

PRIVATE DINING MENU

£39.90

PRE-DINNER DRINK

Glass of Belstar Prosecco DOC NV

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 (V)

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

ZAZA

AUTHENTICALLY ITALIAN

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

PASTA & RISOTTO

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

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

Meatball Pappardelle - Pork & beef Italian meatballs served on giant pasta ribbons in a red wine & tomato sauce with a touch of chilli

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

MEAT & FISH (£3.00 supplement)

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

Slow Roasted Lamb Shank – Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash

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

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

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

Baileys | Amaretto | Limoncello | Slaine Irish Whiskey | Vecchia Romagna Brandy | Taylors LBV Port
Harveys Amontillado Solera Sherry | Frangelico

10% Service charge is added to all bills.
This goes directly to our staff. This menu cannot be used in conjunction with other offers.
(V) - Denotes Vegetarian