



## 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 Braised Radishes | with house mustard /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 /52
- 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 Abruzzo – Dry & crisp with flavours of ripe yellow apple & melon.	11	19	50
GRILLO, Feudo Maccari, 2023 Sicily – High acid, fruit forward & vivacious. Incredibly versatile.	13	23	60
PINOT GRIGIO, Abbazia di Novacella, 2023 Alto-Adige – Not your average Pinot Grigio. This is serious stuff.	15	27	70
‘VETTE’ SAUVIGNON BLANC, San Leonardo, 2023 Trentino – Mineral driven with refreshing acidity.	65		
TURBIANA, Cà dei Frati, 2022 Lombardy – Fresh, linear & sophisticated. Excellent with seafood & white meats.	65		
‘FATHER’S EYES’ CHARDONNAY, di Lenardo, 2022 Friuli – Classic, bold, rich.	70		
VERNACCIA TRADIZIONALE, Montenidoli, 2021 Tuscany – Full bodied, mineral driven, grape skin maceration.	75		
PETIT ARVINE, Gros Jean, 2020 Valle d’Aosta – From Italy’s smallest wine region. Textured & polished.	80		
‘PIETRACALDA’ FIANO, Feudi di San Gregorio, 2022 Campania – Highly acclaimed & considered one of Italy’s greatest white grapes.	80		

## ROSATO

FIVE ROSES, Leone de Castris, 2023 Puglia – The first rosé bottled in Italy. Fresh, smooth & fruity.	14	25	65
CERASUOLO D’ABRUZZO, Ciavolich, 2023 Abruzzo – A “serious” rosé. Drinks like a light red with a polished acidity.	70		

## SPUMANTE

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



## BEER

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

## COCKTAILS

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

and all the classic Italian cocktails...

## ROSSO

	5oz	9oz	btl
MONTEPULCIANO, Colle Secco, 2020 Abruzzo – Juicy ripe red fruits & spicy notes.	11	19	50
IL DRAGO E LE 8 COLOMBE, D.C. Colombini, 2019 Tuscany – A powerhouse blend of Sangiovese, Merlot & Sagrantino. Savoury & full.	16	28	75
BLAU & BLAU, Jermann, 2021 Friuli – Franconia & Pinot Nero. Elegant, lively, long finish.	18	32	85
SANGIOVESE, di Majo Norante, 2020 Molise – Medium bodied & straightforward.	50		
PRIMITIVO SALENTO, Palamà, 2022 Puglia – Full bodied & mouth-filling.	60		
‘NERÉ’ NERO D’AVOLA, Feudo Maccari, 2021 Sicily – Vibrant, smooth & fruit forward.	60		
GOVERNO ALL’USO TOSCANA, Tenute Rossetti, 2020 Tuscany – Luscious, ripe & silky with notes of dark chocolate.	60		
‘CIPRESSI’ BARBERA, Michele Chiarlo, 2021 Piemonte – Smooth, structured & savoury. Excellent value.	70		
CHIANTI CLASSICO, Tenuta di Arceno, 2021 Tuscany – A quintessential Chianti.	75		
MONTESSU NURAGHI, Agricola Punica, 2021 Sardegna – Carignano blend from the legendary winemaker Giacomo Tachis.	80		
ETNA ROSSO, Tenute Nicosia, 2019 Sicily – A lively & refined volcanic red with berry notes and an earthy undertone.	80		
BARBARESCO, Fontanabianca, 2021 Piemonte – Refined & balanced with velvety tannins.	90		
LA MONACA, Tasca d’Almerita, 2020 Sicily – A silky & rich Syrah.	90		
IL GRIGIO CHIANTI CLASSICO RISERVA, San Felice, 2010 Tuscany – A library vintage; full-bodied, layered with lush tannins & bright acidity.	100		
IL FRAPPATO, Arianna Occhipinti, 2021 Sicily – Juicy, savoury & bright. From Italy’s leading biodynamic winemaker.	100		
ROSSO DI MONTALCINO, Le Potazzine, 2022 Tuscany – Finessed & elegant Sangiovese with a firm backbone.	110		
AMARONE DELLA VALPOLICELLA, Tedeschi, 2018 Veneto – Ripe with notes of dried fruit & chocolate.	110		
BAROLO, Damilano, 2019 Piemonte – A beautifully balanced & approachable Barolo.	110		
RADICI TAURASI, Mastroberardino, 2017 Campania – “The Barolo of the South”. Full bodied Aglianico with smooth tannins.	125		
IL PINO DI BISERNO, Tenuta di Biserno, 2021 Tuscany – From the Antinori family. “Baby” Super Tuscan blend; full, silky & complex.	140		
MONTIANO, Cotarella, 2018 Lazio – Powerful, dynamic, graceful, 100% Merlot.	150		
BRUNELLO DI MONTALCINO, Talenti, 2018 Tuscany – Rich, bold & elegant with a long finish.	150		
SOL NEBBIOLO, Barbacan, 2020 Lombardia – Natural, organic, classically Nebbiolo.	180		
ROSSO DEL BEPI, Giuseppe Quintarelli, 2005 Veneto – A declassified Amarone with grand finesse & impeccable balance.	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 Lumette Bright Light, Basil Syrup, Lemon Juice /14
COASTAL MOCKTAIL Lumette Bright Light, Rosemary Syrup, Lemon Juice, Soda /13
NA-Groni Lumette Bright Light, Martini Vibrante, Giffard Bitter, Lucano Zero /14
Spagliat-NO Bottega Sparkling Life, Giffard Bitter /14

