



## ANTIPASTI

- Focaccia /5
- Marinated Olives /4
- Extra Virgin Olive Oil & Aged Balsamic Vinegar /4
- Crispy Broccoli /12 add a side of chili mayo /3
- Zambri's "Cesare" Salad | our take on the classic /14 side /10
- Insalata Mista | red wine & oregano dressing /12 side /10
- Burrata | with seasonal accompaniments /22
- Local Braising Greens | with garlic & chilis /10

### Salumi & Formaggio

- Prosciutto 50g/8 100g/12
- Mortadella with Pistachio Pesto /9
- Locally Cured 'Haus' salumi /10
- Parmigiano Reggiano with Balsamic /7
- Salt Spring Island "Juliette" Cheese with crostino /10

## PRIMI

- Spaghetti Aglio Olio Peperoncino /23 half /17
- Tagliatelle with Meat Sauce /26 half /18
- Penne with Peas & Gorgonzola /24 half /18
- Fettuccine Alle Vongole /28 half /21
- Orecchiette with House Made Sausage & Rapini, Broccoli Purée /25 half /18
- Meat Lasagna /26

## SECONDI

- Maiale | Crispy pork shoulder on greens, potatoes, grapes & radish served with chili mayo & a touch of tomato sauce /38
- Manzo | B.C. grassfed beef tenderloin, mushroom duxelle, ham & aged cheddar with truffle oil, gorgonzola fonduta & polenta /48
- Pollo | Grilled chicken thighs with broccolini, crispy potatoes & mustard cream demi sauce /35
- Pescato del Giorno | Catch of the day - see feature sheet

## SIDES

- Meatball /6 each
- 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
- Single Chicken Parmigiana | breaded with tomato sauce & mozzarella /15
- Housemade Pork Sausage | grilled & served in tomato sauce /8 each

## PIZZE

- Pizza of the Month | ask your server /20
- The Queen | tomato sauce, mozzarella, bocconcini, basil /19
- Vegan | tomato sauce & Chef's selection of vegetables (no vegan cheese) /19
- 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 /23
- Hawaiian | tomato sauce, pineapple, ham, jalapeno, smoked caciocavallo cheese, rosemary /22
- Prosciutto | tomato sauce, prosciutto, mozzarella, balsamic tossed fresh greens /24

- Add:
- mushrooms /4
  - prosciutto /6
  - ham /4
  - pepperoni /4
  - extra cheese /3
  - side chili mayo /3

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

## WHITE

|   | gls | btl |
|---|-----|-----|
| CIRÒ BIANCO, Librandi, 2022<br>Calabria – Fresh & fruity. Greco Bianco radiating summer excitement.                               | 11  | 50  |
| GRILLO, Feudo Maccari, 2022<br>Sicily – Crisp, juicy & vivacious. Incredibly versatile.   | 13  | 60  |
| PINOT GRIGIO, Abbazia di Novacella, 2022<br>Alto-Adige – Not your average Pinot Grigio. This is serious stuff.                    | 15  | 70  |
| MON BLANC, Les Cretes, NV<br>Valle d'Aosta – Medium bodied, aromatic, mouth filling.  |     | 50  |
| CATAVELA, Denavolo, 2021<br>Emilia-Romagna – Orange, skin contact, low intervention.  |     | 58  |
| SCARIAZZO FIANO, Rivera, 2021<br>Puglia – Full bodied, elegant, textured.   |     | 60  |
| FATHER'S EYES CHARDONNAY, di Lenardo, 2021<br>Friuli – Classic, bold, rich.   |     | 65  |
| GRECO DI TUFO, Danimi, 2021<br>Campania – One of the region's most prestigious white wine. Structured & savoury.                  |     | 65  |
| SOLOSOLE VERMENTINO, Poggio al Tesoro, 2020<br>Tuscany – A true expression of the Bolgheri coast. Elegant, balanced, long finish. |     | 75  |
| PETIT ARVINE, Gros Jean, 2020<br>Valle d'Aosta – From Italy's smallest wine region. Complex, rich, mineral driven.                |     | 80  |
| FIOBBO, Aurora, 2018<br>Le Marche – Excellent structure, creamy body, 100% Pecorino.  |     | 80  |

## ROSÉ

|   |    |    |
|---|----|----|
| FIVE ROSES, Leone de Castris, 2021<br>Puglia – A mouth filling rosé that pairs well with all courses. | 13 | 60 |
|---|----|----|

## SPARKLING

|  |    |     |
|--|----|-----|
| PROSECCO, Bottega, NV<br>Veneto – Crisp & light sparkling white.   | 10 | 45  |
| PCJOL ROSS, Rinaldini, NV<br>Emilia-Romagna – A rare Lambrusco variety made in metodo classico. Savoury & full.                  | 13 | 60  |
| CONCERTO LAMBRUSCO, Medici Ermete, NV<br>Emilia-Romagna – Dry, enticing, sparkling red. Fantastic with antipasti & pizza.        |    | 50  |
| FRANCIACORTA, Bellavista, NV<br>Lombardia – Italy's answer to Champagne. A high-quality sparkling wine.                          |    | 85  |
| FRANCIACORTA SATEN, Marchese Antinori, 2016<br>Lombardia – An elegant, refined, traditional sparkling wine with a silky texture. |    | 120 |



