



ANTIPASTI

House made focaccia /5
House marinated olives /4
Extra Virgin Olive Oil & Aged Balsamic Vinegar /4
Zambri's "Cesare" Salad | *our take on the classic* /12 side /10
Insalata Mista | *red wine & oregano dressing* /10 side /8
Crispy Broccoli /11

Salumi & Formaggio
~Plate of Prosciutto /10
~Plate of Bresaola /15
~Rotating locally cured salumi /12
~ Taleggio cheese with truffle honey /7
~Parmigiano Reggiano with balsamic /6

PRIMI

Spaghetti Aglio Olio Peperoncino /20
Tagliatelle with Meat Sauce /22
Penne with Peas & Gorgonzola /21
Orecchiette with House Made Sausage & Rapini & Broccoli Purée /22
Meat Lasagna /22

SIDES

Meatball /6 each
Single Chicken Parmigiana *breaded with tomato sauce & mozzarella* /10
Housemade Pork Sausage *grilled & served in tomato sauce* /8 each

PIZZE

The Queen | *tomato sauce, mozzarella, bocconcini, basil* /18
Salsiccia | *tomato sauce, house made sausage, shaved fennel, mozzarella,* /20
Pepperoni | *tomato sauce, pepperoni, mozzarella* /20
Funghi | *béchamel, mixed mushrooms, porcini dust, walnuts, mozzarella, truffle oil* /20
Hawaiian | *tomato sauce, pineapple, ham, jalapeno, smoked caciocavallo cheese, rosemary* /20
Prosciutto | *tomato sauce, prosciutto, mozzarella, balsamic tossed fresh greens* /20

Add
mushrooms /2
prosciutto /5
ham /4
pepperoni /3
extra cheese /2



Z A M B R I ' S

CLASSIC COCKTAILS

THE AMETHYST <i>Stolychnaya Vodka, Lillet, Lemon, Crème de Violette</i>	12	VENETIAN SPRUTZ <i>Aperol, Prosecco, Soda</i>	10
TERREMOTO <i>Lot 40, Amaro Nonino, Cynar</i>	13	NEGRONI <i>Beefeater Gin, Campari, Martini Rosso Vermouth</i>	10
LIMONSECCO <i>Limoncello, Grappa Soaked Sugar Cube, Prosecco</i>	10	GRAND SIDE CAR <i>Cognac, Grand Marnier, Lemon</i>	14

WINE

WHITE

	gls	btl
PINOT GRIGIO, Cantina Tollo, 2019 <i>Abruzzo.</i> <i>Light, clean, refreshing.</i>	9	40
SAN VINCENZO, Anselmi, 2017 <i>Veneto</i> <i>Aromatic & refreshing. Similar to a Sauvignon Blanc.</i>	11	50
ANTHIUM BELLONE, Casale del Giglio, 2019 <i>Lazio</i> <i>Full bodied, round and rich.</i>	12	58
FIANO, Masseria li Veli, 2019 <i>Puglia</i> <i>Aromatic, bright fruit, medium bodied.</i>		55
CHARDONNAY, Di Lenardo, 2017 <i>Friuli</i> <i>Classic, bold & rich.</i>		60

ROSE

ROSÉ, Unsworth, 2019 <i>Cowichan Valley</i> <i>Juicy, bright, Island grown rosé.</i>	9	40
BARDOLINO, VillaBella, 2018 <i>Veneto</i> <i>A great expression of Italian rose</i>		40

SPARKLING

PROSECCO, Bottega, NV <i>Veneto</i> <i>Crisp & light sparkling white</i>	10	45
CONCERTO LAMBRUSCO, Medici Ermete, 2016 <i>Emilia-Romagna</i> <i>Dry, enticing, sparkling red - fantastic with antipasti & pizza</i>	10	45
VALDOBBIADENE PROSECCO, Nino Franco, NV <i>Veneto</i> <i>A great value for this Prosecco from the historic heartland of the region.</i>		65

RED

	gls	btl
SANGIOVESE, di Majo Norante, 2017 <i>Molise</i> <i>Medium bodied, fresh & fruit forward.</i>	9	40
SALENTO PRIMITIVO, Masseria li Veli, 2018 <i>Puglia</i> <i>Also known as Zinfandel. Ripe, full, smooth.</i>	12	55
BARBERA D'ALBA, Giovanni Rosso, 2016 <i>Piemonte</i> <i>Lighter bodied with fresh cherry & an earthy undertone.</i>	12	58
NERO D'AVOLA, Cusumano, 2018 <i>Sicily</i> <i>Rich & soft.</i>		45
MONTEPULCIANO RISERVA, Cantina Tollo, 2012 <i>Abruzzo</i> <i>Tre Bicchieri! A superior Montepulciano.</i>		70
AMARONE DELLA VALPOLICELLA, Tedeschi, 2015 <i>Veneto</i> <i>Ripe with notes of dried fruit, chocolate & cherries.</i>		105
BAROLO, Broccardo, 2015 <i>Piemonte</i> <i>Elegant & approachable.</i>		110
TIGNANELLO, Antinori, 2017 <i>Tuscany</i> <i>Iconic Super Tuscan.</i>		200

BEER & CIDER

BOTTLES OF PERONI	7
HOYNE DARK MATTER	7.5
DRIFTWOOD FAT TUG IPA	7.5
PHILLIPS BLUE BUCK	7.5
SALTSPRING WILD SEMI- DRY CIDER	9

NON-ALCOHOLIC

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