

# 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

**Chicken Parmigiana** – Chicken breast in seasoned breadcrumbs, topped with our classic pomodoro sauce, fior di latte mozzarella, parmigiano & fresh basil, served with roasted rosemary potatoes or spaghetti pomodoro

## 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.