



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

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 with pancetta wild mushroom cream sauce & crispy smashed salt & vinegar potatoes* /34
- Pescato del Giorno | *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

COCKTAILS

VICTORIA BLOSSOMS 16
Empress Gin, Crème de Mure, Lavender Syrup, Vanilla, Egg White

HUMMINGBIRD 17
Sazerac Rye, Amaro Montenegro, Grappa Beniamino, Chai Syrup

BITTER THE BETTER 16
Campari, Disaronno, Kahlua, Montelobos Mezcal topped with Prosecco

PEARL FROM OAXACA 18
Johnny Walker Black, Montelobos Mezcal, Amaro Nonino, Fall Syrup, Cardomom

THE AMETHYST 12
Kettle One Vodka, Lillet, Lemon, Crème de Violette

VENETIAN SPRUTZ 12
Aperol, Prosecco, Soda

NEGRONI 12
Bombay Gin, Campari, Cinzano Rosso Vermouth

LIMONSECCO 12
Limoncello, Grappa Soaked Sugar Cube, Prosecco

WINE

WHITE

FAVORITA, Bosio, 2020 9 40
Piemonte
Light, dry, easy drinking.

VERMENTINO LUNAE, Colli di Luni, 2017 13 60
Liguria
The best expression of a Ligurian Vermentino. Fresh, bright, crisp.

PINOT GRIGIO, Abbazia di Novacella, 2019 14 65
Alto-Adige
Not your average Pinot Grigio. This is serious stuff.

CHARDONNAY, Di Lenardo, 2019 14 65
Friuli
Classic, bold & rich.

VERDICCHIO, Umani Ronchi, 2019 50
Le Marche
Crisp with a round mouth feel & stone fruit.

BELLONE, Casale del Giglio, 2019 58
Lazio
Sunshine & ripe tropical fruit. Medium bodied.

FIANO di AVELLINO, Feudi di San Gregorio, 2019 70
Campania
Silky & crisp with a long finish. Regarded as one of the best whites in Italy.

SPARKLING

PROSECCO, Bottega, NV 10 45
Veneto
Crisp & light sparkling white.

LAMBRUSCO, Concerto, 2020 10 45
Emilia-Romagna
Dry, enticing, sparkling red - fantastic with antipasti & pizza.

BRACHETTO D'ACQUI, Marengo, 2019 50
Piemonte
A sweet, sparkling wine. Excellent with antipasti or dessert.

VALDOBBIADENE PROSECCO, Nino Franco, NV 70
Veneto
Any reason is a good reason to celebrate with this outstanding Prosecco.

ROSE

FIVE ROSES, Leone de Castris, 2020 12 58
Puglia
One of the most important Rosés from Italy.

BARDOLINO, VillaBella, 2018 45
Veneto
A great expression of Italian rose.

RED

NERO D'AVOLA, Cusumano, 2018, 10 45
Rich & soft

CESANESE, Casale del Giglio, 2018 12 58
Lazio
Full bodied with cherry & sweet spice.

ETNA ROSSO, Pietradolce, 2018 15 70
Sicily
Lively freshness with a persistent finish. Lighter bodied.

PRUGNOLO SUPERIORE, Rainoldi, 2015 16 75
Emilia-Romagna
A stunning & structured alpine Nebbiolo.

SALICE SALENTINO, Leone di Castris, 2016 58
Puglia
Rustic with plum & silky tannins.

CHIANTI CLASSICO, Tenuta di Arceno, 2018 65
Tuscany
An outstanding Chianti- awarded Tre Bicchieri.

MONTESSU NURAGHI, Agricola Punica, 2018 70
Sardegna
Cariignano from the legendary winemaker Giacomo Tachis.

LANGHE NEBBIOLO, Elio Altare, 2019 80
Piemonte
A classic Nebbiolo with rose & red fruits.

BAROLO, Broccardo, 2017 110
Piemonte
The King of Italian wines.

AMARONE DELLA VALPOLICELLA, Tedeschi, 2015 105
Veneto
Ripe with notes of dried fruit & chocolate.

BRUNELLO di MONTALCINO, Donatelli Cinelli, 2013 157
Tuscany
Powerful & rich.

TIGNANELLO, Antinori, 2017 200
Tuscany
Iconic Super Tuscan.

BARBARESCO, Produttori, 2017 MAGNUM /225
Piemonte
A finessed & refined Barbaresco.

TIGNANELLO, Antinori, 2017 MAGNUM /425
Tuscany
Iconic Super Tuscan.

BARBARESCO, Produttori, 2017 DOUBLE MAGNUM /500
Piemonte
Say no more.

BEER

BOTTLES OF PERONI 7

DRIFTWOOD FAT TUG IPA 7-5

PHILLIPS BLUE BUCK 7-5

HOYNE DARK MATTER 7-5

CATEGORY 12 JUICY DATA HAZY IPA 7-5

NON-ALCOHOLIC

SAN PELLEGRINO ITALIAN FRUIT SODA 3.5

LURISIA CARBONATED MINERAL WATER 3 / 5.5

BECKS 4