

Z

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

Salumi & Formaggio

Prosciutto 50g/8 100g/12
Mortadella with Pistachio Pesto /10
Locally Cured salumi /10
Pecorino Stagionato with Quince /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 Puttanesca with Albacore Tuna (olives contain pits) /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 | Grilled beef striploin (7oz) with gorgonzola fonduta, crispy speck, marinated portobello mushroom & polenta /45
Pollo | Grilled chicken thighs with crispy potatoes, broccolini & mustard cream demi sauce /38
Pescato del Giorno | Catch of the day - see feature sheet

CONTORNI

Meatball /6 each
Grilled Portobello Mushroom | with gremolata /9
Local Braising Greens | with garlic & chilis /12
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, 2024	11	19	50
Toscana – Mostly Vermentino with a touch of Sauvignon Blanc. Crisp, floral & creamy.			
ROERO ARNEIS, Bosio, 2023	13	23	60
Piemonte – Lively, aromatic, peachy with a clean almond finish.			
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, 2024	50		
Marche – 100% Verdicchio. Zesty & dry with notes of ripe apricot & almond.			
GRILLO, Feudo Maccari, 2023	60		
Sicilia – High acid, fruit forward & vivacious. Incredibly versatile.			
‘FATHER’S EYES’ CHARDONNAY, di Lenardo, 2022	70		
Friuli Venezia Giulia – Classic, bold, rich.			
‘VETTE’ SAUVIGNON BLANC, San Leonardo, 2023	70		
Trentino – Highly aromatic & mineral driven with refreshing acidity.			
‘I FRATI’ LUGANA, Cà dei Frati, 2023	75		
Lombardia – 100% Turbiana. Expressive & sophisticated. Harmonious with seafood.			
VERNACCIA TRADIZIONALE, Montenidoli, 2021	75		
Toscana – 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

ROSA DEI FRATI, Cà dei Frati, 2021	15	27	70
Lombardia – Groppello, Marzemino, Sangiovese & Barbera. The rosé you want all day.			
FIVE ROSES, Leone de Castris, 2023	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	11		50
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	
CHERRY LIME MEZCAL MARGARITA	
Fandango Mezcal, Triple Sec, Lime Juice, Cherry Syrup, Sugar Rim /18	
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	

MOCKTAILS & NON-ALCOHOLIC WINE

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	
BUBBLY WHITE, Proxies	
Notes of Peach, Grapefruit Zest, Lilac & Sea Salt. Made with Verjus from Niagara /12	

ROSSO

	5oz	9oz	btl
LA MORA TOSCANA IGT, Cecchi, 2022	11	19	50
Toscana – Sangiovese & Merlot with notes of ripe red fruits & structured tannins.			
BARBERA D’ALBA, Giovanni Rosso, 2022	15	27	70
Piemonte – Medium bodied, juicy with a vibrant 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, 2021	60		
Toscana – Luscious & ripe with notes of dark chocolate.			
‘NERÉ’ NERO D’AVOLA, Feudo Maccari, 2022	60		
Sicilia – Vibrant, round & fruit-driven.			
PRIMITIVO SALENTO, Palamà, 2022	60		
Puglia – Robust, fruity & mouth-filling.			
RIO ALBO VALPOLICELLA, Ca’ Rugate, 2022	60		
Veneto – Supple, fresh, lighter bodied.			
ROSSO DI TOSCANA, Il Poggione, 2022	60		
Tuscany – Sangiovese, Merlot & Cabernet Sauvignon. Approachable, soft & fresh.			
SANGIOVESE PREDAPPIO, Chiara Condello, 2022	65		
Emilia-Romagna – Elegant & youthful with bright cherry notes & balanced acidity.			
ROSSO DEI NOTRI, Tua Rita, 2023	70		
Toscana – Bordeaux-like blend with black fruits, silky tannins & balanced acidity.			
CHIANTI CLASSICO, Tenuta di Arceno, 2021	75		
Toscana – A quintessential Chianti.			
CERASUOLO DI VITTORIA, Planeta, 2023	80		
Sicilia – Nero d’Avola & Frappato; Unique & juicy with a lengthy savoury note.			
MONTESSU NURAGHI, Agricola Punica, 2022	80		
Sardegna – Carignano blend from the legendary winemaker Giacomo Tachis.			
BLAU & BLAU, Jermann, 2022	85		
Friuli Venezia Giulia – Franconia & Pinot Nero. Elegant, lively, long finish.			
‘LA MONACA’ SYRAH, Tasca d’Almerita, 2020	90		
Sicilia – Silky, rich & generous.			
MUNJEBEL ROSSO, Frank Cornelissen, 2021	90		
Sicilia – 100% Nerello Mascalese. Earthy, authentic, grippy tannins, full flavour.			
BAROLO, Damilano, 2020	110		
Piemonte – A beautifully balanced & approachable Barolo.			
AMARONE DELLA VALPOLICELLA, Tedeschi, 2019	110		
Veneto – Ripe with notes of dried fruit, vanilla & chocolate.			
ROSSO DI MONTALCINO, Le Potazzine, 2022	115		
Toscana – 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 GRIGIO CHIANTI CLASSICO GRAN SELEZIONE, San Felice, 2011	150		
Toscana – A library vintage; full-bodied, layered with lush tannins & bright acidity.			
SERRA BAROLO, Giovanni Rosso, 2015	150		
Piemonte – An excellent vintage; rich, vibrant & layered.			
BRUNELLO DI MONTALCINO, Donatella C. Colombini, 2018	180		
Toscana – Full-bodied, bold while elegant with a long finish.			
SOL NEBBIOLO, Barbacan, 2020	180		
Lombardia – Natural, organic, classically Nebbiolo.			
GALATRONA, Petrolo, 2019	275		
Toscana – One of, if not the best Merlot in Italy.			

BEER/CIDER

PERONI (11oz) /8
HOYNE ITALIAN PILSNER (16oz) /8
CATEGORY 12 JUICY DATA HAZY IPA (16oz) /9
HOYNE DARK MATTER (16oz) /8

NON-ALCOHOLIC

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

