol, Prosecco, Soda</i>	10	MARTINI DI OLIVA <i>Olive oil washed Sheringham Gin, Imperative Vermouth, Olive</i>	12
TEMPESTA <i>Appleton Rum, Amaro Montenegro, Lime, Ginger Beer</i>	12	EL PACINO <i>Mezcal, Tequila, Aperol, Absinthe, Lemon</i>	12
CLASSIC NEGRONI <i>Beefeater Gin, Campari, Martini Rosso Vermouth</i>	10	LIMONSECCO <i>Limoncello, Grappa Soaked Sugar Cube, Prosecco</i>	10

WHITE

	5 oz	1/2 ltr	btl
ORVIETO, Santa Cristina, 2017 <i>Umbria, Italy</i> <i>Medium bodied, crisp & dry</i>	8.5	25	38
VERNACCIA di San Gimignano, Querceto, 2016 <i>Tuscany, Italy</i> <i>Lemons, almonds, wildflowers & delicate in body</i>	10	30	42
PECORINO, Velenosi, 2017 <i>Le Marche, Italy</i> <i>Medium bodied with balanced fruit & good texture</i>	10	30	42
VERDICCHIO, Umani Ronchi, 2017 <i>Le Marche, Italy</i> <i>Minerality & citrus with good weight</i>	10	30	42
FALANGHINA, Feudi di San Gregorio, 2017 <i>Campania, Italy</i> <i>Pear, citrus blossoms & Mediterranean spice</i>	11	33	45
VERMENTINO, Argiolas, 2017 <i>Sardinia, Italy</i> <i>Full bodied, honeyed finish</i>	11	33	43
TREBBIANO ALDIANO, Cantina Tollo, 2015 <i>Abruzzo, Italy</i> <i>Rich, weighty & complex</i>	12.5	37	54
PINOT GRIGIO, Abbazi di Novacella, 2017 <i>Trentino-Alto Adige, Italy</i> <i>Medium bodied, orchard fruit with a tangy finish</i>	13	39	58

ROSÉ

	5 oz	1/2 ltr	btl
CRUDO ROSATO, 2017 <i>Puglia, Italy</i> <i>Fresh with black cherry & herbaceous notes</i>	9	27	38

SPARKLING

	5 oz		btl
IL FRESCO PROSECCO, Villa Sandi, NV <i>Veneto, Italy</i> <i>Soft bubbles, light & fruity</i>	9		38
PETALO MOSCATO, Bottega, NV <i>Veneto, Italy</i> <i>Sweet sparkling white</i>	8		35
CONCERTO LAMBRUSCO, Medici Ermete, 2016 <i>Emilia-Romagna, Italy</i> <i>Dry, enticing, sparkling red</i>	10		40
CHAMPAGNE, Moutard Père & Fils, NV <i>Champagne, France</i> <i>Toasty & lush</i>			90

RED

	5 oz	1/2 ltr	btl
SANGIOVESE, di Majo Norante, 2016 <i>Molise, Italy</i> <i>Medium bodied, fresh & fruit forward</i>	8.5	25	38
NERO D'AVOLA, Cusamano, 2016 <i>Sicily, Italy</i> <i>Rich & soft</i>	10	30	42
CARIGNANO DEL SULCIS, Santadi, 2015 <i>Sardinia, Italy</i> <i>Complex & deep with violet, mushroom & dried fig</i>	11	33	45
DOLCETTO, Luigi Einaudi, 2016 <i>Piedmont, Italy</i> <i>Bright with red fruit & an almond finish</i>	11	33	45
MONTEPULCIANO, Il Feuduccio, 2015 <i>Abruzzo, Italy</i> <i>Juicy with red berry fruit & integrated tannins</i>	11	33	45
PINOT NOIR, Stag's Hollow, 2016 <i>Okanagan Falls, B.C.</i> <i>Savoury & spicy with hints of cherry</i>	11	33	45
BARBERA D'ALABA, Marcarini, 2016 <i>Piedmonte, Italy</i> <i>Elegant & warm with smooth tannins</i>	12	36	50
AGLIANICO, Grifalco, 2015 <i>Basilicata, Italy</i> <i>"Barolo of the south" well structured, earthy & dark fruit</i>	12	36	50
PALAZZO DELLA TORRE, Allegrini, 2015 <i>Veneto, Italy</i> <i>Rich, weighty Amarone style</i>	13	39	58
CHIANTI CLASSICO, Barone Ricasoli, 2016 <i>Tuscany, Italy</i> <i>Medium bodied & elegant</i>	13.5	40	60
SHARDANA, Cantina Santadi, 2012 <i>Sardinia, Italy</i> <i>Full bodied, smooth & powerful</i>			80
AMARONE DELLA VALPOLICELLA, Montresor, 2015 <i>Veneto, Italy</i> <i>Ripe with notes of dried fruit, chocolate & cherries</i>			95
TIGNANELLO, Antinori, 2015 <i>Tuscany, Italy</i> <i>World famous Super Tuscan, powerful & balanced</i>			185
SASSICAIA, Tenuta San Guido, 2014 <i>Tuscany, Italy</i> <i>The original Super Tuscan</i>			350

BEER

	PINT
NASTRO AZZURRO, Peroni, Lazio, Italy	8
VIENNA LAGER, Hoyné, Victoria, B.C.	7.5
FAT TUG IPA, Driftwood, Victoria, B.C.	7.5
BLACK MAGIC, Phillips, Victoria, B.C.	7.5

NON ALCOHOLIC

SAN PELLEGRINO ITALIAN FRUIT SODA	3.5
SAN PELLEGRINO CARBONATED MINERAL WATER	2.25 / 5.5
HOUSE MADE ICE TEA	3.5
BECKS	4