



ZAMBRI'S

## COCKTAILS

### 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

### ROSSA MORTE

Margaritas and cigars, together at last

Siete Misterios Mezcal, Aperol, Lemon, Housemade Espresso Bitters /14

### SPRING NOW

A floral sour created to accompany life on the coast

Bombay Sapphire Gin, Strega, Lemon, Earl Grey Honey, Egg White /12

### 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

### THE AMETHYST

Refreshing and floral with underlying citrus and violet

Stolychnaya Vodka, Cocchi Americano, Lemon, Crème De Violette, Housemade Orange Bitters /10

## 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

### PHILLIPS "SHORTWAVE" AMBER ALE

Phillips Brewery, Victoria, BC /7.5

### HOYNE DARK MATTER BROWN ALE

Hoyne Brewery, Victoria, BC /7.5

### DRIFTWOOD FAT TUG

Driftwood Brewery, Victoria, BC /7.5

### PERONI ITALIAN LAGER

Nastro Azzuro, Italy /7.5

## WHITE & SPARKLING

	GLASS	½ LITRE	BOTTLE
<b>IL FRESCO PROSECCO, n.v.</b>	8.00		38.00
<i>Villa Sandi, Veneto</i>			
<i>Soft bubbles, fantastic with antipasti</i>			
<b>RINALDO MILLESIMATO BRUT</b>			60.00
<i>Paola Rinaldini, Emilia Romagna</i>			
<i>Outstanding Champagne Style Wine</i>			
<b>ORVIETO, 2015</b>	8.50	24.00	38.00
<i>Antinori, Umbria</i>			
<i>Medium bodied, dry, great value</i>			
<b>PINOT GRIGIO, 2015</b>	10.00	30.00	48.00
<i>Di Leonardo, Friuli</i>			
<i>Very dry, full bodied, well made</i>			
<b>MOSCATO, 2014</b>	8.50	24.00	38.00
<i>Oglio, Sicily</i>			
<i>Fruity &amp; sweet</i>			
<b>FIANO di AVELLINO, 2015</b>	10.00	30.00	48.00
<i>Vinosia, Campania</i>			
<i>Weighty &amp; elegant</i>			
<b>SAN VINCENZO, 2015</b>	9.00	25.00	43.00
<i>Anselmi, Veneto</i>			
<i>Blend includes Garganega &amp; Sauvignon Blanc</i>			
<b>VERMENTINO, 2015</b>	9.50	28.00	45.00
<i>Argiolas, Sardegna</i>			
<i>Outstanding, crisp yet weighty</i>			
<b>TREBBIANO ALDIANO, 2015</b>	11.00	32.00	54.00
<i>Cantina Tollo, Abruzzo</i>			
<i>Like a Chardonnay</i>			
<b>TERRE SICILIANA GRILLO, 2015</b>	8.50	24.00	38.00
<i>Natale Verga, Sicily</i>			
<i>Organic, full bodied, excellent value</i>			

## TRE BICHERI

Tre Bichieri (three glasses), is the top Italian Wine award. Our Sommelier Frances sources the best examples and brings to you wines of exceptional quality and value.

	GLASS	½ LITRE	BOTTLE
<b>CONCERTO LAMBRUSCO, 2015</b>			40.00
<i>Medici Ermete, Emilia Romagna</i>			
<i>Intense sparkling red</i>			
<b>ÇA DEL MAGRO 2013</b>	10.00	30.00	48.00
<i>Monte del Frà, Veneto</i>			
<i>Aromatic white wine, weighty</i>			
<b>MEDORO, 2014</b>	12.00	34.00	55.00
<i>Villa Medoro, Abruzzo</i>			
<i>Rich and spicy, made from the Montepulciano d'Abruzzo grape</i>			

## EXCEPTIONAL WINES

Although our wine list is Italian, Frances often runs across wines she would make an exception for. These three Vancouver Island Wines are worthy of the designation.

	GLASS	½ LITRE	BOTTLE
<b>CHARME DE L'ÎLE, n.v.</b>	9.00		43.00
<i>Unsworth Vineyards, Vancouver Island</i>			
<i>Prosecco style sparkling wine, Island made!</i>			
<b>ROSÉ, 2016</b>	9.50	28.00	45.00
<i>Unsworth Vineyards, Vancouver Island</i>			
<i>One of the best Rosè's in B.C., maybe anywhere?</i>			
<b>PINOT NOIR, 2015</b>	12.00	34.00	55.00
<i>Unsworth Vineyards, Vancouver Island</i>			
<i>Good fruit, a touch of earth, great fish wine.</i>			

## RED & ROSÉ

	GLASS	½ LITRE	BOTTLE
<b>ROSÈ CASTEL DEL MONTE, 2015</b>	8.50	24.00	38.00
<i>Rivera, Puglia</i>			
<i>Bright and intense, a rosè for red wine lovers</i>			
<b>SANGIOVESE, 2015</b>	8.50	24.00	38.00
<i>Di Majo Norante, Molise</i>			
<i>Fantastic value, full bodied</i>			
<b>AMARONE, 2011</b>			110.00
<i>Monte del Frà, Veneto</i>			
<i>Full bodied, made from dried grapes in the Passito style</i>			
<b>CORVINA VERONESE, 2013</b>	8.50	24.00	38.00
<i>Castelforte, Veneto</i>			
<i>Soft and fruity with a hint of spice</i>			
<b>SANGIOVESE RISERVA 2013</b>	12.00	34.00	55.00
<i>Umberto Cesari, Emilia Romagna</i>			
<i>Well balanced and layered, like a Super Tuscan</i>			

	GLASS	½ LITRE	BOTTLE
<b>IL GRIGIO CHIANTI CLASSICO RISERVA, 2012</b>			60.00
<i>Agricola San Felice, Tuscany</i>			
<i>Made in the traditional style, well balanced</i>			
<b>NERO D'AVOLA, 2015</b>	9.50	28.00	45.00
<i>Cusumano, Sicily</i>			
<i>Just like a Shiraz: rich &amp; spicy</i>			
<b>MEDORO MONTEPULCIANO, 2014</b>	12.00	34.00	55.00
<i>Villa Medoro, Abruzzo</i>			
<i>Montepulciano d'Abruzzo wins Tre Bichieri!</i>			
<b>DOLCETTO D'ALBA, 2015</b>	12.00	34.00	55.00
<i>Elio Altare, Piemonte</i>			
<i>Elegant &amp; modern, in the style of a Pinot Noir</i>			
<b>LENA DI MEZZO RIPASSO, 2013</b>	13.00	36.00	58.00
<i>Monte del Frà, Veneto</i>			
<i>Rich, weighty Amarone style</i>			

1 glass = 5oz