

BREAD & OLIVES

Marinated Olives – Mixed olives with garlic & herbs ⑤	4.5
Rustic Breads – Seeded tuscan bread, cross cut sour dough & grissini ⑤	5.9
Garlic Flatbread – With rosemary & rock salt ⑤	4.9
Garlic Flatbread with Tomato & Pesto – Made with a pomodoro sauce & pesto infused rocket leaves ⑤	5.9
Garlic Flatbread with Mozzarella – Made with imported Italian mozzarella ⑤	5.9

STARTERS

Bruschetta – Vine tomatoes, garlic, basil & rocket on toasted crostini ⑤	7.9
Funghi Fritti – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise ⑤	7.9
Calamari Fritti – Crispy calamari fritti served with a wedge of lime & tartar sauce	9.5
Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli sauce & garlic mayonnaise dip ⑤	8.5
Goat's Cheese Tart – Warm goat's cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction ⑤	8.9
Wild Mushroom & Chicken Liver Paté – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade	8.9
Meatballs on Char-grilled Polenta – Two of our signature recipe pork & beef Italian meatballs in a rich tomato sauce with a touch of chilli on char-grilled crispy polenta.	8.9
Smoked Salmon Crostini – Smoked salmon on toasted sourdough with lemon & dill mascarpone, crispy capers & micro herbs	9.9
Sautéed King Prawns	
- With cherry tomatoes, white wine, garlic & chilli, served with rustic bread	12.9
- With garlic butter, white wine, lemon & parsley, served with rustic bread	12.9

SALAD

Char-Grilled Chicken Salad – Crispy prosciutto, avocado, vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	14.9
Grilled Goat's Cheese Salad – Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts ⑤	13.9
Char-Grilled Sashimi Tuna Nicoise – Chargrilled tuna steak on baby new potatoes & green beans with mixed leaves, tomatoes, cucumber, olives & red onion, with a mustard vinaigrette, topped with anchovies & a soft boiled egg	19.9

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

⑤ = Vegetarian Dish

A discretionary service charge of 12.5% will be added to the bill. This goes directly to our staff.

MEAT & FISH

Pollo Diavola – Char-grilled marinated half chicken with spiced 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with French fries	17.9
Veal Milanese – Pan-fried veal in polenta and parmesan breadcrumbs, with spaghetti pomodoro & salad garnish	19.9
Slow Roasted Lamb Shank – Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	21.9
Pan Fried Calves Liver – Pan-fried calves liver with onion gravy, crispy pancetta & herb mash	17.9
Salmone Arrosto – Pan roasted fillet of salmon on herb mash with tender stem broccoli in a cream, white wine, spring onion & parsley sauce	19.9
Branzino – Fillet of sea bass with crispy polenta skin, tiger prawns, fresh spinach & peas on crushed new potatoes, in a cream, white wine & lemon butter sauce	19.9
Char-Grilled Sashimi Tuna Steak – Chargrilled tuna steak on Sardinian fregola pasta with sundried tomatoes, cucumber, raddish, green beans & tenderstem broccoli, finished with a lemon & herb dressing	19.9
Sautéed King Prawns	
- With cherry tomatoes, white wine, garlic & chilli, served with french fries	24.9
- With garlic butter, white wine, lemon & parsley, served with french fries	24.9

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.

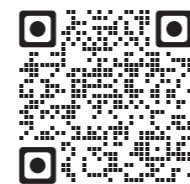
Rib Eye Steak & Fries	260g
Known as the butchers favourite, this cut has beautiful marbling that melts during cooking to give amazing flavour.	26.9
Fillet Steak & Fries	200g
The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.	28.9

WITH YOUR STEAK

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

SIDES

French fries	3.5	Green beans, spinach & garlic	4.5
Sweet potato fries	4.5	Tender stem broccoli & parmesan	4.9
Sautéed garlic mushrooms	3.9	House salad	4.5
Crispy zucchini	4.5		



Scan this QR code with your phone to view our Gluten Free & Allergen Menu

Food Allergies & Intolerances

Food prepared in our kitchen may contain traces of nuts.

If you have a food allergy, please notify your server.

PASTA

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

Penne Arrabbiata – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes ⑤	12.9
Salmon & Prawn Fettuccini – Fettuccini with fresh salmon & tiger prawns in a cream, tomato, dill & white wine sauce	14.9
Bucatini Amatriciana – Bucatini pasta with crispy pancetta & red onion in a cherry tomato sauce topped with crispy pangrattato	12.9
Spaghetti Carbonara – A classic Italian dish made with smoked pancetta, egg, parmesan & cream	13.9
Spaghetti & Meatballs – Our hand-made slow cooked signature pork & beef meatballs in a red wine & tomato sauce with a touch of chilli	15.9
Bucatini con Pesto – Bucatini pasta tossed with pesto genovese, sun-blushed tomatoes, olives & cherry tomatoes, Finished with vegetarian 'parmigiano' ⑤	12.9
Spaghetti Bolognese – Meat ragu made with minced beef, red wine & tomato	13.9
Linguine Pescatore – Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	17.9
Fettuccini Giardino – Fettuccini with goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce, with vegetarian 'parmigiano' ⑤	13.9
Lamb Ragu Fettuccini – Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan	14.9
Penne Toscana – Stone oven baked pasta with chicken, mushrooms & garlic in a cream & tomato sauce with melted mozzarella cheese	14.9
Crab & Prawn Linguine – Cornish crab & prawn linguini in a white wine, cream & tomato sauce	15.9

FILLED PASTA

Conchiglia con Pollo – Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a parmesan, cream & white wine sauce	14.9
Spinach & ricotta ravioli - Hand-made spinach & ricotta ravioli in a white wine & cherry tomato sauce with, baby basil & vegetarian 'parmigiano' ⑤	13.9

RISOTTO

Risotto Pollo e Funghi – Wild mushroom, chicken, white wine & tarragon	14.5
Risotto Vegetariana – Roasted Mediterranean vegetable risotto in a light tomato sauce with a touch of chilli ⑤	13.9

PIZZA

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

Margherita – Zaza's own tomato sauce with mozzarella cheese ⑤	11.9
Quattro Formaggi – Gorgonzola, goat's cheese, aged parmesan, buffalo mozzarella, tomato sauce ⑤	12.9
Campagnola – Goat's cheese, caramelised onion, roasted red peppers, cherry tomatoes, balsamic drizzle, tomato sauce, mozzarella ⑤	13.9
Carnoso – Roasted Italian sausage, chicken, oak smoked ham, caramelised onion, tomato sauce, mozzarella	14.9
Diavola – Spicy pepperoni, salami milano, fresh chillies, tomato sauce, mozzarella	13.9
Fiorentina – Spinach leaves, olives, garlic, tomato sauce & mozzarella, finished with an egg & vegetarian 'parmigiano' ⑤	13.9
Spicy 'Nduja – Spicy 'Nduja sausage, chicken, sautéed mushrooms, garlic, spinach & parmesan	14.9
Calzone Calabrese – Folded pizza filled with pepperoni, oak smoked ham, mushrooms, tomato & mozzarella, served with a pot of bolognese sauce	14.9
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	15.9