



BREAD & OLIVES

Marinated Olives – Mixed olives with garlic & herbs	3.50
Rustic Breads – Seeded tuscan bread, cross cut sour dough & grissini	4.50
Garlic Flatbread – With rosemary & rock salt	4.20
Garlic Flatbread with Tomato & Pesto – Made with a pomodoro sauce & pesto infused rocket leaves	4.50
Garlic Flatbread with Mozzarella – Made with imported Italian mozzarella	4.50

STARTERS

Bruschetta – Vine tomatoes, garlic, basil & rocket on toasted crostini	5.90
Funghi Fritti – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise	6.90
Calamari Fritti – Crispy calamari fritti served with a wedge of lime & tartar sauce	7.90
Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli or garlic mayonnaise dip	6.90
Goat’s Cheese Tart – Warm goat’s cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction	7.90
Paté di Fegato – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade	6.90
Gamberoni Saltati	
- King prawns sautéed with cherry tomatoes, white wine, garlic & chilli	10.90
- King prawns sautéed with garlic butter, white wine, lemon & parsley	10.90
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.	7.90

SALAD

Char-Grilled Chicken Salad – Crispy prosciutto, avocado vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	11.90
Grilled Goat’s Cheese Salad – Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts	12.90

Food Allergies & Intolerances

Please ask a member of staff for our Allergen Menu

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.

– Vegetarian Dish

MEAT & FISH

Pollo Piccante – Oven roasted breast of chicken with roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce. With your choice of either french fries or sweet potato fries	15.90
Veal Milanese – Pan-fried veal in polenta & parmesan breadcrumbs with spaghetti pomodoro, vine cherry tomato & rocket salad	16.90
Slow Roasted Lamb Shank – Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	16.90
Pan Fried Calves Liver – Pan-fried calves liver with onion gravy, crispy pancetta & herb mash	16.70
Salmone Arrosto – Roasted fillet of salmon on new potatoes & green beans in a creamy pesto verdi sauce	16.50
Branzino – Fillet of sea bass with crispy polenta skin on herb mash with tender stem broccoli in a cream, white wine, spring onion & parsley sauce	16.90
Gamberoni Saltati	
-King prawns sautéed with cherry tomatoes, white wine, garlic & chilli, Served with french fries	19.90
-King prawns sautéed with garlic butter, white wine, lemon & parsley, Served with french fries	19.90

STEAK

We use award winning british butchers who supply our steaks from ethically reared grass-fed cattle. We simply season them with sea salt and cracked black pepper before cooking to your liking.

All steaks are served with french fries & your choice of steak sauce or herb butter

Rib Eye	280g
Known as the butchers favourite, this cut has beautiful marbling that melts during cooking to give amazing flavour.	21.90
Fillet	200g
The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.	23.90

WITH YOUR STEAK

Steak Sauces	Herb Butter
Peppercorn	Garlic & parsley
Red wine & mushroom	

SIDES

French fries	3.90	Green beans, spinach & garlic	3.90
Sweet potato fries	4.20	Tender stem broccoli & parmesan	3.90
Sauteed garlic mushrooms	3.50		
Crispy zucchini	3.90	House salad	3.50

PASTA

Sauces made from scratch with fresh ingredients from the point of order...

Penne Arrabbiata – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes	10.90
Fettuccine con Salmone – Spinach fettuccine with fresh salmon & tiger prawns in a creamy dill & white wine sauce	13.90
Spaghetti Carbonara – A classic Italian dish made with smoked pancetta, egg, parmesan & cream	11.90
Meatball Pappardelle – Pork & beef Italian meatballs served on giant pasta ribbons in a red wine & tomato sauce with a touch of chilli	12.90
Penne con Pesto – Penne pasta tossed with pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, finished with vegetarian parmigiano	11.90
Spaghetti Bolognese – Meat ragu made with minced beef, red wine & tomato	11.90
Linguine Pescatore – Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	15.90
Fettuccine Giardino – Spinach fettuccine, goat’s cheese, courgettes, peas & wilted spinach in a cream & white wine sauce with vegetarian parmigiano	11.90
Lamb Ragu Pappardelle – Giant pasta ribbons with slow roasted lamb ragu, finished with fresh parmesan & crispy rosemary	12.90
Penne Toscana – Stone oven baked pasta with chicken, mushrooms & garlic in a cream & tomato sauce with melted mozzarella cheese	11.90
Crab & Prawn Linguine – Cornish crab & prawn linguini in a white wine, cream & tomato sauce	12.90

