

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" | *with Fior di Latte cheese, tomatoes & olives* /10

Chilled Eggplant "Cannoli" | *with Fior di Latte cheese, tomato scented with cumin, mint & chilis* /10

Beef Striploin Crudo | *with truffled mayonnaise, fennel & fresh horseradish* /12

Traditional Antipasto alla Bergamasca | *with salumi, taleggio cheese, polenta & pickled vegetables* /14

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

Z

ZAMBRI'S

PRIMI

Spaghetti Aglio Olio Peperoncino /18

Tagliatelle with Meat Sauce /20

Penne with Peas & Gorgonzola /19

Orecchiette with House Made Sausage & Rapini Puree /20

Bucatini all'Amatriciana | *pancetta, onions, tomato sauce* /20

Spaghetti alla Putanesca | *tuna, olives, capers, anchovy, tomato sauce* /19

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 cheese, tomato sauce* /16.50

Hawaiian | *pineapple, ham, jalapeno, smoked caciocavallo cheese, tomato sauce, rosemary* /16.50

SECONDI

Pescato del Giorno - Catch of the Day / *see our feature sheet*

Crispy Pork Shoulder

Local pork from Berryman Farms on a bed of greens-potatoes-grapes-radish served with chili mayo & a touch of tomato sauce /28

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 & cooked in a sauce of onions, tomatoes, olives & white wine served with zucchini passata & potatoes /28

Beef Filetto Fonduta

Tenderloin topped with mushroom duxelle, ham & aged cheddar served with truffle oil, gorgonzola fonduta & polenta /32

CONTORNI

Vegetable of the day - *see our feature sheet*

Crispy broccoli /7

Polenta rustica /7

Sharing is 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 *Share of gelato, tiramisu, chocolate budino or vanilla panna cotta*

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 beef filetto fonduta*

Dolce *Share a gelato, tiramisu, chocolate budino or vanilla panna cotta*

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

Please note that all olives may contain 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.