

# GROUP DINING MENU

*Three courses 24.90*

## STARTERS

**Paté di Fegato** – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade

**Goat's Cheese Tart** – Warm goat's cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction (V)

**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)

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

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

## MAINS

**Branzino** – Fillet of sea bass on crushed new potatoes with peas & spinach, finished with a tiger prawn, cream & white wine sauce

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

**Wild Mushroom Ravioli** – Hand-made ravioli filled with wild mushrooms in a light butter sauce scattered with wild mushrooms & vegetarian parmesan (V)

**Veal Milanese** – Pan-fried veal in polenta & parmesan breadcrumbs with spaghetti pomodoro, vine cherry tomato & rocket salad

**Linguine Pescatore** – Mussels, clams, calamari & tiger prawns with cherry tomatoes in a white wine, garlic & parsley sauce

**Tuna Fregola** – Fresh sashimi grade tuna loin, char-grilled to your liking & served on a warm citrus & vegetable pasta salad, served with caramelised onion marmalade

**Conchiglioni con Pollo** – Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a cream & white wine sauce

**Mediterranean Vegetable Risotto** – Roasted mediterranean vegetable risotto in a light tomato sauce with a touch of chilli (V)

**Pollo Piccante** – Oven roasted breast of chicken with roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with sweet potato fries

## STEAK *5.00 supplement.*

*Our award winning Grass-fed steaks are served with french fries and your choice of peppercorn sauce or garlic & parsley butter*

**Rib Eye** 280g

Known as the butchers favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.

**Marinated Sirloin** 280g

Rich in marbling with exceptional flavour & marinated in garlic, parsley, lemon & olive oil.

## DESSERT

**Tiramisu** – Coffee & marsala liqueur soaked sponge covered with mascarpone cream, dusted with cocoa & amaretti biscuits

**Tre Cioccolato** – Three layered chocolate dessert consisting of milk chocolate, ferrero & white chocolate foam

**Cherry Yoghurt Semifreddo Torte** – Frozen yoghurt on a toffee biscuit base topped with wild cherries

**Strawberry Cheesecake** – Baked vanilla cheesecake with fresh strawberries & strawberry coulis, served with vanilla ice cream

**ZAZA**  
AUTHENTICALLY ITALIAN

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

A discretionary service charge of 10% will be added to the bill. This goes directly to our staff. This menu cannot be used in conjunction with other offers.