FILLED PASTA

Conchiglia con Pollo – Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a parmesan, cream & white wine sauce	13.50
Spinach & ricotta ravioli – Hand-made spinach & ricotta ravioli in a white wine & cherry tomato sauce with, baby basil & vegetarian parmigiano	11.90

RISOTTO

Risotto pollo e funghi - Char-grilled chicken risotto with wild mushroom, tarragon & white wine.	12.90
Risotto Vegetariana - Roasted Mediterranean vegetable risotto in a light tomato sauce with a touch of chilli	11.90

PIZZA

We make our pizza dough in house using flour imported from Italy...

Margherita – Zaza’s own tomato sauce with mozzarella cheese	10.90
Campagnola – Goat’s cheese, caramelised onion, roasted red peppers, cherry tomatoes with balsamic drizzle	11.90
Carnoso – Chargrilled chicken, roasted Italian sausage, oak smoked ham, caramelised onion	13.90
Diavola – Spicy pepperoni, salami milano & fresh chillies	12.90
Fiorentina – Mozzarella & spinach with garlic & olives, finished with an egg	12.90
Calzone Calabrese – Folded pizza filled with pepperoni, oak smoked ham, mushrooms, tomato & mozzarella, served with a pot of bolognese sauce	14.50
Meatball Calzone – Folded pizza with parmesan crust filled with pork & beef Italian meatballs, mushrooms, roasted onion, vine tomato sauce, cheddar & mozzarella, served with a pot of spicy arrabbiata sauce	14.50

APERITIF <i>Aperitivo...</i>	Glass	
Aperol Spritz – Prosecco, aperol liqueur & a splash of soda over ice	7.90	
Bellini – Strawberry or raspberry bellini made with chilled prosecco	7.50	
Hugo – Prosecco, elderflower liqueur, soda, fresh mint, lime*	8.50	

*** 25% of all Hugo Cocktail sales go to the children of Breakspeare School in Abbots Langley Breakspeare teaches children from the ages of 3 to 19 with severe learning difficulties.**

PROSECCO & CHAMPAGNE	Btl	125ml
Belstar Prosecco DOC NV	27.90	5.50
Belstar Cuvee Rosé Sparkling NV	28.90	
Palmer & Co Brut Reserve NV	69.00	
Moet & Chandon Brut Impérial NV	79.00	

WHITE WINE	Btl	175ml
Trebbiano d’Abruzzo <i>Delicate, dry & Smooth - Puglia, Italy</i>	18.90	
Tremito Grillo DOC <i>Wildflower, apricot & lemon drenched in Sicilian sunshine - Sicily, Italy</i>	19.90	4.95
Pinot Grigio delle Venezie DOC <i>Unoaked, dry with good structure - Veneto, Italy</i>	21.90	5.60
Rioja Blanco, Monte Clavijo <i>Dry, fresh tasting, overtones of fruit - Rioja, Spain</i>	22.90	5.85
Chenin Sauvignon, Kleine Rust Fair Trade <i>Tropical fruit aromas - Stellenbosch, South Africa</i>	23.90	
Picpoul de Pinet, Cap Cette <i>Crisp, fresh & persistant, delightfully zesty - France</i>	26.90	6.40
Marmora Vermentino di Sardegna DOC <i>Ripe fruits & vibrant citrus notes - Sardinia, Italy</i>	27.90	
Sauvignon Blanc, Satellite Marlborough <i>Vibrant & Fruit driven - New Zealand</i>	28.90	6.90
Gavi di Gavi, Monte di Saracco DOCG <i>Delicate & pure floral elegance - Piedmont, Italy</i>	34.90	

