



## 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 add a side of chili mayo /3
- Burrata | with seasonal accompaniments /19
- Local Braising Greens | with garlic & chilis /10

<p><b>Salumi &amp; Formaggio</b></p> <p>~Plate of Prosciutto /12</p> <p>~Plate of Mortadella with pistachio pesto /9</p> <p>~Parmigiano Reggiano with balsamic /7</p>
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## PRIMI

- Spaghetti Aglio Olio Peperoncino /23 half /17
- Tagliatelle with Meat Sauce /25 half /18
- Penne with Peas & Gorgonzola /24 half /18
- Garganelli alla Puttanesca with Albacore Tuna /25 half /18
- Meat Lasagna /25

## SECONDI

- Maiale | Crispy Pork Shoulder on a bed of greens, potatoes, grapes & radish served with chili mayo & a touch of tomato sauce /38
- Manzo | Beef Tenderloin (6oz) topped with mushroom duxelle, ham & aged cheddar served with truffle oil, gorgonzola fonduta & polenta /45
- Pollo | Grilled Chicken Thighs with local braised greens, crispy potatoes & mustard cream demi sauce /34
- Pescato del Giorno | Catch of the day - see feature sheet

## PIZZE

- |   |                    |
|---|--------------------|
| The Queen   tomato sauce, mozzarella, bocconcini, basil /18                                 | Add                |
| Vegan   tomato sauce & Chef's selection of vegetables (no vegan cheese) /18                 | mushrooms /3       |
| Salsiccia   tomato sauce, house made sausage, shaved fennel, mozzarella /21                 | prosciutto /6      |
| Pepperoni   tomato sauce, pepperoni, mozzarella /21   | ham /4             |
| Funghi   béchamel, mixed mushrooms, porcini dust, walnuts, mozzarella, truffle oil /22      | pepperoni /4       |
| Hawaiian   tomato sauce, pineapple, ham, jalapeno, smoked caciocavallo cheese, rosemary /22 | extra cheese /3    |
| Prosciutto   tomato sauce, prosciutto, mozzarella, balsamic tossed fresh greens /23         | side chili mayo /3 |

## SIDES

- Polenta Rustica soft polenta with sage brown butter /8
- Crispy Fried Salt & Vinegar Potatoes /8
- Chili Mayo – great with Pizze, Potatoes, Crispy Broccoli etc. /3
- Meatball /6 each
- Single Chicken Parmigiana breaded with tomato sauce & mozzarella /15
- Housemade Pork Sausage grilled & served in tomato sauce /8 each

Many of our dishes can be made Vegan and/or Gluten Free.  
Please ask your server and they will be happy to go over these options.

## COCKTAILS

<b>Bergamot Daiquiri</b>	17
Earl grey infused rum, Fino Sherry, Oleo Saccharum, lime, Pineapple & Star Anise Bitters.	
<b>Approaching Vintage</b>	19
Pecan wood smoked Sazerac Rye, Pere Magloire Calvados VS, Carpano Antica, Yellow Chartreuse, Black walnut bitters, Absinthe rinse	

<b>Sicilian 75</b>	16
Malfy Grapefruit Gin, Campari, sugar, lemon, prosecco	
<b>Victoria Blossoms</b>	17
Empress Gin, Housemade Blackberry liqueur, Lavender, Egg White	
<b>Link to Paradise</b>	17
Espolon Reposado, Siete Misterios mezcal, Cointreau, Hibiscus, lemon, soda	

### WHITE

	gls	btl
<b>FALANGHINA, Feudi di San Gregorio, 2020</b> Campania <i>Voluminous &amp; lively with pear &amp; honeysuckle.</i>	10	45
<b>CHARDONNAY, Di Lenardo, 2020</b> Friuli <i>Classic, bold &amp; rich.</i>	14	65
<b>PINOT GRIGIO, Abbazia di Novacella, 2021</b> Alto-Adige <i>Not your average Pinot Grigio. This is serious stuff.</i>	14	65
<b>ORVIETO, Santa Cristina, 2019</b> Umbria <i>Medium bodied, crisp &amp; dry.</i>	45	
<b>VERDICCHIO, Umani Ronchi, 2020</b> Le Marche <i>Juicy &amp; finessed. Great with seafood.</i>	50	
<b>BELLONE, Casale del Giglio, 2020</b> Lazio <i>Medium bodied with tropical fruit &amp; honey.</i>	58	
<b>VETTE, San Leonardo, 2020</b> Trentino <i>A balanced Sauvignon Blanc.</i>	65	
<b>RIBOLLA GIALLA, Jermann, 2020</b> Friuli <i>Elegant, medium bodied.</i>	70	
<b>FIANO, Feudi di San Gregorio, 2020</b> Campania <i>Silky, crisp &amp; elegant with a long finish.</i>	75	
<b>TIMORASSO, Botazzi, 2018</b> Piemonte <i>Full bodied &amp; dry with ripe fruit &amp; minerality.</i>	75	
<b>VERNACCIA, Montenedoli, 2020</b> Tuscany <i>Rich, natural, skin contact.</i>	75	
<b>CAPO MARTINO, Jermann, 2016</b> Friuli <i>Complex, velvety, balanced. A flagship Jermann wine.</i>	140	