## RED

|  | gls | btl |
|--|-----|-----|
| MONTEPULCIANO D'ABRUZZO, Illuminati, 2019<br>Abruzzo – Red fruits, sweet baking spice, prominent tannins.                | 11  | 50  |
| NON CONFUNDITUR, Argiano, 2022<br>Tuscany – A baby "Super Tuscan". Cabernet Sauvignon, Merlot & Sangiovese.              | 16  | 75  |
| BLAU & BLAU, Jermann, 2021<br>Friuli – Franconia & Pinot Nero. Elegant, lively, long finish.                             | 17  | 80  |
| SANGIOVESE, di Majo Norante, 2020<br>Molise – Medium bodied & straightforward.   |     | 45  |
| LUCCHINE, Tedeschi, 2018<br>Veneto – Valpolicella Classico. Fresh & fruit forward.                                       |     | 50  |
| NERÉ NERO D'AVOLA, Feudo Maccari, 2021<br>Sicily – Vibrant, luxurious, smooth.   |     | 55  |
| PRIMITIVO SALENTO, Palamà, 2020<br>Puglia – Full bodied, mouth filling.  |     | 58  |
| CHIANTI CLASSICO, Tenuta di Arceno, 2020<br>Tuscany – A quintessential Chianti.  |     | 70  |
| SCHIAVA, St. Michael-Eppan, 2021<br>Alto-Adige – Lighter bodied, silky yet firm. Similar to Pinot Noir.                  |     | 70  |
| NEBBIOLO COSTE DELLA SESIA, Travaglini, 2020<br>Piemonte – Bright with bite. An elegant Nebbiolo.                        |     | 70  |
| TORRETTE, Gros Jean, 2021<br>Valle d'Aosta – Bright & fresh with an earthy undertone.                                    |     | 75  |
| MEDITERRA, Poggio al Tesoro, 2021<br>Tuscany – Syrah, Merlot & Cabernet Sauvignon. Full, polished & complex.             |     | 80  |
| LA MONACA, Tasca d'Almerita, 2021<br>Sicily – A silky, rich Syrah.   |     | 90  |
| ROSSO DI MONTALCINO, Le Potazzine, 2021<br>Tuscany – Finessed & elegant Sangiovese with a firm backbone.                 |     | 110 |
| AMARONE DELLA VALPOLICELLA, Tedeschi, 2018<br>Veneto – Ripe with notes of dried fruit & chocolate.                       |     | 110 |
| BAROLO, Damilano, 2018<br>Piemonte – A beautifully balanced & approachable Barolo.                                       |     | 110 |
| 'LE LUCCIOLE' SANGIOVESE, Chiara Condello, 2019<br>Emilia-Romagna – A unique & illuminating Sangiovese Riserva.          |     | 120 |
| RADICI TAURASI, Mastroberardino, 2017<br>Campania – "The Barolo of the South". Full bodied Aglianico with silky tannins. |     | 125 |
| MONTIANO, Cotarella, 2018<br>Lazio – Powerful, dynamic, graceful, 100% Merlot.   |     | 150 |
| BRUNELLO DI MONTALCINO, Donatella Cinelli Colombini, 2016<br>Tuscany – Powerful, silky, brilliant.                       |     | 175 |
| SOL NEBBIOLO, Barbacan, 2020<br>Lombardia – Natural, organic, classically Nebbiolo.                                      |     | 180 |
| GALATRONA, Petrolo, 2019<br>Tuscany – One of, if not the best Merlot in Italy.   |     | 275 |
| TIGNANELLO, Antinori 2019<br>Tuscany – A powerful Bordeaux-like blend.   |     | 275 |
| ROSSO DEL BEPI, Giuseppe Quintarelli, 2005<br>Veneto – A declassified Amarone with grand finesse & impeccable balance.   |     | 375 |

## COCKTAILS

|  |                          |
|--|--------------------------|
| BASIL, PER FAVORE<br>Langley's Gin, Basil Simple Syrup, Lemon Juice /17                | (make it a cocktail /14) |
| CYNAR SPRITZ<br>Cynar, Prosecco, Maraschino, Soda /16                                  | (make it a cocktail /13) |
| COASTAL COLLINS<br>Sheringham Raincoast Gin, Calvados, Rosemary Syrup, Lemon, Soda /16 | (make it a cocktail /13) |
| SICILIAN ESPRESSO MARTINI<br>Espresso, Averna Amaro, Kahlua /16                        |                          |
| BUONO<br>Wild Turkey Bourbon, Amaro Montenegro, Chocolate Bitters /18                  |                          |

and all the classic Italian cocktails...

## NON-ALCOHOLIC

|   |
|---|
| House Made Iced Tea /4                  |
| San Pellegrino Fruit Soda /4            |
| San Pellegrino Mineral Water /7         |
| Phillips iOTA Pilsner/Pale Ale /7       |
| and don't forget about our mocktails... |

## BEER

|                                    |
|------------------------------------|
| PERONI /7                          |
| HOYNE ITALIAN PILSNER /8           |
| PHILLIPS STONEFRUIT SOUR /8        |
| CATEGORY 12 JUICY DATA HAZY IPA /9 |

