



Let us cook for you!
Chefs' choice 5 course tasting menu
\$90 per person ~Whole tables only ~Tuesday-Thursday

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
Burrata with seasonal accompaniments /14
Local Braising Greens with garlic & chilis /9

Salumi & Formaggio
~Plate of Prosciutto /10
~Plate of Mortadella /8
~Haus Sausage co' local Coppa /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

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* /22

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

SECONDI

Maiale | *Crispy Pork Shoulder from Berryman Farms on a bed of greens-potatoes-grapes-radish served with chili mayo & a touch of tomato sauce* /32
Manzo | *6oz Striploin Scaloppine with pancetta wild mushroom cream sauce & crispy smashed salt & vinegar potatoes* /34
Catch of the day | *see feature sheet*

SIDES

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

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
ORVIETO, Santa Cristina, 2017 <i>Umbria</i> <i>Medium bodied, crisp & dry.</i>	9	40
SAN VINCENZO, Anselmi, 2019 <i>Veneto</i> <i>Aromatic & refreshing. Similar to a Sauvignon Blanc.</i>	11	50
CHARDONNAY, Di Lenardo, 2019 <i>Friuli</i> <i>Classic, bold & rich.</i>	13	60
ANTHIUM BELLONE, Casale del Giglio, 2019 <i>Lazio</i> <i>Sunshine & ripe tropical fruit. Medium bodied.</i>	58	
GRECO TABURNO, Fattoria La Rivolta, 2019 <i>Campania</i> <i>Full bodied, structured, sophisticated.</i>	58	

PROSECCO

PROSECCO, Bottega, NV <i>Veneto</i> <i>Crisp & light sparkling white.</i>	10	45
VALDOBBIADENE PROSECCO, Nino Franco, NV <i>Veneto</i> <i>Any reason is a good reason to celebrate with this outstanding Prosecco.</i>	70	

LAMBRUSCO

LABRUSCA, LINI 910, NV <i>Emilia-Romagna</i> <i>Dry, enticing, sparkling red - fantastic with antipasti & pizza.</i>	10	45
LAMBRUSCO DI SORBARA, Cantina di Soliera, NV <i>Emilia-Romagna</i> <i>A lighter Lambrusco with cherry & strawberry.</i>	45	
PHERMENTO, Medici Ermete, NV <i>Emilia-Romagna</i> <i>Made using the ancestral method. 'Natural', light, funky.</i>	60	

ROSE

RIVE ROSES, Leone de Castris, 2020 <i>Puglia</i> <i>The first rose ever bottled in Italy.</i>	11	50
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SUMMER RED SERIES

	gls	btl
These crushable & unique reds are great on their own or paired with our seasonal dishes. Our staff will help you find one you love!		
SCALA CIRO, Antonio Scala, 2018 <i>Campania</i> <i>Fresh red fruit & orange peel.</i>	11	50
BRACHETTO D'ACQUI, Marengo, 2019 <i>Piedmont</i> <i>A sweet, sparkling wine. Excellent with antipasti or dessert.</i>	50	
PELAVERGA, Fratelli Alessandria, 2019 <i>Piedmont</i> <i>A very rare grape. Strawberry & spice lead this light bodied, juicy red.</i>	13	60

RED

	gls	btl
NERO D'AVOLA, Cusumano, 2018 <i>Sicily</i> <i>Rich & soft.</i>	10	45
CESANESE, Casale del Giglio, 2017 <i>Lazio</i> <i>Full bodied with cherry & sweet spice.</i>	12	58
BARBERA D'ALBA, Giovanni Rosso, 2017 <i>Piemonte</i> <i>Lighter bodied with fresh cherry & an earthy undertone.</i>	13	60
SANGIOVESE, di Majo Norante, 2018 <i>Molise</i> <i>Medium bodied, fresh & fruit forward.</i>	40	
CHIANTI CLASSICO, Tenuta di Arceno, 2018 <i>Tuscany</i> <i>An outstanding Chianti- awarded Tre Bicchieri.</i>	65	
MONTEPULCIANO RISERVA, Cantina Tollo, 2012 <i>Abruzzo</i> <i>Tre Bicchieri! A superior Montepulciano.</i>	75	
AMARONE DELLA VALPOLICELLA, Tedeschi, 2015 <i>Veneto</i> <i>Ripe with notes of dried fruit & chocolate.</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 PILSNER	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