



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 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 Bavette sliced with local arugula, cherry tomatoes, balsamic, parmigiano & salsa criolla /45
- Pollo | Grilled chicken thighs with crispy potatoes, 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 /21
- 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
VERMENTINO, San Felice, 2023	11	19	50
Tuscany – Mostly Vermentino with a touch of Sauvignon Blanc. Crisp, floral & creamy.			
GRILLO, Feudo Maccari, 2023	13	23	60
Sicily – High acid, fruit forward & vivacious. Incredibly versatile.			
PINOT GRIGIO, Abbazia di Novacella, 2023	15	27	70
Alto-Adige – Not your average Pinot Grigio. This is serious stuff.			
‘CASAL DI SERRA’, Umani Ronchi, 2023	50		
Marche – 100% Verdicchio. Zesty & dry with notes of ripe apricot & almond.			
‘LA CALA’ VERMENTINO, Sella & Mosca, 2023	55		
Sardegna – Crisp citrus & tropical fruit notes with a mineral finish.			
‘ANTHIUM’ BELLONE, Casale del Giglio, 2023	60		
Lazio – Highly awarded. Medium bodied with a bright acidity & long finish.			
‘VETTE’ SAUVIGNON BLANC, San Leonardo, 2023	65		
Trentino – Highly aromatic & mineral driven with refreshing acidity.			
‘FATHER’S EYES’ CHARDONNAY, di Lenardo, 2023	70		
Friuli Venezia Giulia – Classic, bold, rich.			
SOAVE, Sandro de Bruno, 2023	70		
Veneto – 100% Garganega grown on Volcanic soils. Bright, floral & fruit forward.			
VERNACCIA TRADIZIONALE, Montenidoli, 2021	75		
Tuscany – Full bodied, mineral driven, grape skin maceration.			
‘PIETRACALDA’ FIANO, Feudi di San Gregorio, 2022	85		
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 /17
STREGA FIZZ
Strega, Lemon Juice, Rosemary Syrup, Soda /16
RHUBARB WHITE NEGRONI
Sheringham Rhubarb Gin Liqueur, Woods Chiaro Amaro, Esquimalt Dry Vermouth /17
COFFEE BOULEVARDIER
Sheringham Whiskey, Sheringham Coffee Liqueur, Campari, Cinzano Rosso /17
BUONO
Wild Turkey Bourbon, Amaro Montenegro, Bitters /16
<i>and all the classic Italian cocktails...</i>

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
SYRAH & SANGIOVESE, Uggiano, 2022	11	19	50
Tuscany – Notes of ripe red fruits & baking spice with structured tannins.			
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.			
‘NERÉ’ NERO D’AVOLA, Feudo Maccari, 2022	60		
Sicily – Vibrant, round & fruit forward.			
GOVERNO ALL’USO TOSCANA, Tenute Rossetti, 2020	60		
Tuscany – Lucious & ripe with notes of dark chocolate.			
PRIMITIVO, Pietra Pura, 2023	60		
Puglia – Full bodied & mouth-filling.			
PALAZZO DELLA TORRE, Allegrini, 2021	60		
Veneto – Juicy, smooth & rich with notes of vanilla & ripe berries.			
ROSSO DEI NOTRI, Tua Rita, 2023	70		
Tuscany – Bordeaux-like blend with black fruits, silky tannins & balanced acidity.			
‘CIPRESSI’ BARBERA, Michele Chiarlo, 2021	70		
Piemonte – Elegant & structured, with a long finish. Excellent value.			
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.			
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.			
AMARONE DELLA VALPOLICELLA, Tedeschi, 2019	110		
Veneto – Ripe with notes of dried fruit & chocolate.			
BAROLO, Damilano, 2020	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 – 100% Aglianico. Full, layered & sophisticated with smooth tannins.			
‘LE LUCCIOLE’ SANGIOVESE, Chiara Condello, 2021	135		
Emilia-Romagna – A unique & illuminating Sangiovese Riserva.			
IL PINO DI BISERNO, Tenuta di Biserno, 2021	140		
Tuscany – From the Antinori family. Super Tuscan blend; full, silky & complex.			
BRUNELLO DI MONTALCINO, Donatella C. Colombini, 2018	180		
Tuscany – Rich, bold & elegant with a long finish.			
SOL NEBBIOLO, Barbacan, 2020	180		
Lombardia – Natural, organic, classically Nebbiolo.			
GALATRONA, Petrolo, 2019	275		
Tuscany – One of, if not the best Merlot in Italy.			

BEER

PERONI (11oz) /8
HOYNE ITALIAN PILSNER (16oz) /8
CATEGORY 12 JUICY DATA HAZY IPA (16oz) /9
SALTSPRING TRADITIONAL CIDER (10oz) /9

NON-ALCOHOLIC

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

