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## ANTIPASTI

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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 /18

Local Braising Greens with garlic & chilis /10

### Salumi & Formaggio

~Plate of Prosciutto /10

~Plate of Mortadella /8

~Haus Sausage co local Lonza /12

~Taleggio cheese with truffle honey /7

~Parmigiano Reggiano with balsamic /6

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## PRIMI

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Spaghetti Aglio Olio Peperoncino /20

Tagliatelle with Meat Sauce /22

Penne with Peas & Gorgonzola /22

Orecchiette with House Made Sausage & Rapini, Broccoli Purée /22

Meat Lasagna /22

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## PIZZE

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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

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## SECONDI

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Maiale | *Crispy Pork Shoulder from Berryman Farms on a bed of greens-potatoes-grapes-radish served with chili mayo & a touch of tomato sauce* /34

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

Coscia di Pollo | *Chicken Thighs Alla Diavola with local braised greens, crispy potatoes & mustard cream demi sauce* /32

Pescato del Giorno | *Catch of the day - see feature sheet*

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## SIDES

Meatball /6 each

Single Chicken Parmigiana *breaded with tomato sauce & mozzarella* /12

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

Polenta Rustica *soft polenta with sage brown butter* /8



ZAMBRIS

## COCKTAILS

<b>Sicilian 75</b>	<b>16</b>	<b>Bergamot Daiquiri 2.5 oz.</b>	<b>17</b>
<i>Malfy Grapefruit Gin, Campari, sugar, lemon, prosecco</i>		<i>Earl grey infused rum, Fino Sherry, Basil and Tarragon syrup, lime, Pineapple &amp; Star anise Bitters.</i>	
<b>Victoria Blossoms</b>	<b>17</b>	<b>Approaching Vintage 2.5 oz.</b>	<b>19</b>
<i>Empress Gin, Housemade Blackberry liqueur, Lavender Syrup, Vanilla, Egg White</i>		<i>Pecan wood smoked Sazerac Rye, Pere Magloire Calvados VS, Carpano Antica, Yellow Chartreuse, Black walnut bitters, Absinthe mist</i>	
<b>Amari Highball 2.5 oz.</b>	<b>17</b>	<b>Flightless Night 3 oz.</b>	<b>21</b>
<i>Amaro Nonino, Amaro Montenegro, Vecchia Romagna Brandy, Fentimen's Ginger beer, Lambrusco float</i>		<i>Peanut Butter Infused Maker's Mark, Odd society Crème de Cassis, Black raspberry liqueur, Oloroso Nutty Solera, Chocolate bitters</i>	
<b>Sand and Sea. 2.5 oz.</b>	<b>18</b>	<b>Shiso Highball (Non Alcoholic)</b>	<b>12</b>
<i>Kazuki gin, Seaside gin, Lillet Blanc, martini Bianco, shiso, yuzu oleo, Peychaud's bitters float</i>		<i>Bright Lights, Shiso, lemon, orange blossom, sparkling soda</i>	
<b>Link to Paradise 2.5 oz</b>	<b>18</b>	<b>Crimson Potion (Non Alcoholic)</b>	<b>12</b>
<i>Espolon Reposado, Siete Misterios mezcal, Cointreau, Hibiscus, lemon, grapefruit bitters.</i>		<i>Lumrum, hibiscus, cranberry, lemon, Fentimen's ginger beer</i>	

## WINE

## WHITE

	gls	btl
<b>VERDICCHIO, Umani Ronchi, 20120</b>	11	50
<i>Le Marche</i> <i>Crisp &amp; round with stone fruit.</i>		
<b>BELLONE, Casale del Giglio, 2020</b>	12	58
<i>Lazio</i> <i>Medium bodied with tropical fruit &amp; honey.</i>		
<b>VERMENTINO, Lunae, 2020</b>	13	60
<i>Liguria</i> <i>Fresh &amp; bright with succulent fruit.</i>		
<b>FAVORITA, Bosio, 2020</b>	45	
<i>Piemonte</i> <i>Light, dry, easy drinking.</i>		
<b>SAN VINCENZO, Anselmi, 2020</b>	55	
<i>Veneto</i> <i>Similar to a Sauvignon Blanc.</i>		
<b>CHARDONNAY, Di Lenardo, 2020</b>	65	
<i>Friuli</i> <i>Classic, bold &amp; rich.</i>		
<b>VERNACCIA DI SAN GIMIGNANO, Montenidoli, 2020</b>	65	
<i>Tuscany</i> <i>Rich, dry, skin contact.</i>		

