



ANTIPASTI

- Focaccia /5
- Marinated Olives /4
- Extra Virgin Olive Oil & Aged Balsamic Vinegar /5
- The Trinity | focaccia, olives, olive oil & balsamic vinegar /13
- 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
- Quadrato 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 skirt steak with sautéed mushrooms, triple cooked potatoes & salsa verde /45
- Pollo | Grilled chicken thighs with polenta, broccolini & 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 /20
- 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 /22
- Funghi | béchamel, mixed mushrooms, porcini dust, walnuts, mozzarella, truffle oil /24
- Bianca e Mortadella | béchamel, taleggio, mortadella, crispy sage, honey /24
- Hawaiian | tomato sauce, pineapple, ham, jalapeno, smoked caciocavallo cheese, rosemary /23
- 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
‘LA CALA’ VERMENTINO, Sella & Mosca, 2023	11	19	50
Sardegna – Crisp citrus & tropical fruit notes with a mineral finish.			
‘ANTHIUM’ BELLONE, Casale del Giglio, 2023	14	25	65
Lazio – Highly awarded. Medium bodied with a crisp acidity & long finish.			
PINOT GRIGIO, Abbazia di Novacella, 2023	15	27	70
Alto-Adige – Not your average Pinot Grigio. This is serious stuff.			
PECORINO, Feudo Antico, 2023			50
Abruzzo – Dry & crisp with flavours of ripe yellow apple & melon.			
GRILLO, Feudo Maccari, 2023			60
Sicily – High acid, fruit forward & vivacious. Incredibly versatile.			
‘VETTE’ SAUVIGNON BLANC, San Leonardo, 2023			65
Trentino – Mineral driven with refreshing acidity.			
‘I FRATI’ LUGANA, Cà dei Frati, 2022			65
Lombardia – Fresh, linear & sophisticated. Excellent with seafood & white meats.			
VERNACCIA TRADIZIONALE, Montenidoli, 2021			75
Tuscany – Full bodied, mineral driven, grape skin maceration.			
PETIT ARVINE, Gros Jean, 2020			80
Valle d’Aosta – From Italy’s smallest wine region. Textured & polished.			
‘PIETRACALDA’ FIANO, Feudi di San Gregorio, 2022			80
Campania – Highly acclaimed & considered one of Italy’s greatest white grapes.			

ROSATO

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

SPUMANTE

PROSECCO, Bottega, NV	10		45
Veneto – Crisp & light sparkling white.			
CONCERTO LAMBRUSCO, Medici Ermete, 2023	12		55
Emilia-Romagna – Dry, enticing, sparkling red. Fantastic with antipasti & pizza.			
FRANCIACORTA, Bellavista, NV			85
Lombardia – Italy’s answer to Champagne. A high-quality sparkling wine.			
ROSÉ DI SAN CRISTOFORO, Elio Filippino, 2018			90
Piemonte – 100% Nebbiolo, extra brut metodo classico. A wine worth celebrating.			



COCKTAILS

BASIL, PER FAVORE
Sheringham Seaside Gin, Basil Syrup, Lemon Juice /16
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 /17
and all the classic Italian cocktails...

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

ROSSO

	5oz	9oz	btl
CONTRADA DI SAN FELICE, San Felice, 2020	10	18	45
Tuscany – A lighter-bodied blend of Cabernet Sauvignon, Sangiovese & Merlot.			
SANGIOVESE PREDAPPIO, Chiara Condello, 2022	14	25	65
Emilia-Romagna – Elegant & youthful with bright cherry notes & balanced acidity.			
‘CAGIOLO’ MONTEPULCIANO, Cantina Tollo, 2019	17	30	80
Abruzzo – Highly awarded. A reference point for its type. Full, rich, silky smooth.			
GOVERNO ALL’USO TOSCANA, Tenute Rossetti, 2020			60
Tuscany – Lucious & ripe with notes of dark chocolate.			
PRIMITIVO SALENTO, Palamà, 2022			60
Puglia – Full bodied & mouth-filling.			
‘NERÉ’ NERO D’AVOLA, Feudo Maccari, 2021			60
Sicily – Vibrant, round & fruit forward.			
CESANESE, Casale del Giglio, 2022			60
Lazio – Smooth tannins, dark fruit & baking spice. Excellent with white meats.			
‘CIPRESSI’ BARBERA, Michele Chiarlo, 2021			70
Piemonte – Elegant & structured, with a long finish. Excellent value.			
IL DRAGO E LE 8 COLOMBE, D.C. Colombini, 2019			75
Tuscany – A powerhouse blend of Sangiovese, Merlot & Sagrantino. Savoury & full.			
CHIANTI CLASSICO, Tenuta di Arceno, 2021			75
Tuscany – A quintessential Chianti.			
MONTESSU NURAGHI, Agricola Punica, 2021			80
Sardegna – Carignano blend from the legendary winemaker Giacomo Tachis.			
ETNA ROSSO, Tenute Nicosia, 2019			80
Sicily – Expressive & refined volcanic red with berry notes and an earthy undertone.			
BLAU & BLAU, Jermann, 2021			85
Friuli Venezia Giulia – Franconia & Pinot Nero. Elegant, lively, long finish.			
BARBARESCO, Fontanabianca, 2021			90
Piemonte – Refined & balanced with velvety tannins.			
LA MONACA, Tasca d’Almerita, 2020			90
Sicily – A silky & rich Syrah.			
IL FRAPPATO, Arianna Occhipinti, 2021			100
Sicily – Juicy, savoury & bright. From Italy’s leading biodynamic winemaker.			
IL GRIGIO CHIANTI CLASSICO RISERVA, San Felice, 2010			110
Tuscany – A library vintage; full-bodied, layered with lush tannins & bright acidity.			
AMARONE DELLA VALPOLICELLA, Tedeschi, 2018			110
Veneto – Ripe with notes of dried fruit & chocolate.			
BAROLO, Damilano, 2019			110
Piemonte – A beautifully balanced & approachable Barolo.			
ROSSO DI MONTALCINO, Le Potazzine, 2022			115
Tuscany – Finessed & elegant Sangiovese with a firm backbone.			
RADICI TAURASI, Mastroberardino, 2017			125
Campania – “The Barolo of the South”. Full bodied Aglianico with smooth tannins.			
IL PINO DI BISERNO, Tenuta di Biserno, 2021			140
Tuscany – From the Antinori family. Super Tuscan blend; full, silky & complex.			
MONTIANO, Cotarella, 2018			150
Lazio – Powerful, dynamic, graceful, 100% Merlot.			
BRUNELLO DI MONTALCINO, Talenti, 2019			150
Tuscany – Rich, bold & elegant with a long finish.			
SOL NEBBIOLO, Barbacan, 2020			180
Lombardia – Natural, organic, classically Nebbiolo.			
ROSSO DEL BEPI, Giuseppe Quintarelli, 2005			375
Veneto – A declassified Amarone with grand finesse & impeccable balance.			

BEER

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

NON-ALCOHOLIC

House Made Iced Tea /4
San Pellegrino Fruit Soda /4
San Pellegrino Mineral Water /7
Phillips iOTA (Pilsner or Pale Ale) Peroni 0.0 /7

