

ZAZA

AUTHENTICALLY ITALIAN

VALENTINES MENU

Three Course Menu

£39

ANTIPASTI

Smoked Salmon

Beetroot, tomato & pickled cucumber salsa, burnt lime & crème fraiche, with toasted sour dough

Goat's Cheese Tart

Warm goat cheese, caramelized onion & beetroot tart, baby salad leaves, walnut & balsamic reduction (v)

Wild Mushroom & Chicken Liver Paté

With rustic bread & red onion marmalade

Calamari Fritti

Crispy calamari fritti served with a wedge of lime & tartar sauce

Mezzaluna Croccante

Fried pastry parcels filled with melted mozzarella cheese, with a chilli salsa (v)

Burrata con Pesto

Creamy burrata served on toasted focaccia with cherry tomatoes & pesto genovese (v)

MAIN COURSE

Half Roasted Chicken

Oven roasted boneless half chicken in a wild mushroom, pancetta & red wine sauce, served with parmesan crusted mash

Branzino

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

Trofie al Salmone

Twists of pasta with fresh salmon in a creamy, tomato & white wine sauce

Linguine Pescatore

Linguini pasta with fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce

Calzone Piadina

Folded flatbread filled with burrata, pesto, cherry tomato & basil sauce, topped with Parma ham, rucola & aged Parmesan

Fettuccine Giardino

Goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce (v)

Wild Mushroom & Truffle Risotto

Creamy risotto with shallots, porcini, oyster & portobello mushrooms, finished with aged parmesan & truffle oil (v)

Lamb Ragu Fettuccini

Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan shavings

Rib EyeSteak 10oz

(£7 Supplement)

Grass Fed, 28 day aged Rib Eye, served with french fries & a peppercorn sauce

FilletSteak 8oz

(£7 Supplement)

Grass Fed, 28 day aged Fillet, served with french fries & a peppercorn sauce

DOLCI

Berry Panna Cotta

Creamy vanilla panna cotta topped with a mixed berry compote

Tiramisu

Savoiardi sponge, coffee & marsala liqueur, with mascarpone, dusted with cocoa & amaretti crumb

Strawberry & Vanilla Cheesecake

With fresh strawberries, vanilla ice-cream & strawberry coulis

A 12.5% Service charge will be added to the bill. This goes directly to our staff. (v) - Vegetarian dish