



## LUNCH

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### SALAD & SOUP

Minestrone soup | *house made tomato base with vegetable & beans bowl: regular/8 small/6*

Zambri's Cesare Salad | *our take on the classic /12 side /8*

Insalata mista | *mixed greens with red wine & oregano dressing /10 side /6*

Insalata nizzarda | *smoked tuna, cannellini beans, fresh greens, capers, anchovy, olives, hardboiled egg /17*

House made focaccia /4

*Ramekin of house olives /3*

*Side of Extra Virgin Olive Oil & Balsamic Vinegar for your bread /3*

### PRIMI

Spaghetti aglio olio peperoncino full /20 half /14

Tagliatelle with meat sauce full /20 half /14

Penne with peas & gorgonzola full /20 half /14

Spaghetti with tomato sauce full /18 half /12

Gnocchi with house made sausage & tomato sauce full /20 half /14

### add

Side meatball /5

Side sausage /6

Side crispy chicken cutlet /6

### PIZZA

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*

### SANDWICHES - *served on Portuguese bun*

Chicken cutlet sandwich *served hot with mushrooms, peppers, onions & provolone /12*

House made meatball sandwich *served hot with mushrooms, peppers, onions & provolone /12*

Salami sandwich *genoa salami, spicy sopressata, ham, provolone cheese, tomato, lettuce, chili mayo /12*



## HOUSE WINES BY THE GLASS

<b>ORVIETO</b> Santa Cristina, 2017, Umbria. <i>Medium bodied, crisp &amp; dry.</i>	9 /GLS	40 /BTL
<b>MONTEPULCIANO</b> Colle Secco, 2015, Abruzzo. <i>Full bodied &amp; spicy.</i>	10 /GLS	45 /BTL
<b>PROSECCO</b> BOTTEGA, NV, Veneto. <i>Crisp &amp; light sparkling white</i>	10 /GLS	45 /BTL

### WHITE

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

### RED

<b>CONCERTO LAMBRUSCO, Medici Ermete, 2016</b> Emilia-Romagna <i>Dry, enticing, sparkling red - fantastic with antipasti &amp; pizza</i>	btl	45
<b>NERO D'AVOLA, Cusumano, 2017</b> Sicily <i>Rich &amp; soft.</i>	btl	45
<b>SANGIOVESE PREDAPPPIO, Chiara Condello, 2017</b> Emilia-Romagna <i>A unique Sangiovese from an ambitious female winemaker.</i>	btl	60
<b>CARIGNANO, Cantina Sardus Pater, 2016</b> Sardinia <i>Structured, rustic, velvety.</i>	btl	60
<b>TEROLDEGO ROTALIANO, De Vescovi Ulzbach, 2018</b> Trentino <i>Savory with notes of blackberries &amp; currant.</i>	btl	70
<b>AMARONE DELLA VALPOLICELLA, Montresor, 2015</b> Veneto <i>Ripe with notes of dried fruit, chocolate &amp; cherries.</i>	btl	105
<b>BAROLO, Broccardo, 2015</b> Piemonte <i>Elegant &amp; approachable. Ready to drink now.</i>	btl	110

## 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	<b>GRAND 75</b> <i>Grand Marnier, Prosecco, Citrus</i>	10
<b>NON-ALCOHOLIC</b>		<b>DRAUGHT</b>	
<b>SAN PELLEGRINO ITALIAN FRUIT SODA</b>	3.5	<b>PERONI</b>	8
<b>SAN PELLEGRINO CARBONATED MINERAL WATER</b>	3 / 5.5	<b>HOYNE DARK MATTER</b>	7.5
<b>BECKS</b>	4	<b>DRIFTWOOD FAT TUG IPA</b>	7.5
		<b>PHILLIPS BLUE BUCK</b>	7.5