



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 strawberry compote /6

Flourless Chocolate Cake /7

Ottavio's Gelato- 2 scoops /6



HOUSE WINES BY THE GLASS

	5 oz	bt1	
PINOT GRIGIO Cantina Tollo, 2018, Abruzzo. <i>Light, clean & refreshing.</i>	9	40	
SANGIOVESE di Majo Norante, 2017, Molise.. <i>Medium bodied, fresh & fruit forward.</i>	9	40	
PROSECCO BOTTEGA, NV, Veneto. <i>Crisp & light sparkling white</i>	10	45	
WHITE	bt1	RED	
ORVIETO, Santa Cristina, 2017 <i>Umbria</i> <i>Medium bodied, crisp & dry.</i>	40	CONCERTO LAMBRUSCO, Medici Ermete, 2016 <i>Emilia- Romagna</i> <i>Dry, enticing, sparkling red - fantastic with antipasti & pizza</i>	45
FAVORITA, Bosio, 2018 <i>Piedmont</i> <i>Delicate, dry, easy drinking.</i>	40	NERO D'AVOLA, Cusumano, 2017 <i>Sicily</i> <i>Rich & soft.</i>	45
REGALEALI BIANCO, Tasca d'Almerita, 2018 <i>Sicily</i> <i>Lively & refreshing.</i>	45	MONTEPULCIANO, Colle Secco, 2015 <i>Abruzzo</i> <i>A juicy balance of red berries & spice.</i>	45
PECORINO, Umani Ronchi, 2018 <i>Abruzzo</i> <i>Medium bodied & juicy.</i>	45	BARBERA D'ALBA, Giovanni Rosso, 2016 <i>Piemonte</i> <i>Lighter bodied with fresh cherry & an earthy undertone.</i>	58
SAN VINCENZO, Anselmi, 2017 <i>Veneto</i> <i>Aromatic. Similar to a Sauvignon Blanc.</i>	50	BRENTINO, Maculan, 2016 <i>Veneto</i> <i>Merlot & Cabernet Sauvignon Bordeaux style blend.</i>	60
CHARDONNAY, Di Lenardo, 2017 <i>Friuli</i> <i>Classic, bold & rich.</i>	60	CHIANTI CLASSICO, Tenuta di Arceno, 2017 <i>Tuscany</i> <i>An outstanding Chianti- awarded Tre Bicchieri.</i>	60
ETNA BIANCO, Planeta, 2017 <i>Sicily</i> <i>Full bodied, elegant.</i>	60	PALAZZO DELLA TORRE, Allegrini, 2016 <i>Veneto</i> <i>Rich, weighty, Amarone style.</i>	65
ROSE	bt1	BAROLO SERRALUNGA D'ALBA, Fontanafredda, 2014 <i>Piedmont</i> <i>The King of Italian wines.</i>	90
CRUDO, Mare Magnum, 2018 <i>Puglia</i> <i>Fresh, vibrant, dry.</i>	40	AMARONE DELLA VALPOLICELLA, Montesor, 2015 <i>Veneto</i> <i>Ripe with notes of dried fruit, chocolate & cherries.</i>	105

CLASSIC COCKTAILS

THE AMETHYST <i>Stolychnaya Vodka, Lillet, Lemon, Crème de Violette</i>	12	VENETIAN SPRUTZ <i>Aperol, Prosecco, Soda</i>	10
ITALIAN IN MANHATTAN <i>Woodford Reserve Bourbon, Barolo Chinato, House Bourbon Cherry</i>	14	NEGRONI <i>Beefeater Gin, Campari, Martini Rosso Vermouth</i>	10
LIMONSECCO <i>Limoncello, Grappa Soaked Sugar Cube, Prosecco</i>	10		
NON-ALCOHOLIC		DRAUGHT	
SAN PELLEGRINO ITALIAN FRUIT SODA	3.5	PERONI	8
SAN PELLEGRINO CARBONATED MINERAL WATER	3 / 5.5	HOYNE DARK MATTER	7.5
BECKS	4	DRIFTWOOD FAT TUG IPA	7.5
		PHILLIPS BLUE BUCK	7.5