## SPARKLING

<b>PROSECCO, Mionetto, NV</b>	10	45
<i>Veneto</i> <i>Crisp &amp; light sparkling white.</i>		
<b>LAMBRUSCO, Concerto, 2020</b>	10	45
<i>Emilia-Romagna</i> <i>Dry, enticing, sparkling red - fantastic with antipasti &amp; pizza.</i>		
<b>MOSCATO D'ASTI, Marengo, 2019</b>	45	
<i>Piemonte</i> <i>A sweet, aromatic white.</i>		
<b>VALDOBBIADENE PROSECCO, Nino Franco, NV</b>	70	
<i>Veneto</i> <i>Any reason is a good reason to celebrate with this outstanding Prosecco.</i>		

## ROSE

<b>ROSE, Bardolino, 2020</b>	10	45
<i>Veneto</i> <i>Crisp, fresh, easy drinking.</i>		
<b>FIVE ROSES, Leone de Castris, 2020</b>	58	
<i>Puglia</i> <i>The first rosé ever bottled in Italy. Medium bodied,</i>		

## BEER

<b>BOTTLES OF PERONI</b>	7	
<b>DRIFTWOOD WHITEBARK WITBIER</b>	7.5	
<b>PHILLIPS FREERIDE HAZY IPA</b>	7.5	
<b>HOYNE PILSNER</b>	7.5	
<b>CATEGORY 12 RASPBERRY VANILLA SOUR</b>	7.5	

## RED

	gls	btl
<b>MONTEPULCIANO RISERVA, Cantina Tollo, 2016</b>	11	50
<i>Abruzzo</i> <i>Tre Bicchieri! Full bodied with dark fruit &amp; spice.</i>		
<b>CESANESE, Casale del Giglio, 2020</b>	12	58
<i>Lazio</i> <i>Full bodied with cherry &amp; sweet spice.</i>		
<b>ETNA ROSSO, Pietradolce, 2019</b>	15	70
<i>Sicily</i> <i>Lighter bodied, elegant &amp; finessed.</i>		
<b>NERO D'AVOLA, Cusumano, 2020</b>	45	
<i>Sicily</i> <i>Rich &amp; soft.</i>		
<b>SANGIOVESE, di Majo Norante, 2019</b>	45	
<i>Molise</i> <i>Medium bodied, fresh &amp; fruit forward.</i>		
<b>BARBERA D'ALBA, GD Vajra, 2020</b>	58	
<i>Piemonte</i> <i>Vibrant, juicy plum &amp; sweet spice.</i>		
<b>CHIANTI CLASSICO, Tenuta di Arceno, 2019</b>	68	
<i>Tuscany</i> <i>A quintessential Chianti.</i>		
<b>CHIANTI COLLI SENESI, Montenodoli, 2019</b>	80	
<i>Tuscany</i> <i>Bright &amp; alluring. Aged in concrete.</i>		
<b>AMARONE DELLA VALPOLICELLA, Tedeschi, 2016</b>	105	
<i>Veneto</i> <i>Ripe with notes of dried fruit &amp; chocolate.</i>		
<b>BARBARESCO, Produttori, 2017</b>	100	
<i>Piemonte</i> <i>Seductive &amp; expressive. Great value.</i>		
<b>BAROLO, Fontanafredda, 2017</b>	100	
<i>Piemonte</i> <i>Elegant &amp; polished.</i>		
<b>'LE LUCCIOLE', Chiara Condello, 2018</b>	120	
<i>Emilia-Romagna</i> <i>A unique &amp; illuminating Sangiovese Riserva.</i>		
<b>SONDRAIA BOLGHERI SUPERIORE, Poggio al Tesoro, 2017</b>	150	
<i>Tuscany</i> <i>A Cabernet Sauvignon dominant Super Tuscan with full depth &amp; structure.</i>		
<b>BRUNELLO di MONTALCINO, Castello Banfi, 2016</b>	150	
<i>Tuscany</i> <i>Full, soft, velvety with hints of vanilla.</i>		
<b>VALTELLINA SUPERIORE RISERVA, ArPePe, 2013</b>	195	
<i>Lombardia</i> <i>Made only in exceptional years. 'Sforzato' style (grapes are dried on the vine).</i>		
<b>TIGNANELLO, Antinori, 2018</b>	200	
<i>Tuscany</i> <i>Iconic Super Tuscan.</i>		
<b>GALATRONA, Petrolo, 2016</b>	225	
<i>Tuscany</i> <i>The Gran-Cru of Italian Merlot. Luscious with plenty of depth.</i>		
<b>WALTER BOLGHERI SUPERIORE, Poggio al Tesoro, 2013</b>	250	
<i>Tuscany</i> <i>A rich, complex 100% Cabernet Franc.</i>		
<b>BRUNELLO di MONTALCINO RISERVA, Il Poggione, 2012</b>	375	
<i>Tuscany</i> <i>A Brunello superstar. Magnum size.</i>		
<b>BARBARESCO, Produttori, 2017</b>	DOUBLE MAGNUM /500	
<i>Piemonte</i> <i>Perfect to share amongst the table.</i>		