



ZAMBRI'S



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ANTIPASTI

Baccalà Mantecato Fritters

with bomba sauce /10

Smoked Salmon

whipped mascarpone & polenta crackers /12

Suggested Antipasti pairing:

Lambrusco del Fondatore, Cleto Chiarli

PRIMI

Housemade Tagliatelle

with Zambri's duck & olive ragù /36

Suggested pairing: Cagiolo Montepulciano, Cantina Tollo

PESCE

Pan Seared Lingcod

lemon & caper butter sauce with textures of
smoked celery root, saffron & herbs /42

Suggested pairing: Pinot Grigio, Abbazia di Novacella

CARNE

Lamb Saddle

rolled with dandelion greens, pine nuts, pine
mushrooms & prosciutto. Served with olive oil
mashed potatoes, jus & glazed carrots /49

Suggested pairing: Morit St. Magdalener, Loacker

COCKTAIL FEATURES

Chocolate Orange Negroni

A festive twist on a classic. Orange infused Tanqueray, Cocchi vermouth, and 100% cacao infused Campari. Rich, bittersweet, and (holiday) spirit forward.

18 / 3 oz

WINE FEATURES

Lambrusco del Fondatore, Cleto Chiarli, 2024

An elegant, fruity & lively Lambrusco made in the "ancestral" method.

Dry on the palate with notes of red fruit & citrus.

This Lambrusco di Sorbara is an exceptional sparkling wine
with endless pairing possibilities.

15/gls 28/9oz 75/ btl

'Morit' St. Magdalener, Loacker, 2021

Fresh, elegant red from the Alpine region, Alto Adige.

Schiava dominant blend with Lagrein & a touch of Pinot Noir.
Notes of cherries, strawberries, pepper & baking spice.

Excellent acidity, soft tannins, long finish.

16/5oz 28/9oz 75/ btl