



Z A M B R I ' S

This is a sample daily feature sheet.

**Our features change daily and will always highlight local producers
and the creativity of our chefs.**

ANTIPASTI

Local Organic Green Salad
with agrodolce currants, spiced almonds
& lentil vinaigrette /12

Local Organic Carrots
with ricotta salata, maple & sage /10

Smoked Tuna
with beet relish, balsamic & orange hazelnuts /14

Suggested pairing: Franciacorta, Bellavista

PRIMI

Penne alla Norma
A traditional sauce of eggplant, caper,
olives & tomato /26

Suggested pairing: Etna Rosso, Pietradolce

PESCE

Sablefish
with squash passata, baby kale
& almond garlic crisp /38

Suggested pairing: Pinot Grigio, Abbazia di Novacella

SECONDI

Braised Beef Cheeks
served with local leeks & polenta /34

Suggested pairing: Primitivo, Puglia

DOLCE

Shaft Affogato
Local vanilla ice cream, baileys, kahlua, espresso /10