### SPARKLING

<b>CHARME DE L'ILE, Unsworth, NV</b> Cowichan Valley <i>A local Prosecco style wine.</i>	10	45
<b>LAMBRUSCO SORBARBA, Soliera, NV</b> Emilia-Romagna <i>Dry, enticing, sparkling red - fantastic with antipasti &amp; pizza.</i>	10	45
<b>MOSCATO D'ASTI, Marengo, 2019</b> Piemonte <i>A sweet, aromatic white.</i>	45	
<b>VALDOBBIADENE PROSECCO, Nino Franco, NV</b> Veneto <i>Any reason is a good reason to celebrate with this outstanding Prosecco.</i>	70	
<b>FRANCIACORTA SATEN, Marchese Antinori, 2016</b> Lombardia <i>A traditional method (Champagne style) sparkling wine.</i>	120	

### ROSE

<b>BARDOLINO, VillaBella, 2020</b> Veneto <i>A great expression of Italian rose. Light &amp; fresh.</i>	10	45
<b>FIVE ROSES, Leone de Castris, 2020</b> Puglia <i>The first rosé ever bottled in Italy. Medium bodied.</i>	58	

### BEER

<b>DRIFTWOOD CRY ME A RIVER GOSE</b>	8
<b>PHILLIPS STONE FRUIT SOUR</b>	8
<b>HOYNE PILSNER</b>	8
<b>CATEGORY 12 JUICY DATA HAZY IPA</b>	8

### RED

	gls	btl
<b>SANGIOVESE, di Majo Norante, 2019</b> Molise <i>Medium bodied, fresh &amp; fruit forward.</i>	10	45
<b>MERLOT, Cotarella, 2018</b> Lazio <i>Full bodied, energized.</i>	14	60
<b>TERRE, San Leonardo, 2015</b> Trentino <i>A 'Bordeaux blend' of incredible value.</i>	16	75
<b>CHIANTI COLLI SENESI, Montenedoli, 2019</b> Tuscany <i>Earthy, natural, rustic.</i>		80
<b>PRUGNOLO SUPERIORE, Rainoldi, 2015</b> Lombardia <i>A stunning &amp; structured alpine Nebbiolo.</i>		90
<b>LEGIT CABERNET SAUVIGNON, Tolaini, 2016</b> Tuscany <i>Full bodied with black cherry &amp; dark chocolate.</i>		95
<b>AMARONE DELLA VALPOLICELLA, Massi, 2017</b> Veneto <i>Ripe with notes of dried fruit &amp; chocolate.</i>		105
<b>ROSSO DI MONTALCINO, Le Potazzine, 2020</b> Tuscany <i>Finessed &amp; elegant with a firm backbone.</i>		110
<b>'LE LUCCIOLE', Chiara Condello, 2018</b> Emilia-Romagna <i>A unique &amp; illuminating Sangiovese Riserva.</i>		120
<b>MATER MATUTA, Casale del Giglio, 2015</b> Lazio <i>A deep, dense Syrah &amp; Petit Verdot blend.</i>		120
<b>BAROLO, Broccardo, 2017</b> Piemonte <i>Beautifully structured &amp; refined.</i>		125
<b>BARBARESCO, Giuseppe Cortese, 2018</b> Piemonte <i>Exquisitely balanced with grapes from one of Barbaresco's Cru vineyards.</i>		125
<b>BRUNELLO di MONTALCINO, Cotarella, 2016</b> Tuscany <i>A classic expression of Brunello from a great vintage.</i>		160
<b>BRUNELLO di MONTALCINO, Donatella Cinelli, 2016</b> Tuscany <i>'Prime Donne'. Powerful &amp; silky.</i>		175
<b>GRUMELLO SUPERIORE RISERVA, ArPePe, 2013</b> Lombardia <i>A benchmark Valtellina Nebbiolo.</i>		195
<b>GALATRONA, Petrolo, 2018</b> Tuscany <i>The Gran-Cru of Italian Merlot. Luscious with plenty of depth.</i>		225

### NON-ALCOHOLIC

<b>Crimson Potion Cocktail</b>	12
Sheringham Lumrum, hibiscus, cranberry, lemon, Fentimen's ginger beer	
<b>Bottega 'Sparkling Life' Prosecco</b>	25 /btl
<b>San Pellegrino Fruit Soda</b>	3.5
<b>San Pellegrino Mineral Water</b>	3 / 5.5
<b>Becks</b>	4