



ANTIPASTI

Focaccia /5
Marinated Olives /4
Extra Virgin Olive Oil & Aged Balsamic Vinegar /5
Crispy Broccoli /12 add a side of chili mayo /3
Zambri's "Cesare" Salad | our take on the classic /16 side /12
Insalata Mista | red wine & oregano dressing /14 side /11
Burrata | with seasonal accompaniments /23
Local Braising Greens | with garlic & chilis /12

Salumi & Formaggio

Prosciutto 50g/8 100g/12
Mortadella with Pistachio Pesto /10
Locally Cured 'Haus' salumi /10
Parmigiano Reggiano with Balsamic /7
 Taleggio with Local Honey & Crostino /10

PRIMI

Spaghetti Aglio Olio Peperoncino /24 half /18
Tagliatelle with Meat Sauce /28 half /21
Penne with Peas & Gorgonzola /25 half /19
Fettuccine Alle Vongole /29 half /22
Orecchiette with House Made Sausage & Rapini, Broccoli Purée /28 half /21
Meat Lasagna /28

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 /38
Pescato del Giorno | Catch of the day - see feature sheet

SIDES

Meatball /6 each
Polenta Rustica | soft polenta with sage brown butter /9
Crispy Fried Salt & Vinegar Potatoes /9
Chili Mayo | great with Pizze, Potatoes, Crispy Broccoli etc. /3
Single Chicken Parmigiana | breaded with tomato sauce & mozzarella /16
Housemade Pork Sausage | grilled & served in tomato sauce /9 each

PIZZE

Pizza of the Month | see feature sheet
The Queen | tomato sauce, mozzarella, bocconcini, basil /19
Vegan | tomato sauce & Chef's selection of vegetables (no vegan cheese) /22
Salsiccia | tomato sauce, house made sausage, shaved fennel, mozzarella /22
Pepperoni | tomato sauce, pepperoni, mozzarella /21
Funghi | béchamel, mixed mushrooms, porcini dust, walnuts, mozzarella, truffle oil /24
Hawaiian | tomato sauce, pineapple, ham, jalapeno, smoked cacioavallo cheese, rosemary /22
Prosciutto | tomato sauce, prosciutto, mozzarella, balsamic tossed fresh greens /25

Add:
burrata /13
mushrooms /5
prosciutto /7
ham /4
pepperoni /4
extra cheese /4
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

BIANCO

	5oz	9oz	btl
PECORINO, Feudo Antico, 2023 <i>Abruzzo – Dry & crisp with flavours of ripe yellow apple & melon.</i>	11	19	50
GRILLO, Feudo Maccari, 2023 <i>Sicily – High acid, fruit forward & vivacious. Incredibly versatile.</i>	13	23	60
PINOT GRIGIO, Abbazia di Novacella, 2023 <i>Alto-Adige – Not your average Pinot Grigio. This is serious stuff.</i>	15	27	70
VETTE SAUVIGNON BLANC, San Leonardo, 2022 <i>Trentino – Mineral driven with refreshing acidity.</i>			65
TURBIANA, Cà dei Frati, 2022 <i>Lombardy – Fresh, linear & sophisticated. Excellent with seafood & white meats.</i>			65
FATHER'S EYES CHARDONNAY, di Lenardo, 2022 <i>Friuli – Classic, bold, rich.</i>			70
VERNACCIA TRADIZIONALE, Montenedoli, 2021 <i>Tuscany – Full bodied, mineral driven, grape skin maceration.</i>			75
PETIT ARVINE, Gros Jean, 2020 <i>Valle d'Aosta – From Italy's smallest wine region. Textured & polished.</i>			80
FIANO, Feudi di San Gregorio, 2022 <i>Campania – Highly acclaimed & considered one of Italy's greatest white wines.</i>			80

ROSATO

FIVE ROSES, Leone de Castris, 2023 <i>Puglia – A mouth filling rosé that pairs well with all courses.</i>	13	23	60
CERASUOLO D'ABRUZZO, Ciavolich, 2023 <i>Abruzzo – A "serious" rosé. Drinks like a light red with a polished acidity.</i>			65

SPUMANTE

PROSECCO, Bottega, NV <i>Veneto – Crisp & light sparkling white.</i>	10		45
CONCERTO LAMBRUSCO, Medici Ermete, 2023 <i>Emilia-Romagna – Dry, enticing, sparkling red. Fantastic with antipasti & pizza.</i>	12		55
FRANCIACORTA, Bellavista, NV <i>Lombardia – Italy's answer to Champagne. A high-quality sparkling wine.</i>			85
FRANCIACORTA SATEN, Marchese Antinori, 2016 <i>Lombardia – An elegant, refined, traditional sparkling wine with a silky texture.</i>			120



BEER

PERONI /7
HOYNE ITALIAN PILSNER /8
HOYNE DARK MATTER /8
CATEGORY 12 JUICY DATA HAZY IPA /9

COCKTAILS

BASIL, PER FAVORE <i>Sheringham Seaside Gin, Basil Syrup, Lemon Juice /17</i>
LAMBRUSCO SPRITZ <i>Lambrusco, Amaro del Capo, Lemon Juice, Basil Syrup /16</i>
STREGA FIZZ <i>Strega, Lemon Juice, Rosemary Syrup, Soda /16</i>
SICILIAN ESPRESSO MARTINI <i>Espresso, Averna Amaro, Kahlua /16</i>
BUONO <i>Wild Turkey Bourbon, Amaro Montenegro, Chocolate Bitters /18</i>

and all the classic Italian cocktails...

