

GROUP DINING MENU

£28

STARTERS

Paté di Fegato – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade

Meatballs on Char-grilled Polenta – Two of our signature recipe meatballs in a rich tomato sauce, with a touch of chilli on char grilled crispy polenta.

Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella, with a chilli salsa or garlic mayonnaise (v)

Funghi Fritti – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise (v)

Calamari Fritti – Crispy fried calamari served with a wedge of lime & tartar sauce

Bruschetta – Vine tomatoes, garlic, basil & rocket on toasted crostini

Gamberoni Saltati – King prawns sautéed with cherry tomatoes, white wine, garlic & chilli (3.00 supplement)

MAINS

Branzino – Fillet of sea bass with tiger prawns in a lemon butter, dill & white wine sauce on crushed new potatoes with baby spinach & peas

Spinach & ricotta ravioli - Hand-made spinach & ricotta ravioli in a white wine & cherry tomato sauce with, baby basil & vegetarian parmigiano (v)

Veal Milanese – Pan-fried veal in polenta & parmesan breadcrumbs with spaghetti pomodoro, rocket & vine cherry tomato salad

Risotto Vegetariana - Roasted Mediterranean vegetable risotto in a light tomato sauce with a touch of chilli (v)

Linguine Pescatore – Mussels, clams, calamari & tiger prawns with cherry tomatoes in a white wine, garlic & parsley sauce

Penne con Pesto – Penne pasta tossed with pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, finished vegetarian parmigiano (v)

Fettuccine Giardino – Spinach fettuccine, goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce with vegetarian parmigiano (v)

Pollo Piccante – Oven roasted breast of chicken with roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with french fries

STEAK *(Carries a supplement)*

Our award winning dry aged steaks are served with French Fries & Peppercorn Sauce or Garlic & Parsley Butter

Rib Eye Steak 260g
£5 supplement

Fillet Steak 200g
£7 supplement

DESSERT

Chocolate Fudge Brownie – Warm gooey chocolate fudge brownie with hot chocolate sauce & vanilla ice cream

Tiramisu – Coffee & marsala liqueur soaked sponge covered with mascarpone cream, dusted with cocoa & amaretti biscuits

Berry Panna Cotta – Creamy vanilla panna cotta topped with a mixed berry compote

Strawberry Cheesecake – Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla ice cream

TOO FULL FOR DESSERT?

Enjoy a spirit or liqueur instead

Cafe Patron Tequila - Slaine Whiskey - Baileys - Amaretto

ZAZA
AUTHENTICALLY ITALIAN

Our fresh fish, meat and vegetables are sourced daily from Billingsgate, Smithfield and New Covent garden markets.

A discretionary service charge of 10% will be added to the bill. This goes directly to our staff. This menu cannot be used in conjunction with other offers.