

ZAZA

AUTHENTICALLY ITALIAN

OLD AMERSHAM

PRIVATE DINING MENU

£44

ON ARRIVAL

Glass of Prosecco

STARTERS

Bruschetta – Vine tomatoes, garlic, basil & rocket on toasted crostini (v)

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)

Calamari Fritti – Crispy fried calamari served with a wedge of lime & tartar sauce

Funghi Fritti – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise (v)

Wild Mushroom & Chicken Liver Paté – With rustic bread & red onion marmalade

PASTA

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

Mushroom & Goat's Cheese Tagliatelle – Mushrooms, thyme, crumbled goat's cheese, walnut pangrattato (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)

Spaghetti Carbonara – A classic Italian dish made with smoked pancetta, egg, parmesan & cream

Penne Salsiccia – Tuscan sausage, caramelised red onion & spiced N'duja in a cream & tomato sauce

Lamb Ragu Fettuccini – Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan

Penne Toscana – Oven-baked pasta with chicken & mushrooms in a cream & tomato sauce, topped with melted mozzarella

GRILLS & MAINS

(+£4 SUPPLEMENT)

Pollo Diavola – Char-grilled marinated half chicken, N'duja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with French fries

Branzino – Fillet of sea bass, herb mash & tender-stem broccoli with a cream, white wine, spring onion & parsley sauce

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

Chicken Parmigiana – Chicken breast in seasoned breadcrumbs, pomodoro sauce, mozzarella & 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 Cheesecake – Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla ice cream

TOO FULL FOR DESSERT?

Enjoy an after-dinner drink instead...

Baileys | Amaretto | Limoncello | Slane Irish Whiskey | Vecchia Romagna Brandy

(v) = Vegetarian Dish

Food Allergies & Intolerances: Food prepared in our kitchen may contain traces of nuts.
If you have a food allergy, please notify your server.