

Start your brunch with an Italian Mimosa /8 or a Vodka or Gin Caesar /8

DAILY DUO



lasagna + salad /18

BRUNCH

Sicilian French Toast | maple syrup, whipped cream & fruit garnish /13

Breakfast "Canadese" | two eggs, bacon, potatoes /12

Italian Scramble | eggs scrambled with potatoes, peppers & smoked cheese served with a side salad /12 add sausage /3

Feature Omelette | changes weekly served with salad or potatoes /14

Meatballs & Eggs | house made meatballs, soft poached eggs, tomato sauce & polenta /15

Uovo Fritto con Spaghetti Aglio Olio Peperoncino | fried sunny side up egg on our classic dish /16 add an egg /2

 $Crocchette\ di\ Pesce\ |\ \textit{salmon cakes topped with greens, soft poached eggs}\ \&\ \textit{house made hollandaise with salad or potatoes}\ / 16$

 $Meat\ Lasagna\ |\ \textit{house made long term favourite /} 16$

Zambri's Cesare Salad | our take on the classic /10

Insalata Mista | seasonal greens with red wine & oregano dressing /8

Insalata nizzarda | smoked tuna, cannellini beans, fresh greens, capers, anchovy, olives, hardboiled egg /16

SIDES

Toasted house made bread /3

Fried potatoes tossed in parmigiano /3

Grilled house Made sausage in tomato sauce /4

Double smoked bacon /5

Add an egg/2

PIZZE

(available from 12pm)

Add a sunny side up egg to any pizza for /2

Queen | Tomato Sauce, mozzarella, fior di latte, basil /17

 $Funghi \mid \textit{Mixed mush rooms, porcini dust, walnuts, mozzarella, bechamel, truffle oil /17}$

Salsiccia | House made sausage, tomato sauce, fennel, mozzarella / 17

Pepperoni | Pepperoni, tomato sauce, mozzarella /17

DESSERT

 $Tiramisu \mid our \, house \, made \, staple! \,\, / 8$

Chocolate Budino | served with house made chocolate sea salt cookies /8

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 Liqueur Affogato | vanilla gelato with your choice of limoncello, baileys, frangelico, kahlua, cointreau or sambuca /9