



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

~Plate of Bresaola /12

~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

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 | *Beef Tenderloin (6oz) topped with mushroom duxelle, ham & aged cheddar served with truffle oil, gorgonzola fonduta & polenta* /40

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

THE MIDNIGHT SUN 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

	gls	btl
FAVORITA, Bosio, 2020 <i>Piemonte</i> <i>Light, dry, easy drinking.</i>	9	40
CHARDONNAY, Di Lenardo, 2020 <i>Friuli</i> <i>Classic, bold & rich.</i>	13	60
PINOT GRIGIO, Abbazia di Novacella, 2019 <i>Alto-Adige</i> <i>Not your average Pinot Grigio. This is serious stuff.</i>	14	65
ORVIETO, Santa Cristina, 2019 <i>Umbria</i> <i>Medium bodied, crisp & dry.</i>		40
VERDICCHIO, Umani Ronchi, 2019 <i>Le Marche</i> <i>Crisp with a round mouth feel & stone fruit.</i>		50
BELLONE, Casale del Giglio, 2019 <i>Lazio</i> <i>Sunshine & ripe tropical fruit. Medium bodied.</i>		58
VERMENTINO LUNAE, Colli di Luni, 2017 <i>Liguria</i> <i>The best expression of a Ligurian Vermentino. Fresh, bright, crisp.</i>		60

SPARKLING

PROSECCO, Bottega, NV <i>Veneto</i> <i>Crisp & light sparkling white.</i>	10	45
LAMBRUSCO, Concerto, 2020 <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 red 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	58
BARDOLINO, VillaBella, 2018 <i>Veneto</i> <i>A great expression of Italian rose.</i>		45

RED

	gls	btl
SANGIOVESE, di Majo Norante, 2018 <i>Molise</i> <i>Medium bodied, fresh & fruit forward.</i>	10	45
ETNA ROSSO, Pietradolce, 2018 <i>Sicily</i> <i>Lighter bodied, elegant & finessed.</i>	15	70
PRUGNOLO SUPERIORE, Rainoldi, 2015 <i>Lombardia</i> <i>A stunning & structured alpine Nebbiolo.</i>	17	90
NERO D'AVOLA, Cusumano, 2019 <i>Rich & soft</i>		45
CESANESE, Casale del Giglio, 2019 <i>Lazio</i> <i>Full bodied with cherry & sweet spice.</i>		58
SALICE SALENTINO, Leone di Castris, 2017 <i>Puglia</i> <i>Rustic with plum & silky tannins.</i>	58	
IL FALCONE, Rivera, 2014 <i>Puglia</i> <i>Rich & savoury. Nero di Troia & Montepulciano.</i>		65
CHIANTI CLASSICO, Tenuta di Arceno, 2018 <i>Tuscany</i> <i>An outstanding Chianti- awarded Tre Bicchieri.</i>		65
MONTESSU NURAGHI, Agricola Punica, 2018 <i>Sardegna</i> <i>Cariignano from the legendary winemaker Giacomo Tachis.</i>		70
SHARDANA, Santadi, 2014 <i>Sardegna</i> <i>Seductive wild berry, dusty florals & silky tannins.</i>		80
AMARONE DELLA VALPOLICELLA, Tedeschi, 2015 <i>Veneto</i> <i>Ripe with notes of dried fruit & chocolate.</i>		105
BAROLO, Broccardo, 2017 <i>Piemonte</i> <i>Elegant & approachable.</i>		110
BRUNELLO di MONTALCINO, Altesino, 2015 <i>Tuscany</i> <i>A traditional style of Barolo.</i>		110
BRUNELLO di MONTALCINO, Donatella Cinelli, 2013 <i>Tuscany</i> <i>Powerful. 100% female run winery.</i>		157
TIGNANELLO, Antinori, 2018 <i>Tuscany</i> <i>Iconic Super Tuscan.</i>		200
GALATRONA, Petrolo, 2013 <i>Tuscany</i> <i>The Gran-Cru of Italian Merlot. Luscious with plenty of depth.</i>		225
BRUNELLO di MONTALCINO, Altesino, 2014 <i>Tuscany</i>	MAGNUM /250	
BARBARESCO, Produttori, 2017 <i>Piemonte</i> <i>Perfect to share amongst the table.</i>	DOUBLE MAGNUM /500	

BEER

BOTTLES OF PERONI	7
DRIFTWOOD VIEWFEILD BRETT SAISON	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
SPARKLING MINERAL WATER	3/5.5
BECKS	4
KRONENBOURG BLANC	4