ROSSO

	5oz	9oz	btl
MONTEPULCIANO, Colle Secco, 2020 <i>Abruzzo – Juicy ripe red fruits & spicy notes.</i>	11	19	50
LEONE ROSSO, Donatella Cinelli Colombini, 2019 <i>Tuscany – A powerhouse blend of Sangiovese & Merlot. Savoury & full.</i>	16	28	75
ETNA ROSSO, Tenute Nicosia, 2019 <i>Sicily – A lively & refined volcanic red with berry notes and an earthy undertone.</i>	17	30	80
SANGIOVESE, di Majo Norante, 2020 <i>Molise – Medium bodied, fresh & fruit forward.</i>			50
NERÉ NERO D'AVOLA, Feudo Maccari, 2021 <i>Sicily – Vibrant, luxurious, smooth.</i>			60
GOVERNO ALL'USO TOSCANA, Tenute Rossetti, 2020 <i>Tuscany – Luscious, ripe & silky with notes of dark chocolate.</i>			60
CHIANTI CLASSICO, Tenuta di Arceno, 2021 <i>Tuscany – A quintessential Chianti.</i>			70
'CIPRESSI' BARBERA, Michele Chiarlo, 2018 <i>Piemonte – Smooth, structured & savoury. Excellent value.</i>			70
NON CONFUNDITUR, Argiano, 2022 <i>Tuscany – A baby "Super Tuscan". Cabernet Sauvignon, Merlot & Sangiovese.</i>			75
MONTESSU NURAGHI, Agricola Punica, 2020 <i>Sardegna – Carignano blend from the legendary winemaker Giacomo Tachis.</i>			80
BLAU & BLAU, Jermann, 2021 <i>Friuli – Franconia & Pinot Nero. Elegant, lively, long finish.</i>			85
LA MONACA, Tasca d'Almerita, 2019 <i>Sicily – A silky, rich Syrah.</i>			90
IL FRAPPATO, Arianna Occhipinti, 2021 <i>Sicily – Juicy, savoury & bright. From Italy's leading biodynamic winemaker.</i>			100
ROSSO DI MONTALCINO, Le Potazzine, 2022 <i>Tuscany – Finessed & elegant Sangiovese with a firm backbone.</i>			110
AMARONE DELLA VALPOLICELLA, Tedeschi, 2018 <i>Veneto – Ripe with notes of dried fruit & chocolate.</i>			110
BAROLO, Damilano, 2019 <i>Piemonte – A beautifully balanced & approachable Barolo.</i>			110
'LE LUCCIOLE' SANGIOVESE, Chiara Condello, 2020 <i>Emilia-Romagna – A unique & illuminating Sangiovese Riserva.</i>			120
RADICI TAURASI, Mastroberardino, 2017 <i>Campania – "The Barolo of the South". Full bodied Aglianico with silky tannins.</i>			125
MONTIANO, Cotarella, 2018 <i>Lazio – Powerful, dynamic, graceful, 100% Merlot.</i>			150
BRUNELLO DI MONTALCINO, Talenti, 2018 <i>Tuscany – Powerful & silky.</i>			150
SOL NEBBIOLO, Barbacan, 2020 <i>Lombardia – Natural, organic, classically Nebbiolo.</i>			180
GALATRONA, Petrolo, 2019 <i>Tuscany – One of, if not the best Merlot in Italy.</i>			275
TIGNANELLO, Antinori 2020 <i>Tuscany – A powerful Bordeaux-like blend.</i>			275
ROSSO DEL BEPI, Giuseppe Quintarelli, 2005 <i>Veneto – A declassified Amarone with grand finesse & impeccable balance.</i>			375

NON-ALCOHOLIC

House Made Iced Tea /4
San Pellegrino Fruit Soda /4
San Pellegrino Mineral Water /7
Phillips iOTA Pilsner/Pale Ale /7

MOCKTAILS

BASIL MOCKTAIL <i>Lumette Bright Light, Basil Syrup, Lemon Juice /14</i>
COASTAL MOCKTAIL <i>Lumette Bright Light, Rosemary Syrup, Lemon Juice, Soda /13</i>
NA-Groni <i>Lumette Bright Light, Martini Vibrante, Giffard Bitter, Lucano Zero /14</i>
Spagliat-NO <i>Bottega Sparkling Life, Giffard Bitter /14</i>

