



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 /16
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
~Plate of house made pickled vegetables/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* /12
Housemade Pork Sausage *grilled & served in tomato sauce* /8 each

COCKTAILS

THE AMETHYST <i>Kettle One 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>Bombay Gin, Campari, Cinzano 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

	gls	btl
FAVORITA, Bosio, 2020 <i>Piemonte</i> <i>Light, dry, easy drinking.</i>	9	40
VERDICCHIO, Umani Ronchi, 2019 <i>Le Marche</i> <i>Crisp with a round mouth feel & stone fruit.</i>	11	50
VERMENTINO LUNAE, Colli di Luni, 2017 <i>Liguria</i> <i>Full of life and zest. Transport yourself to this incredible destination.</i>	13	60
CHARDONNAY, Di Lenardo, 2019 <i>Friuli</i> <i>Classic, bold & rich.</i>	13	60
BELLONE, Casale del Giglio, 2019 <i>Lazio</i> <i>Sunshine & ripe tropical fruit. Medium bodied.</i>		58
PINOT GRIGIO, Abbazia di Novacella, 2019 <i>Alto-Adige</i> <i>Not your average Pinot Grigio. This is serious stuff.</i>		60
FIANO di AVELLINO, Feudi di San Gregorio, 2019 <i>Campania</i> <i>Silky & crisp with a long finish. Regarded as one of the best whites in Italy.</i>		70

SPARKLING

PROSECCO, Bottega, NV <i>Veneto</i> <i>Crisp & light sparkling white.</i>	10	45
LAMBRUSCO, Lini 910, NV <i>Emilia-Romagna</i> <i>Dry, enticing, sparkling red - fantastic with antipasti & pizza.</i>	10	45
BRACHETTO D'ACQUI, Marengo, 2019 <i>Piemonte</i> <i>A sweet, sparkling wine. Excellent with antipasti or dessert.</i>		50
VALDOBBIADENE PROSECCO, Nino Franco, NV <i>Veneto</i> <i>Any reason is a good reason to celebrate with this outstanding Prosecco.</i>		70

ROSE

FIVE ROSES, Leone de Castris, 2020 <i>Puglia</i> <i>One of the most important Rosés from Italy.</i>	12	55
UNSWORTH ROSE, 2020 <i>Cowichan Valley</i> <i>An elegant, easy drinking rose from the Island.</i>		40

BEER

BOTTLES OF PERONI	7
DRIFTWOOD FAT TUG IPA	7.5
PHILLIPS BLUE BUCK	7.5

RED

	gls	btl
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
PELAVERGA, Fratelli Alessandria, 2019 <i>Piemonte</i> <i>A very rare grape. Strawberry & spice lead this light bodied, juicy red.</i>	13	60
BARBARESCO, Produttori, 2017 <i>Piemonte</i> <i>A finessed & refined Barbaresco available to try by the glass.</i>	18	100
NERO D'AVOLA, Cusumano, 2018 <i>Sicily</i> <i>Rich & soft.</i>		45
SALICE SALENTINO, Leone di Castris, 2016 <i>Puglia</i> <i>Rustic with plum & silky tannins.</i>		58
ETNA ROSSO, Pietradolce, 2018 <i>Sicily</i> <i>Fresh, lighter bodied & crushable.</i>		70
LANGHE NEBBIOLO, Elio Altare, 2019 <i>Piemonte</i> <i>A classic Nebbiolo with rose & red fruits.</i>		80
BAROLO SERRALUNGA D'ALBA, Fontanafredda, 2014 <i>Piedmont</i> <i>The King of Italian wines.</i>		90
SANGIOVESE RISERVA, Chiara Condello, 2016 <i>Emilia-Romagna</i> <i>A complex & lively wine gaining a cult following.</i>		95
AMARONE DELLA VALPOLICELLA, Tedeschi, 2015 <i>Veneto</i> <i>Ripe with notes of dried fruit & chocolate.</i>		105
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
LURISIA CARBONATED MINERAL WATER	3 / 5.5
BECKS	4