



## DESSERTS

### *Dolce*

#### **Tiramisu**

*Our house made staple! /7.5*

#### **Chocolate Budino**

*Served with house made chocolate sea salt cookies /7.5*

#### **Vanilla Panna Cotta**

*Served with stewed strawberries & basil syrup /7*

#### **Ottavio's Gelato**

*Two Scoops - Inquire with your server for flavours /6.5*

#### **Gelato Espresso Affogato**

*Vanilla gelato drowned in espresso /6*

#### **Gelato Moscato Affogato**

*Berry Gelato drowned in sweet sparkling white wine /7*

#### **Gelato Sangue Affogato**

*Chocolate Gelato drowned in sweet sparkling red wine /7*

#### **Gelato Liqueur Affogato**

*Choice of Limoncello, Baileys, Frangelico, Kahlua, Cointreau or Sambuca /9*

## COFFEE

### *Caffè*

#### **Corretto**

*Espresso with Grappa, Brandy, Sambuca, or Amaretto /5*

#### **Espresso Martini**

*Our version of the classic cocktail and inspired by our Tiramisu Stolichnaya Vodka, Kahlua, Punt E Mes, Espresso, Housemade Espresso Bitters /11*

#### **Focolare**

*As warming as a hearth after a long day on the slopes  
Punch Abruzzo, Carpano Antica Vermouth, Espresso /7*

#### **Friuliani Tea**

*A welcoming subtle spice with delicate warmth  
Amaro Nonino, Ginger Infused Honey, English Breakfast Tea /10*

#### **Café Cacciatore**

*A "Hunter's" style coffee for long days on foot  
Strega, Bulliet Rye, Fernwood Brew Coffee /8*

*\*all coffees can be made with decaf*

*Proudly serving locally roasted Fernwood Coffee*



## HOUSE RECIPES

### *Ricette Originale*

#### **The Amethyst**

*Refreshing and floral with underlying citrus and violet  
Stolichnaya Vodka, Cocchi Americano, Lemon, Crème De Violette, Housemade Orange Bitters /10*

#### **Tempesta**

*Dark and stormy, true to its name  
Kraken Dark Rum, Amaro Montenegro, Lime, Ginger Beer /12*

#### **Tonica Primavera**

*Our take on a spring G+T, made entirely from scratch  
Bombay Sapphire Gin, Lemon, Grapefruit Oleo Saccharum, Absinthe, Cinchona Bark and Dandelion Root Soda /12*

#### **The Lighthouse**

*This floral & green sour is inspired by life on the coast  
Stump Gin, Amaro Montenegro, Cinchona Bark, Lemon, Egg White /12*

#### **Summerhill**

*Light and vegetal yet still spirit forward  
Gobbernador Pisco, Dry Vermouth, Cynar, Cucumber, Housemade Orange Bitters /11*

#### **Mongibello**

*Inspired by Italy's darker side and named after it's active volcano  
Amaro Averna, Woodford Reserve Bourbon, Lemon, Egg White /14*

#### **Terremoto**

*Intense and herbal, an earthy Manhattan variation  
Lot 40 Rye, Amaro Nonino, Cynar, Peychaud's Bitters /14*

## ZAMBRI'S CLASSICS

#### **Venetian Sprutz**

*A classic from Venice that has become one of Italy's favourite drinks.  
Aperol, Prosecco & Soda /9*

#### **Classic Negroni**

*Bold, bitter & sweet presented in its most traditional form.  
Bombay Sapphire Gin, Campari, Martini Rosso Vermouth /10  
With Carpano Antica Vermouth /12*

#### **Milano**

*A long-time & elegant favorite at Zambri's  
Campari, Giffard Grapefruit & Prosecco /10*

#### **Limonsecco**

*Sweet & sparkling yet flavourful & intense  
Limoncello, Alexander Grappa Soaked Sugar Cube, Prosecco /10*



## BEER ON TAP

*Birra alla spina*

**Phillips “Shortwave” Amber Ale**  
*Phillips Brewery, Victoria, BC /7.5*

**Hoyne “Dark Matter” Brown Ale**  
*Hoyne Brewery, Victoria, BC /7.5*

**Driftwood “Fat Tug” IPA**  
*Driftwood Brewery, Victoria, BC /7.5*

**Peroni Italian Lager**  
*Nastro Azzuro, Italy /7.5*



## GRAPPA

**Grappa di Moscato**  
*Rustic and raw true to the Spirit of Grappa /8*

**Grappa Alexander**  
*Pinot Grigio & Glera, fresh fruit & berries /8*

**Grappa Tiganello**  
*Medium bodied, aromas of raisin & plum /12*

**Grappa Cleopatra**  
*Aromas of flowers & citrus, mellow & elegant /12*

## DIGESTIVI

**Amaro Averna /7**  
*Sicilia, Italy*

**Amaro Montenegro /7**  
*Bologna, Italy*

**Amaro Nonino /8**  
*Friuli, Italy*

**Punch Abruzzo /7**  
*Abruzzo, Italy*

**Vecchia Brandy /7**  
*Emilia-Romagna, Italy*

**Courvoisier VS /10**  
*Cognac, France*

**Calvados Morin VSOP /10**  
*Apple brandy, France*

**Taylor Fladgate LBV /8**  
*Douro Valley, Portugal*

**Taylor Fladgate 10yr /10**  
*Douro Valley, Portugal*

## DESSERT WINES

*Vino di dolce*

**Sangue di Giuda, 2012**  
*Ca' Montebello, Lombardia*  
*Sweet sparkling red, great with chocolate*

**Petalò Moscato, n.v.**  
*Bottega, Veneto*  
*Sweet sparkling white, good with fruit*

**Vin Santo, 2010**  
*Ruffino, Tuscany*  
*Off dry white similar to sherry*

**Ben Ryé Passito di Pantelleria, 2014**  
*Donnafugata, Sicily*  
*Intense layered wine with aroma of apricots made from dried grapes on the small Island of Pantelleria*

GLASS    BOTTLE

6            30

7            35

8            50

12           70