



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
- Marinated Octopus | potatoes, pancetta battuta & chili oil (served room temperature) /14
- Burrata | with seasonal accompaniments /19
- Local Braising Greens | with garlic & chilis /10

Salumi & Formaggio

~Plate of Prosciutto /12

~Plate of Mortadella with pistachio pesto /9

~Plate of Locally Cured ‘Haus’ Lonza /12

~Parmigiano Reggiano with balsamic /7

~Tallegio with truffle honey /10

PRIMI

- Spaghetti Aglio Olio Peperoncino /23 half /17
- Tagliatelle with Meat Sauce /25 half /18
- Penne with Peas & Gorgonzola /24 half /18
- Quadrato Puttanesca with Albacore Tuna /25 half /18
- Orecchiette with House Made Sausage & Rapini, Broccoli Purée /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 broccolini, 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
- Vegan | tomato sauce & Chef’s selection of vegetables (no vegan cheese) /18
- Salsiccia | tomato sauce, house made sausage, shaved fennel, mozzarella /21
- Pepperoni | tomato sauce, pepperoni, mozzarella /21
- Funghi | béchamel, mixed mushrooms, porcini dust, walnuts, mozzarella, truffle oil /22
- Hawaiian | tomato sauce, pineapple, ham, jalapeno, smoked caciocavallo cheese, rosemary /22
- Prosciutto | tomato sauce, prosciutto, mozzarella, balsamic tossed fresh greens /23

- Add:
- mushrooms /3
- prosciutto /6
- ham /4
- pepperoni /4
- extra cheese /3
- 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.



Z A M B R I ' S

*Please note this is a sample menu and is subject to change

<u>COCKTAILS</u>		
Venetian Spritz Aperol, Prosecco, Soda /14	Equilibrio Tequila, Campari, Grapefruit, IPA, Lime, Salt /15	Italian in Manhattan Rye, Maraschino, Sweet Vermouth /15
Amaretto Sour Amaretto, Bourbon, Amaro, Lemon, Egg White /15	Amalfi Coast Gin, Vanilla Liqueur, Limoncello, Lemon /15	Espresso Martini Vodka, Grappa, Coffee Liqueur, Amaro, Espresso, Chocolate Bitters /15
<u>The NEGRONI</u> <i>Try one of these classic renditions:</i>		
Americano - Campari, Rosso Vermouth, Soda /12	Negroni - Gin, Campari, Rosso Vermouth /14	Spagiatto - Prosecco, Campari, Rosso Vermouth /14

WHITE

	gls	btl
FALANGHINA, Feudi di San Gregorio, 2020 Campania Voluminous & lively.	10	45
ETNA BIANCO, Tornatore, 2021 Sicily Textured, concentrated & zippy.	13	60
FIANO, Feudi di San Gregorio, 2021 Campania One of Italy's greatest white wines.	16	75
ORVIETO, Santa Cristina, 2021 Umbria Medium bodied, crisp & dry.		45
EST! EST!! EST!!!, Falesco, 2020 Lazio Vivacious, fruit forward.		50
BELLONE, Casale del Giglio, 2021 Lazio Medium bodied & crisp.		58
CHARDONNAY, Di Lenardo, 2021 Friuli Classic, bold & rich.		65
VETTE, San Leonardo, 2020 Trentino A balanced Sauvignon Blanc.		65
PINOT GRIGIO, Abbazia di Novacella, 2021 Alto-Adige Not your average Pinot Grigio. This is serious stuff.		65
RIBOLLA GIALLA, Jermann, 2021 Friuli Medium bodied, mineral driven.		70
TIMORASSO MONFERRATO, Tenuta Montemagno, 2020 Full bodied, enveloping, savoury.		75

SPARKLING

PROSECCO, Bottega, NV Veneto Crisp & light sparkling white.	10	45
LAMBRUSCO, Concerto, 2021 Emilia- Romagna Dry, enticing, sparkling red - fantastic with antipasti & pizza	10	45
FRANCIACORTA SATEN, Marchese Antinori, 2016 Lombardia An elegant, refined sparkling wine with a silky texture.		120

ROSÉ

BARDOLINO, VillaBella, 2020 Veneto Juicy & fresh.	10	45
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BEER

DRIFTWOOD ARCUS PILSNER		8
PHILLIPS BLUE BUCK		8
HOYNE DARK MATTER		8
CATEGORY 12 JUICY DATA HAZY IPA		9

NON-ALCOHOLIC

Crimson Potion Mocktail		12
Sheringham Lumrum, hibiscus syrup, lemon, Fentimen's ginger beer		
Sparkling Life 'Prosecco'		25/btl
San Pellegrino Fruit Soda		4
San Pellegrino Mineral Water		7
Phillips iOTA Pilsner or Pale Ale		7

RED

	gls	btl
SANGIOVESE, di Majo Norante, 2019 Molise Medium bodied & fruit forward.	10	45
ETNA ROSSO, Pietradolce, 2019 Sicily Lighter bodied, elegant & finessed.	15	70
MONTEPULCIANO RISERVA, Cantina Tollo, 2016 Abruzzo Highly awarded. A reference point for its type.	16	75
NERO D'AVOLA, Cusumano, 2020 Sicily Rich & soft.		45
PRIMITIVO SALENTO, Palama, 2018 Puglia Full bodied & mouth filling.		55
VALPOLICELLA, Ca Rugate, 2020 Veneto Medium bodied & fresh.		55
MERLOT, Cotarella, 2019 Lazio Full bodied, energized.		60
CHIANTI CLASSICO, Tenuta di Arceno, 2020 Tuscany A quintessential Chianti.		65
SCHIAVA, St. Michael-Eppan, 2020 Alto-Adige Lighter bodied, silky yet firm. Related to Pinot Noir.		70
TERRE, San Leonardo, 2015 Trentino A 'Bordeaux blend' of incredible value.		75
AMARONE DELLA VALPOLICELLA, Tedeschi, 2017 Veneto Ripe with notes of dried fruit & chocolate.		110
'LE LUCCIOLE', Chiara Condello, 2018 Emilia-Romagna A unique & illuminating Sangiovese Riserva.		120
MONTEFALCO SAGRANTINO, Tenuta Bellafonte, 2013 Umbria Serious backbone & tannic structure have perfectly softened with age.		120
BAROLO, Broccardo, 2017 Piemonte Beautifully structured & refined.		125
BOX'E CROXU ROSSO, Panevino, 2017 Sardegna Obscure, natural, expressive.		125
BRUNELLO di MONTALCINO, Donatella Cinelli, 2016 Tuscany Powerful & silky.		175
BAROLO LA MORRA, Cesare Bussolo, 2018 Piemonte Cesare Bussolo is THE emerging star among young Barolo producers.		255
ROSSO DEL BEPI, Giuseppe Quintarelli, 2005 Piemonte A declassified Amarone with grand finesse & impeccable balance of the highest quality.		375