ROSÉ WINE	Btl	175ml
Pinot Grigio Blush, La Maglia Rosa <i>Simple, crisp and precise, perfectly balanced red fruits - Veneto, Italy</i>	20.90	5.20
Cotes de Provence Rose, Domaine Pastoure <i>Pale rose pink awash with wild strawberries - Provence, France</i>	28.90	

RED WINE	Btl	175ml
Ponte Miliano Sangiovese <i>Cherry & raspberry, carefree & easygoing - Puglia, Italy</i>	18.90	
Merlot, Alto Bajo <i>Ripe plums, sweet spices & soft texture - Chile</i>	19.90	4.95
Cabernet Sauvignon, Lorosco Reserva <i>Deep & savoury with dark berry richness - Chile</i>	20.90	

Tremito Nero d’Avola DOC <i>Intense black cherries, ripe & soulful - Sicily, Italy</i>	21.90	5.60
Deep River Shiraz, The Spee’wah <i>Spice, liquorice & bright redcurrant - Darling, Australia</i>	22.90	
Rioja Crianza, Castillo Clavijo <i>Ripe raspberry with a long spiced finish - Rioja, Spain</i>	25.90	5.90

Primitivo Dei Trulli, Masseria Borgo <i>Intense velvety cherry spice. Long, lingering & bold - Puglia, Italy</i>	26.90	
Tilia Malbec <i>Plums, damsons & soft red fruits - Mendoza, Argentina</i>	27.90	6.60
Pinot Noir, Le Versant <i>Strawberries, mint & smokey tones - Languedoc, France</i>	28.90	6.90

Chianti Rufina, Fattoria di Basciano <i>Ripe & juicy with hints of vanilla - Tuscany, Italy</i>	28.90	
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Malbec Esquinas de Argento <i>Dark & brooding, vibrant blackcurrant & truffle with layers of velvet complexity - Mendoza, Argentina</i>	32.90	7.40
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Villa Belvedere Valpolicella Ripasso <i>Opulent plum, vanilla & balsamic. Deep & evolved, richly textured - Veneto Italy</i>	34.90	
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Chateau La Moulin de la Chapelle St Emilion Grand Cru <i>Classic right bank temptress, bursting with liquorice, fruit notes and a exquisite finish</i>	44.90	
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BEER & CIDERS

CIDER	568ml Bottle
Magners 4.5% abv	4.50

DRAUGHT BEER (Where available)	Half	Pint
Peroni Nastro Azzurro 5.1% abv	3.00	5.50

BOTTLED BEER	330ml Bottle
Peroni Nastro Azzurro 5.1% abv	3.95
Moretti 4.6% abv	3.95

ALCOHOL FREE BEER	275ml Bottle
Heineken 0% abv	3.95

SOFT DRINKS & JUICES

FENTIMANS PREMIUM SOFT DRINKS	270ml Bottle
Rose Lemonade	3.90
Slightly Sparkling Elderflower	3.90
Ginger beer	3.90

FRUIT JUICE	
Apple Juice	3.50
Orange Juice	3.50

MINERAL WATER	500ml Bottle
Still	3.50
Sparkling	3.50

SOFT DRINKS	330ml Bottle
Coke	3.25
Coke Zero	3.25
Sprite Zero	3.25

From 3.25

SPIRITS & LIQUEURS

GIN 35ml	RUM 25ml
Hendrick’s Gin	Barcardi Superior Rum
Bombay Sapphire Gin	Bacradi Spiced Rum
Bosford Rose Gin	

	BRANDY 25ml
VODKA 25ml	Vecchia Romagna Brandy
42 Below Vodka	Courvoisier Brandy Chivas
Grey Goose Vodka	Regal 12yrs
Grey Goose Vanilla Vodka	Remy Martin VSOP Cognac

WHISKEY & BOURBON 25ml	LIQUEUERS 25ml
Jack Daniel’s Bourbon Teacher’s	Southern Comfort
Scotch Whisky	Campari
Slaine Irish Whiskey	Baileys
Johnny Walker Black Label, Single Malt Whisky	Malibu
Woodford Reserve Whiskey	Archers
	Tia Maria
	Pimms

TEQUILA 25m	Martini Reserva
Patron Silver Tequila Patron Cafe Tequila	Amaretto Disaronno