



ZAMBRI'S

## COCKTAILS

<b>ITALIAN IN MANHATTAN</b>	14	<b>CAFFE NERO</b>	12
<i>Woodford Reserve Bourbon, Barolo Chinato, House Bourbon Cherry</i>		<i>Sheringham Coffee Liqueur, Unsworth Ovation Port, Rum, Averna Amaro</i>	
<b>THE AMETHYST</b>	12	<b>AMARETTO SOUR</b>	12
<i>Stolychnaya Vodka, Lillet, Lemon, Crème de Violette</i>		<i>Amaretto, Bulleit Bourbon, Amaro, Lemon, Egg White</i>	
<b>VENETIAN SPRUTZ</b>	10	<b>MARTINI DI OLIVA</b>	12
<i>Aperol, Prosecco, Soda</i>		<i>Olive oil washed Sheringham Gin, Imperative Vermouth, Olive</i>	
<b>ORANGE DREAM</b>	12	<b>EL PACINO</b>	12
<i>Appleton Rum, Fresh Squeezed OJ, Amaretto, Almond Orgeat</i>		<i>Mezcal, Tequila, Aperol, Lemon</i>	
<b>CLASSIC NEGRONI</b>	10	<b>LIMONSECCO</b>	10
<i>Beefeater Gin, Campari, Martini Rosso Vermouth</i>		<i>Limoncello, Grappa Soaked Sugar Cube, Prosecco</i>	

## WHITE

	5 oz	1/2 ltr	btl
<b>ORVIETO, Santa Cristina, 2018</b>	9	27	38
<i>Umbria</i> <i>Medium bodied, crisp &amp; dry.</i>			
<b>PINOT GRIGIO, Cantina Tollo, 2018</b>	10	30	45
<i>Abruzzo</i> <i>Light, clean &amp; refreshing fruit with balanced minerality.</i>			
<b>REGALEALI BIANCO, Tasca d'Almerita, 2017</b>	12	36	50
<i>Sicily</i> <i>Lively &amp; versatile. A great food wine.</i>			
<b>GRECO TABURNO, Fattoria La Rivolta, 2017</b>	13	36	58
<i>Campania</i> <i>Medium bodied with a long, structured finish. *Organic</i>			
<b>CHARDONNAY, Di Lenardo, 2017</b>	13	37	58
<i>Friuli</i> <i>Old school with lemon, brioche &amp; nuts. Weighty &amp; layered.</i>			

## ROSÉ

	5 oz	1/2 ltr	btl
<b>ROSÉ, Unsworth, 2018</b>	10	30	45
<i>Cowichan Valley</i> <i>Juicy, bright, Island grown rosé.</i>			

## SPARKLING

	5 oz	btl
<b>PROSECCO, Villa Sandi, NV</b>	10	45
<i>Veneto</i> <i>Crisp &amp; light sparkling white</i>		
<b>PETALO MOSCATO, Bottega, NV</b>	9	38
<i>Veneto</i> <i>Soft &amp; sweet sparkling white.</i>		
<b>CONCERTO LAMBRUSCO, Medici Ermete, 2016</b>		45
<i>Emilia-Romagna</i> <i>Dry, enticing, sparkling red - fantastic with antipasti &amp; pizza.</i>		

## RED

	5 oz	1/2 ltr	btl
<b>SANGIOVESE, di Majo Norante, 2017</b>	9	27	38
<i>Molise</i> <i>Medium bodied, fresh &amp; fruit forward.</i>			
<b>MONTEPULCIANO, Colle Secco, 2015</b>	10	30	45
<i>Abruzzo</i> <i>A juicy balance of red berries &amp; spice.</i>			
<b>PALAZZO DELLA TORRE, Allegrini, 2016</b>	13	37	65
<i>Veneto</i> <i>Rich, weighty, Amarone style.</i>			
<b>IL BRUCIATO, Guado al Tasso, 2017</b>	14	40	68
<i>Bolgheri</i> <i>Cabernet Sauvignon based Super Tuscan.</i>			
<b>NERO D'AVOLA, Cusumano, 2017</b>			45
<i>Sicily</i> <i>Rich &amp; soft.</i>			
<b>MONTEPULCIANO RISERVA, Cantina Tollo, 2012</b>			70
<i>Abruzzo</i> <i>Tre Bicchieri! A superior Montepulciano.</i>			
<b>AMARONE DELLA VALPOLICELLA, Montesor, 2015</b>			105
<i>Veneto</i> <i>Ripe with notes of dried fruit, chocolate &amp; cherries.</i>			
<b>BAROLO, Broccardo, 2015</b>			110
<i>Piemonte</i> <i>Elegant &amp; approachable with all the goodness of a classic Barolo.</i>			
<b>BRUNELLO DI MONTALCINO, Altesino, 2013</b>			115
<i>Tuscany</i> <i>An esteemed Brunello with finesse &amp; intensity.</i>			
<b>TIGNANELLO, Antinori, 2016</b>			225
<i>Tuscany</i> <i>Iconic Super Tuscan.</i>			

## BEER

	PINT
<b>NASTRO AZZURRO, Peroni, Lazio, Italy</b>	8
<b>DARK MATTER, Hoyne, Victoria, B.C.</b>	7.5
<b>FAT TUG IPA, Driftwood, Victoria, B.C.</b>	7.5
<b>BLUE BUCK, Phillips, Victoria, B.C.</b>	7.5

## NON ALCOHOLIC

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