

PRIVATE DINING MENU

£47

3 Course Meal with
Pre-Dinner Drink

PRE-DINNER DRINK

Prosecco NV, via vai - Italy

STARTERS

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)

Sautéed King Prawns – King prawns sautéed with cherry tomatoes, white wine, garlic & chilli (£3 supplement)

ZAZA

AUTHENTICALLY ITALIAN

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

PASTA & RISOTTO

Spaghetti & Meatballs – Our hand made slow cooked pork and beef meatballs in red wine & tomato sauce with a touch of chilli

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

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

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

Trofie Amatriciana - Short twists of pasta in a tomato, basil & garlic sauce with crispy pancetta

MEAT & FISH (£5 supplement)

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

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, salad garnish

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, Vanilla & Mascarpone Cheesecake – Vanilla & mascarpone cheesecake with fresh strawberries, vanilla ice-cream & strawberry coulis

TOO FULL FOR DESSERT?

Enjoy an after dinner drink instead...

Baileys - Amaretto - Limoncello - Slaine Irish Whiskey
Vecchia Romagna Brandy

12.5% 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.