



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
- ~Taleggio 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), 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 cacioavallo 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.



WINE & DRINKS

<u>WHITE</u>	gls	btl	<u>RED</u>	gls	btl
FALANGHINA, Feudi di San Gregorio, 2020 Campania – Voluminous & lively.	10	45	SANGIOVESE, di Majo Norante, 2019 Molise – Medium bodied, fresh & fruit forward.	10	45
MERÌ, Argiolas, 2022 Sardegna – Medium bodied vermentino with a honey finish.	14	65	CANNONAU DI SARDEGNA, Argiolas, 2020 Sardegna – Warm, full bodied with excellent texture.	13	60
PINOT GRIGIO, Abbazia di Novacella, 2021 Alto-Adige - Not your average Pinot Grigio. This is serious stuff.	14	65	SHARDANA, Santadi, 2019 Sardegna – A seductive, old vine Carignano.	16	75
VERDICCHIO, Umani Ronchi, 2021 Campania – Restrained, pristine & vibrant.		45	MERLOT, Cotarella, 2019 Lazio – Full bodied, energized.		60
ORVIETO, Santa Cristina, 2021 Umbria - Medium bodied, crisp & dry.		50	IL FALCONE, Rivera, 2014 Puglia – Rich & savoury. Excellent value.		60
MON BLANC, Les Crêtes, 2021 Valle d'Aosta – Medium bodied, lean & dry.		55	CHIANTI CLASSICO, Tenuta di Arceno, 2020 Tuscany – A quintessential Chianti.		65
BELLONE, Casale del Giglio, 2021 Lazio – Medium bodied & crisp.		58	BRENTINO, Maculan, 2019 Veneto - A rich, full bodied Bordeaux style blend.		70
VETTE, San Leonardo, 2020 Trentino - A balanced Sauvignon Blanc.		60	ETNA ROSSO, Pietradolce, 2020 Sicily - Lighter bodied, elegant & finessed.		70
CHARDONNAY, di Lenardo 2021 Friuli – Classic, bold & rich.		65	SCHIAVA, St. Michael-Eppan, 2021 Alto-Adige – Lighter bodied, silky yet firm. Related to Pinot Noir.		70
FIANO, Feudi di San Gregorio, 2021 Campania – One of Italy's greatest white wines.		75	GATTINARA, Travaglini, 2019 Piemonte – A full bodied, exceptional Nebbiolo at a great price.		75
TIMORASSO, La Spinetta, 2021 Piemonte – Incredible intensity, structure, and longevity.		80	ROSSO DI MONTALCINO, Le Potazzine, 2021 Tuscany – Finessed & elegant with a firm backbone.		110
			AMARONE DELLA VALPOLICELLA, Tedeschi, 2018 Veneto – Ripe with notes of dried fruit & chocolate.		110
<u>ROSÉ</u>			'LE LUCCIOLE', Chiara Condello, 2019 Emilia-Romagna – A unique & illuminating Sangiovese Riserva.		120
FIVE ROSES, Leone de Castris, 2020 Puglia – A mouth filling rosé that pairs well with all courses.		58	BAROLO, Giovanni Rosso, 2017 Piemonte – Focused, complex, elegant.		120
<u>SPARKLING</u>			RADICI TAURASI, Mastroberardino, 2016 Campania – The Barolo of the South. Full bodied Aglianico with silky tannins.		125
PROSECCO, Bottega, NV Veneto – Crisp & light sparkling white.	10	45	BAROLO, Broccardo, 2017 Piemonte – Beautifully structured & refined.		125
LAMBRUSCO, Medici Ermete, 2021 Emilia- Romagna – Dry, enticing, sparkling red. Fantastic with antipasti & pizza	10	45	BARBARESCO, Giuseppe Cortese, 2019 Piemonte – Exquisitely balanced from one of Barbaresco's Cru vineyards.		125
FRANCIACORTA, Bellavista, NV Lombardia – Italy's answer to Champagne. A high-quality sparkling wine.		85	BOX'E CROXU ROSSO, Panevino, 2017 Sardegna – Obscure, natural, expressive.		125
FRANCIACORTA SATEN, Marchese Antinori, 2016 Lombardia – An elegant, refined sparkling wine with a silky texture.		120	MONTIANO, Cotarella, 2020 Lazio – Powerful, dynamic & graceful.		150
			BRUNELLO di MONTALCINO, Donatella Cinelli, 2016 Tuscany - Powerful & silky.		175
			SOL NEBBIOLO, Barbacan, 2020 Lombardia – Natural, organic, & classically Nebbiolo.		180
			GALATRONA, Petrolo, 2019 Tuscany – One of, if not the best Merlot in Italy.		275
			TIGNANELLO, Antinori 2019 Tuscany – A powerful Bordeaux-like blend.		275
			ROSSO DEL BEPI, Giuseppe Quintarelli, 2005 Veneto – A declassified Amarone with grand finesse & impeccable balance.		375



COCKTAILS

- SANGRIA DI MIRTILLI – Juicy, sun kissed summer patio state of mind.
Sangiovese, Cointreau, Ginger Ale, Blueberries, Orange /15
- UNDER THE LEMON TREES – Biting, suntan, sweet resolve.
Unruly Vodka, Rossi D'Asiago Limoncello, Lemon Juice, Sugar Rim /15
- ALWAYS SUNNY, HONEY – Strong, hot summer nights, anticipation.
Shelter Point Single Malt, Barrel of Sunshine Liqueur, Angostura, Orange/17
- CALDO! – Smokey, ocean swim in August, fervour.
Siete Misterios Mezcal, Cointreau, Lime, Pineapple, Spicy Syrup, Salt /16
- I ♥ NY – Relaxation, big city lights, timeless.
Lot 40 Rye, Lemon, Brown Sugar, Egg White, Lambrusco Float /16
- APEROL SPRITZ – A refreshing classic.
Aperol, Prosecco, Orange, Soda /14
- NEGRONI – Simple, perfect & respectable.
Gin, Campari, Rosso Vermouth /14

NON-ALCOHOLIC

- Crimson Potion - Sheringham Lumrum, hibiscus syrup & lemon, Fentimen's ginger beer /12
- Rose 75 - Rose syrup, lemon, soda /10
- Bittersweet - A non-alcoholic "Aperol spritz" /10
- House Made Iced Tea – Earl Grey tea, lavender, lemon /7
- San Pellegrino Fruit Soda /4
- San Pellegrino Mineral Water /7
- Phillips iOTA Pilsner or Pale Ale /7

BEER

- PHILLIPS DINO SOUR /8
- HOYNE PILSNER /8
- 33 ACRES FRENCH BLANCHE /9
- CATEGORY 12 JUICY DATA HAZY IPA /9

