



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

Please inform your server of any allergies or dietary restrictions as not all ingredients are listed. We are happy to offer gluten free and vegan options of some of our dishes.



HOUSE WINES BY THE GLASS

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

FAVORITA, Bosio, 2018 Piedmont <i>Delicate, dry, easy drinking.</i>	40
ARLUS ALBANA, Trere, 2019 Emilia-Romagna <i>Golden color with aromas of citrus, honey & almonds.</i>	45
REGALEALI BIANCO, Tasca d'Almerita, 2018 Sicily <i>Lively & refreshing.</i>	45
SAN VINCENZO, Anselmi, 2017 Veneto <i>Aromatic. Similar to a Sauvignon Blanc.</i>	50
ANTHIUM BELLONE, Casale del Giglio, 2017 Lazio <i>Round and rich from a rare wine region.</i>	55
CHARDONNAY, Di Lenardo, 2017 Friuli <i>Classic, bold & rich.</i>	60
VERMENTINO, Cantina Sardus Pater, 2017 Sardinia <i>Sauvé & complex. A wine that the whole table will love.</i>	65

ROSE

BARDOLINO CHIARETTO CLASSICO, VillaBella, 2018 Veneto <i>A great expression of Italian rose</i>	40
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RED

CONCERTO LAMBRUSCO, Medici Ermete, 2016 Emilia-Romagna <i>Dry, enticing, sparkling red - fantastic with antipasti & pizza</i>	45
NERO D'AVOLA, Cusumano, 2017 Sicily <i>Rich & soft.</i>	45
MONTEPULCIANO, Colle Secco, 2015 Abruzzo <i>A juicy balance of red berries & spice.</i>	45
BARBERA D'ALBA, Giovanni Rosso, 2016 Piemonte <i>Lighter bodied with fresh cherry & an earthy undertone.</i>	58
CHIANTI CLASSICO, Tenuta di Arceno, 2017 Tuscany <i>An outstanding Chianti- awarded Tre Bicchieri.</i>	58
SANGIOVESE PREDAPPPIO, Chiara Condello, 2017 Emilia-Romagna <i>A unique Sangiovese from an ambitious female winemaker.</i>	60
CARIGNANO, Cantina Sardus Pater, 2016 Sardinia <i>Structured, rustic, velvety.</i>	60
MONTEPULCIANO RISERVA, Cantina Tollo, 2012 Abruzzo <i>Tre Bicchieri! A superior Montepulciano.</i>	70
TEROLDEGO ROTALIANO, De Vescovi Ulzbach, 2018 Trentino <i>Savory with notes of blackberries & currant.</i>	70
AMARONE DELLA VALPOLICELLA, Montresor, 2015 Veneto <i>Ripe with notes of dried fruit, chocolate & cherries.</i>	105

CLASSIC COCKTAILS

THE AMETHYST Stolychnaya Vodka, Lillet, Lemon, Crème de Violette	12	VENETIAN SPRUTZ Aperol, Prosecco, Soda	10
ITALIAN IN MANHATTAN Woodford Reserve Bourbon, Barolo Chinato, House Bourbon Cherry	14	NEGRONI Beefeater Gin, Campari, Martini Rosso Vermouth	10
LIMONSECCO Limoncello, Grappa Soaked Sugar Cube, Prosecco	10	GRAND 75 Grand Marnier, Prosecco, Citrus	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