

COCKTAILS

Sicilian 75	16	Bergamot Daiquiri 2.5 oz.	17
Malfy Grapefruit Gin, Campari, sugar, lemon, prosecco		Earl grey infused rum, Fino Sherry, Basil and Tarragon syrup, lime, Pineapple & Star anise Bitters.	
Victoria Blossoms	17	Approaching Vintage 2.5 oz.	19
Empress Gin, Housemade Blackberry liqueur, Lavender Syrup, Vanilla, Egg White		Pecan wood smoked Sazerac Rye, Pere Magloire Calvados VS, Carpano Antica, Yellow Chartreuse, Black walnut bitters, Absinthe mist	
Sand and Sea. 2.5 oz.	18	Crimson Potion (Non Alcoholic)	12
Kazuki gin, Seaside gin, Lillet Blanc, martini Bianco, shiso, yuzu oleo, Peychaud's bitters float		Lumrum, hibiscus, cranberry, lemon, Fentimen's ginger beer	
Link to Paradise 2.5 oz	18		
Espolon Reposado, Siete Misterios mezcal, Cointreau, Hibiscus, lemon, grapefruit bitters.			

WHITE

	gls	btl
FALANGHINA, Feudi di San Gregorio, 2020 Campania Voluminous & lively with pear & honeysuckle.	10	45
ROERO ARNEIS, Bosio, 2020 Piemonte Fruit forward & refreshing.	12	55
CHARDONNAY, Di Lenardo, 2020 Friuli Classic, bold & rich.	14	65
FIANO di AVELLINO, Feudi di San Gregorio, 2020 Campania Silky & crisp with a long finish.	15	70
ORVIETO, Santa Cristina, 2019 Umbria Medium bodied, crisp & dry.		45
VERDICCHIO, Umani Ronchi, 2020 Le Marche Juicy & finessed.		50
NOSIOLA, Cantina Toblino, 2019 Trentino Mineral driven, dry & slightly aromatic.		55
BELLONE, Casale del Giglio, 2020 Lazio Medium bodied with tropical fruit & honey.		58
VERMENTINO, Lunae, 2020 Liguria Fresh & bright with succulent fruit.		60
GAVI, Il Poggio, 2019 Piemonte Hints of sea air with a honeyed, almond finish.		65

SPARKLING

PROSECCO, Mionetto, NV Veneto Crisp & light sparkling white.	10	45
LAMBRUSCO, Concerto, 2020 Emilia-Romagna Dry, enticing, sparkling red - fantastic with antipasti & pizza	10	45
MOSCATO D'ASTI, Marengo, 2019 Piemonte A sweet, aromatic white.		45
VALDOBBIADENE PROSECCO, Nino Franco, NV Veneto Any reason is a good reason to celebrate with this outstanding Prosecco.		70
FRANCIACORTA SATEN, Marchese Antinori, 2016 Lombardia Champagne? Never heard of it.		120

ROSE

FIVE ROSES, Leone de Castris, 2020 Puglia The first rosé ever bottled in Italy. Medium bodied.	12	58
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BEER

BOTTLES OF PERONI	7	
DRIFTWOOD WHITEBARK WITBIER	7.5	
PHILLIPS FREERIDE HAZY IPA	8.5	
HOYNE PILSNER	8.5	
CATEGORY 12 RASPBERRY VANILLA SOUR	8.5	

RED

	gls	btl
SANGIOVESE, di Majo Norante, 2019 Molise Medium bodied, fresh & fruit forward.	10	45
CIRO, Scala, 2019 Calabria Red fruit, smoky amaro & orange peel.	12	55
MERLOT, Cotarella, 2018 Lazio Full bodied, energized.	13	60
ETNA ROSSO, Pietradolce, 2019 Sicily Lighter bodied, elegant & finessed.	15	70
NERO D'AVOLA, Cusumano, 2020 Sicily Rich & soft.		45
BARBERA D'ALBA, Giovanni Rosso, 2018 Piemonte Medium bodied with juicy plum & warm baking spice.		58
IL FALCONE, Rivera, 2015 Puglia Savoury, deep, complex.		60
FRAPPATO, Planeta, 2020 Sicily Fresh & crunchy.		65
CHIANTI CLASSICO, Tenuta di Arceno, 2019 Tuscany A quintessential Chianti.		68
PRUGNOLO SUPERIORE, Rainoldi, 2015 Lombardia A stunning & structured alpine Nebbiolo.		90
BARBARESCO, Produttori, 2017 Piemonte Seductive & expressive. Great value.		100
BAROLO, Fontanafredda, 2017 Piemonte Elegant & polished.		100
AMARONE DELLA VALPOLICELLA, Masi, 2016 Veneto Ripe with notes of dried fruit & chocolate.		105
BAROLO, Broccardo, 2017 Piemonte Beautifully structured & refined.		110
SANGIOVESE RISERVA, Chiara Condello, 2018 Emilia-Romagna Unique & illuminating.		120
MATER MATUTA, Casale del Giglio, 2015 Lazio A deep, dense Syrah & Petit Verdot blend.		120
BRUNELLO di MONTALCINO, Donatella Cinelli, 2016 Tuscany 'Prime Donne'. Powerful & silky.		175
GRUMELLO SUPERIORE RISERVA, ArPePe, 2013 Lombardia A benchmark Valtellina Nebbiolo.		195
TIGNANELLO, Antinori, 2018 Tuscany Iconic Super Tuscan.		200
WALTER BOLGHERI SUPERIORE, Poggio al Tesoro, 2013 Tuscany A rich, complex 100% Cabernet Franc.		250
BRUNELLO di MONTALCINO RISERVA, Il Poggione, 2012 Tuscany A Brunello superstar. Magnum size.		375



ZAMBRI'S

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 /13 side /10
Insalata Mista | red wine & oregano dressing /12 side /10
Crispy Broccoli /12
Burrata with seasonal accompaniments /18
Local Braising Greens with garlic & chilis /10

Salumi & Formaggio

~Plate of Prosciutto /12
~Plate of Mortadella /8
~Haus Sausage co local Lonza /12
~Taleggio cheese with truffle honey /8
~Parmigiano Reggiano with balsamic /7

PRIMI

Spaghetti Aglio Olio Peperoncino /23 half /17
Tagliatelle with Meat Sauce /24 half /18
Penne with Peas & Gorgonzola /24 half /18
Orecchiette with House Made Sausage & Rapini, Broccoli Purée /24 half /18
Meat Lasagna /24

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 /22
Hawaiian | tomato sauce, pineapple, ham, jalapeno, smoked caciocavallo cheese, rosemary /20
Prosciutto | tomato sauce, prosciutto, mozzarella, balsamic tossed fresh greens /22

Add
mushrooms /3
prosciutto /6
ham /4
pepperoni /4
extra cheese /3

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 /36
Manzo | Beef Tenderloin (6oz) topped with mushroom duxelle, ham & aged cheddar served with truffle oil, gorgonzola fonduta & polenta /42
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

SIDES

Meatball /6 each
Single Chicken Parmigiana breaded with tomato sauce & mozzarella /14
Housemade Pork Sausage grilled & served in tomato sauce /8 each
Polenta Rustica soft polenta with sage brown butter /8