



ZAMBRI'S

---

## ANTIPASTI

---

House made focaccia /4

Ramekin of house marinated olives /3      Extra Virgin Olive Oil & Vinegar /3

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

Insalata Mista | *red wine & oregano dressing* /10

Crispy Broccoli /10

---

## PRIMI

---

Spaghetti Aglio Olio Peperoncino /20

Tagliatelle with Meat Sauce /20

Penne with Peas & Gorgonzola /20

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

Meat Lasagna /20

---

## PIZZE

---

The Queen | *tomato sauce, mozzarella, bocconcini, basil* /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

---

## SIDES

---

Meatball /5 each

Single Chicken Parmigiana | *breaded with tomato sauce & mozzarella* /9

Housemade Pork & Fennel Sausage /6 each

---

## DESSERT

---

Tiramisu /8

Vanilla Panna Cotta with blueberry & grappa compote /6

Flourless Chocolate Cake /7

**Take home a jar of our tomato sauce**  
\$7/500mL \$12/1L



ZAMBRI'S

## CLASSIC COCKTAILS

<b>THE AMETHYST</b> <i>Stolychnaya Vodka, Lillet, Lemon, Crème de Violette</i>	12	<b>VENETIAN SPRUTZ</b> <i>Aperol, Prosecco, Soda</i>	10
<b>ITALIAN IN MANHATTAN</b> <i>Woodford Reserve Bourbon, Barolo Chinato, House Bourbon Cherry</i>	14	<b>NEGRONI</b> <i>Beefeater Gin, Campari, Martini Rosso Vermouth</i>	10
<b>LIMONSECCO</b> <i>Limoncello, Grappa Soaked Sugar Cube, Prosecco</i>	10		

## HOUSE WINES BY THE GLASS

Check out our feature boards for more!

	5 oz	btl
<b>PINOT GRIGIO</b> <i>Cantina Tollo, 2018, Abruzzo. Light, clean &amp; refreshing.</i>	9	40
<b>SANGIOVESE</b> <i>di Majo Norante, 2017, Molise.. Medium bodied, fresh &amp; fruit forward.</i>	9	40
<b>PROSECCO</b> <i>BOTTEGA, NV, Veneto. Crisp &amp; light sparkling white</i>	10	45

### WHITE

**ORVIETO, Santa Cristina, 2017**  
*Umbria*  
*Medium bodied, crisp & dry.*

**FAVORITA, Bosio, 2018**  
*Piedmont*  
*Light, dry, easy drinking.*

**REGALEALI BIANCO, Tasca d'Almerita, 2018**  
*Sicily*  
*Lively & refreshing.*

**PECORINO, Umani Ronchi, 2018**  
*Abruzzo*  
*Medium bodied, bright acidity, juicy.*

**SAN VINCENZO, Anselmi, 2017**  
*Veneto*  
*Aromatic. Similar to a Sauvignon Blanc.*

**CHARDONNAY, Di Lenardo, 2017**  
*Friuli*  
*Classic, bold & rich.*

### ROSE

**BARDOLINO CHIARETTO CLASSICO, VillaBella, 2018**  
*Veneto*  
*A great expression of Italian rose*

btl

40

40

45

45

50

58

btl

40

### RED

**NERO D'AVOLA, Cusumano, 2017**  
*Sicily*  
*Rich & soft.*

**MONTEPULCIANO, Colle Secco, 2015**  
*Abruzzo*  
*A juicy balance of red berries & spice.*

**BARBERA D'ALBA, Giovanni Rosso, 2016**  
*Piemonte*  
*Lighter bodied with fresh cherry & an earthy undertone.*

**CHIANTI CLASSICO, Tenuta di Arceno, 2017**  
*Tuscany*  
*An outstanding Chianti- awarded Tre Bicchieri.*

**PALAZZO DELLA TORRE, Allegrini, 2016**  
*Veneto*  
*Rich, weighty, Amarone style.*

**SHARDANA, Cantina Santadi, 2012**  
*Sardegna*  
*Carignano & Syrah. Full bodied, smooth.*

**BAROLO SERRALUNGA D'ALBA, Fontanafredda, 2014**  
*Piedmont*  
*The King of Italian wines.*

**MONTEFALCO SAGRANTINO, Tenuta Bellafonte, 2013**  
*Umbria*  
*Full bodied, powerful. Tre Bicchieri*

**AMARONE DELLA VALPOLICELLA, Montresor, 2015**  
*Veneto*  
*Ripe with notes of dried fruit, chocolate & cherries.*

btl

45

45

55

58

65

75

90

100

105

### NON-ALCOHOLIC

<b>SAN PELLEGRINO ITALIAN FRUIT SODA</b>	3.5
<b>SAN PELLEGRINO CARBONATED MINERAL WATER</b>	3 / 5.5
<b>BECKS</b>	4

### DRAUGHT

<b>PERONI</b>	8
<b>HOYNE DARK MATTER</b>	7.5
<b>DRIFTWOOD FAT TUG IPA</b>	7.5
<b>PHILLIPS BLUE BUCK</b>	7.5