



ANTIPASTI

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

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

House made focaccia /5

House marinated olives /4

Extra Virgin Olive Oil & Aged

Balsamic Vinegar /4

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* /12

Housemade Pork Sausage *grilled & served in tomato sauce* /8 each



ZAMBRI'S

HOUSE COCKTAILS

THE AMETHYST <i>Stolychnaya Vodka, Lillet, Lemon, Crème de Violette</i>	12	VENETIAN SPRUTZ <i>Aperol, Prosecco, Soda</i>	12
TERREMOTO <i>Lot 40, Amaro Nonino, Cynar</i>	15	NEGRONI <i>Beefeater Gin, Campari, Martini Rosso Vermouth</i>	12
LIMONSECCO <i>Limoncello, Grappa Soaked Sugar Cube, Prosecco</i>	12	GRAND SIDE CAR <i>Cognac, Grand Marnier, Lemon</i>	14

WINE

WHITE

FAVORITA, Bosio, 2018 <i>Piemonte</i> <i>Delicate, dry, easy drinking.</i>	gls	btl
	9	40
PINOT GRIGIO, Abbazia di Novacella, 2019 <i>Alto-Adige</i> <i>Not your average Pinot Grigio. This is serious stuff.</i>	13	60
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

CONCERTO LAMBRUSCO, 2019 <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

FIVE ROSES, Leone de Castris, 2020 <i>Puglia</i> <i>The first rose ever bottled in Italy.</i>	11	50
UNSWORTH ROSE, 2020 <i>Cowichan Valley</i> <i>An elegant, easy drinking rose from the Island.</i>		40

BEER

HOYNE PILSNER	7-5
DRIFTWOOD FAT TUG IPA	7-5
PHILLIPS BLUE BUCK	7-5

SUMMER RED SERIES

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
PELAVERGA, Fratelli Alessandria, 2019 <i>Piemonte</i> <i>A very rare grape. Strawberry & spice lead this light bodied, juicy red.</i>	13	60
BRACHETTO D'ACQUI, Marengo, 2019 <i>Piemonte</i> <i>A sweet, sparkling wine. Excellent with antipasti or dessert.</i>		50

RED

SANGIOVESE, di Majo Norante, 2018 <i>Molise</i> <i>Medium bodied, fresh & fruit forward.</i>	10	45
CESANESE, Casale del Giglio, 2018 <i>Lazio</i> <i>Full bodied with cherry & sweet spice.</i>	12	58
SALICE SALENTINO, Leone di Castris, 2016 <i>Puglia</i> <i>Rustic with plum & silky tannins.</i>	12	58
CHIANTI CLASSICO, Tenuta di Arceno, 2018 <i>Tuscany</i> <i>An outstanding Chianti- awarded Tre Bicchieri.</i>		65
MONTESSU NURAGHI, Agricola Punica, 2016 <i>Sardegna</i> <i>A fresh & structured Carignano from the legendary winemaker Giacomo Tachis.</i>		70
LANGHE NEBBIOLO, Elio Altare, 2019 <i>Piemonte</i> <i>A classic Nebbiolo with rose & red fruits.</i>		90
AMARONE DELLA VALPOLICELLA, Tedeschi, 2015 <i>Veneto</i> <i>Ripe with notes of dried fruit & chocolate.</i>		105
BAROLO, Broccardo, 2016 <i>Piemonte</i> <i>Elegant & polished.</i>		110
BRUNELLO di MONTALCINO, Donatelli Cinelli, 2013 <i>Tuscany</i> <i>Powerful & rich.</i>		157
TIGNANELLO, Antinori, 2017 <i>Tuscany</i> <i>Iconic Super Tuscan.</i>		200

NON-ALCOHOLIC

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