

# ZAZA

AUTHENTICALLY ITALIAN

## APERITIF *Aperitivo...*

<b>Aperol Spritz</b> – Prosecco, aperol liqueur & a splash of soda over ice	6.90
<b>Bellini</b> – Strawberry or raspberry bellini made with chilled prosecco	7.50
<b>Hugo</b> – Prosecco, elderflower liqueur, soda, fresh mint, lime*	8.50

*\*25% of all Hugo Cocktail sales go to the children of Breakspare school in Abbots Langley. Breakspare teaches children from the ages of 3 to 19 with severe learning difficulties.*

## BREAD & OLIVES *Pane e olive...*

<b>Marinated Olives</b> – Mixed olives with garlic & herbs ⑤	3.50
<b>Rustic Breads</b> – Seeded tuscan bread, cross cut sour dough & grissini ⑤	4.50
<b>Garlic Flatbread</b> – With rosemary & rock salt ⑤	4.20
<b>Garlic Flatbread with Tomato &amp; Pesto</b> – Made with a pomodoro sauce & pesto infused rocket leaves ⑤	4.50
<b>Garlic Flatbread with Mozzarella</b> – Made with imported Italian mozzarella ⑤	4.50

## STARTERS *Antipasti...*

<b>Bruschetta</b> – Vine tomatoes, garlic, basil & rocket on toasted crostini ⑤	5.90
<b>Funghi Fritti</b> – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise ⑤	6.90
<b>Tiger Prawn Skewers</b> – Char-grilled tiger prawn skewers with courgettes, red peppers & onion on citrus & herb fregola salad, homemade chilli salsa	9.90
<b>Funghi al Gorgonzola</b> – Oven baked portobello mushrooms with gorgonzola & mozzarella, served with rustic bread ⑤	6.90
<b>Crostini con Salmone</b> – Smoked salmon & lemon dill mascarpone on toasted sourdough, with lemon zest & crispy capers	7.90
<b>Spicy King Prawns</b> – Mediterranean king prawns sautéed with cherry tomatoes, white wine, garlic & fresh chillies	9.90
<b>Calamari Fritti</b> – Crispy calamari fritti served with a wedge of lime & tartar sauce	6.90
<b>Mezzaluna Croccante</b> – Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli or garlic mayonnaise dip ⑤	5.90
<b>Goat's Cheese Tart</b> – Warm goat's cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction ⑤	6.90
<b>Paté di Fegato</b> – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade	6.90

## Food Allergies & Intolerances

Please ask a member of staff for our Allergen Menu

**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.*

⑤ – Vegetarian Dish

## MEAT & FISH *Carne e Pesce...*

<b>Pollo Piccante</b> – Oven roasted breast of chicken with roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with sweet potato fries	13.90
<b>Veal Milanese</b> – Pan-fried veal in polenta & parmesan breadcrumbs with spaghetti pomodoro, vine cherry tomato & rocket salad	14.90
<b>Slow Roasted Lamb Shank</b> – Slowly roasted lamb shank in a rosemary & minted gravy on herb mash	15.90
<b>Pan Fried Calves Liver</b> – Pan-fried calves liver with onion gravy, crispy pancetta & herb mash	14.90
<b>Salmone Arrosto</b> – Roast fillet of salmon with tender stem broccoli in a cream & white wine sauce, served with sweet potato fries	15.90
<b>Branzino</b> – Fillet of sea bass on crushed new potatoes with peas & spinach, finished with a tiger prawn, cream & white wine sauce	15.90
<b>Tuna Fregola</b> – Fresh sashimi grade tuna loin, char-grilled to your liking & served on a warm citrus & vegetable pasta salad, served with caramelised onion marmalade	14.90
<b>Spicy King Prawns</b> – Mediterranean king prawns sautéed with cherry tomatoes, white wine, garlic & fresh chillies, served with french fries	18.90

## STEAK *Bistecca...*

*‘We use award winning british butchers who supply our steaks from ethically reared grass-fed cattle. We simply season them with sea salt and cracked black pepper before cooking to your liking.*

**All steaks are served with french fries & your choice of steak sauce or herb butter**

<b>Rib Eye</b>	280g
Known as the butchers favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour.	20.90
<b>Fillet</b>	280g
The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.	22.90
<b>Marinated Sirloin</b>	200g
Rich in marbling with exceptional flavour & marinated in garlic, parsley, lemon & olive oil.	19.90
<b>Pavé Steak</b>	220g
The Pavé is from the heart of the rump. This is a very lean steak with no external fat that is packed full of flavour. Best cooked medium rare	17.90

