

# PRIVATE DINING MENU

£38

## PRE-DINNER DRINK

Glass of Prosecco Nua DOC

## 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 crispy polenta skin on herb mash with tender stem broccoli in a cream, white wine, spring onion & parsley sauce

**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.