



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
Fried Mozzarella | *spicy marinara & gremolata* /10
Shaved Purple Brussel Sprout Salad | *watermelon radish, hempseeds & frutta secca vinaigrette* /12
Marinated Local Octopus | *potatoes, pancetta battuto & a touch of chili oil* /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
Calabrese Maccheroni 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...
meatball /4
housemade sausage /6

PIZZE

The Queen | *tomato sauce, mozzarella, bocconcini, 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
Local Fish of the Day / *see our feature sheet*
Vegano
Eggplant Involtni with mint pesto on a bed of farro grain, almonds & mint served with pizzaiola sauce /23
Maiale
Crispy Pork Shoulder from Berryman Farms on a bed of greens-potatoes-grapes-radish served with chili mayo & a touch of tomato sauce /30
Pollo
Local Boneless Chicken Thighs, grilled & served with a leek & lemon sauce with picholine olives & potatoes /28 (olives contain pits)
Agnello
Roasted Lamb Leg served with salsa verde, grilled lemon, roasted artichoke hearts & potatoes /30
Manzo
Beef Tenderloin (6oz) topped with mushroom duxelle, ham & aged cheddar served with truffle oil, gorgonzola fonduta & polenta /34

CONTORNI

Verdure - daily prepared vegetables -*see our feature sheet*
Crispy broccoli /8
Polenta rustica /7

Please inform your server of ALL allergies before ordering. Not all ingredients are listed on this menu. We will be happy to accommodate your dietary requirements to the best of our ability if we are made aware of them at time of ordering.

Please note that all olives may contain pits & are prepared in same area as our bread.

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