

# Serving Italian food for the soul, since 1999.

### **ANTIPASTI**

#### Zambri's Cesare Salad

our take on the classic /10

#### Insalata Mista

red wine & oregano dressing /10

#### Palotte Abruzzese

crispy bread dumplings on tomato sauce /8

#### **Vegetable Croccante**

zucchini & eggplant breaded & fried served  $\$ with a soft mozzarella, tomatoes & olives  $\$ 10

#### **Beef Striploin Crudo**

thinly cut striploin served raw with truffled mayonnaise, fennel & fresh horseradish / 12

### Chilled Eggplant "Cannoli"

eggplant with Fior di Latte cheese on a tomato sauce scented with cumin, mint & chilis /10

### Traditional Antipasto alla Bergamasca

salumi, Taleggio cheese, polenta & pickled vegetables / 14

Side of extra virgin olive oil & balsamic vinegar for your bread /2

### PRIMI

Spaghetti aglio olio peperoncino /18

Tagliatelle with meat sauce / 20

Penne with peas & gorgonzola / 19

Bucatini all'amatriciana /20

pancetta, onions, tomato sauce

Spaghetti alla putanesca /19

tuna, olives, capers, anchovy, tomato sauce

Orecchiette with house made sausage & rapini puree / 20

### 18% Gratuity added to all groups of 8 or more.

Please note that all olives may contains pits & are prepared in same area as our bread so are not suitable for gluten allergies & Celiacs.

Not all ingredients are listed on this menu. We will be happy to accommodate your dietary requirements to the best of our ability so please talk to your server before ordering.

### **PIZZE**

### The Queen

tomato sauce, mozzarella, fior di latte, basil / 16.50

#### Prosciutto

prosciutto, mozzarella, tomato sauce, balsamic tossed fresh greens /17

#### Alpina

goat cheese, pecorino, rapini puree / 17

#### Salsiccia

house made sausage, tomato sauce, fennel, mozzarella / 16.50

#### Nona Merlocco

onions, olives, pecorino, garlic, tomato sauce / 16.50

#### Pepperoni

pepperoni, tomato sauce, mozzarella / 16.50

#### Arrabbiata

spicy pickled peppers, chili, smoked caciocavallo, tomato sauce / 16.50

#### Hawaiian

pineapple, ham, jalapeno, smoked cheese, tomato sauce, rosemary / 16.50

### **SECONDI**

### Pesce del giorno / Catch of the day

see your server for details

#### Crispy pork shoulder

on a bed of greens-potatoes-grapes-radish served with chili mayo & a touch of tomato sauce / 29

#### Petto di Pollo

Grilled chicken breast with fresh tomato sauce, oregano & "Bella di Cerignola" olives served with potatoes /24 olives contain pits

### Tuna alla livornese

local albacore tuna fried then cooked in a sauce of onions, tomato & olives served with zucchini passata & potatoes / 29

#### Filetto fonduta

beef tenderloin topped with a mushroom duxelle, ham & melted aged cheddar served with gorgonzola & truffle oil fonduta & polenta /32

### **CONTORNI**

Vegetable of the day /7

Crispy broccoli / 7

Polenta rustica / 7

Take the experience to another level: ask your server about the perfect wine pairings!



# Dine like an Italian

Zambri's shared menus

## Pasta 3 course dinner for 2

\$29 per person

**Antipasti** 

Palotte

Cesare salad

Chef's antipasti of the day

### Primi

Share a pasta from our menu

**Dolce** 

Chef's choice of dessert

### Il Quattro: 4 course dinner for 2

\$39 per person

**Antipasti** 

Palotte

Cesare salad

Chef's antipasti of the day

### Primi

Share a pasta from our menu

### Secondi

Share a secondi from our menu add \$5 for the filetto fonduta

### **Dolce**

Chef's choice of dessert

Take the experience to another level: ask your server about the perfect wine pairings!