## WITH YOUR STEAK

<b>Steak Sauces</b>	<b>Herb Butters</b>
Peppercorn	Garlic & parsley
Red wine & mushroom	Chilli & lime

## SIDES *Contorni...*

French fries	3.50	Spinach with roasted garlic	3.50
Sweet potato fries	3.90	Green beans & parmesan shavings	3.50
Sautéed garlic mushrooms	3.50	Caprese salad	3.90
Crispy zucchini	3.50	Mixed leaf salad	3.50

## PASTA

**Sauces made from scratch with fresh ingredients from the point of order...**

<b>Penne Arrabbiata</b> – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes ⑤	9.50
<b>Conchiglioni con Pollo</b> – Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a parmesan, cream & white wine sauce	10.90
<b>Fettuccine con Salmone</b> – Spinach fettuccine with fresh salmon & tiger prawns in a creamy dill & white wine sauce	12.90
<b>Spaghetti Carbonara</b> – A classic Italian dish made with smoked pancetta, egg, parmesan & cream	9.90
<b>Meatball Pappardelle</b> – Pork & beef Italian meatballs served on giant pasta ribbons in a red wine & tomato sauce with a touch of chilli	10.90
<b>Spaghetti Bolognese</b> – Meat ragu made with minced beef, red wine & tomato	9.90
<b>Linguine Pescatore</b> – Fresh mussels, clams, calamari & tiger prawns in a cherry tomato, white wine, garlic & parsley sauce	13.90
<b>Fettuccine Giardino</b> – Spinach fettuccine, goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce with vegetarian parmesan ⑤	9.90
<b>Lamb Ragu Pappardelle</b> – Giant pasta ribbons with slow roasted lamb ragu, finished with fresh parmesan & crispy rosemary	11.90
<b>Penne Toscana</b> – Stone oven baked pasta with chicken, mushrooms & garlic in a cream & tomato sauce with melted mozzarella cheese	10.90

## FILLED PASTA & RISOTTO *Pasta ripiena e risotti...*

<b>Wild Mushroom Ravioli</b> – Hand-made ravioli filled with wild mushrooms in a light butter sauce scattered with wild mushrooms & vegetarian parmesan ⑤	10.90
<b>Mediterranean Vegetable Risotto</b> – Roasted mediterranean vegetable risotto in a light tomato sauce with a touch of chilli ⑤	10.90
<b>Crab &amp; Tiger Prawn Risotto</b> – Finished with fresh lemon zest	11.90

## PIZZA

**‘We make our pizza dough in house using flour imported from Italy...**

<b>Margherita</b> – Zaza's own tomato sauce with mozzarella cheese ⑤	9.90
<b>Campagnola</b> – Goat's cheese, caramelised onion, roasted red peppers, cherry tomatoes with balsamic drizzle ⑤	10.90
<b>Carnoso</b> – Chargrilled chicken, roasted Italian sausage, oak smoked ham, caramelised onion	11.50
<b>Diavola</b> – Spicy pepperoni, salami milano & fresh chillies	10.90
<b>Rucola</b> – Sliced parma ham, wild rocket & parmesan shavings	11.50
<b>Fiorentina</b> – Mozzarella & spinach with garlic & olives, finished with an egg ⑤	10.90
<b>Calzone Calabrese</b> – Folded pizza filled with oak smoked ham, pepperoni, mushrooms, tomato & mozzarella, drizzled with bolognese sauce	12.90

## SALAD *Insalata...*

<b>Char-Grilled Chicken Salad</b> – Crispy prosciutto, baby mozzarella, vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	10.90
<b>Salad Niçoise</b> – Seared fresh yellowfin tuna steak on green beans, new potatoes, olives, anchovies & red onion with tomatoes, free range egg & vinaigrette	13.90
<b>Grilled Goat's Cheese Salad</b> – Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts ⑤	11.90

## PROSECCO & CHAMPAGNE

	Btl	125ml
<b>Prosecco DOC</b> – Batiso	26.90	5.50
<b>Spumante Rosé</b> – Batiso	28.90	
<b>Moet &amp; Chandon</b>	59.00	
<b>Veuve Cliquot</b>	69.00	

## WHITE WINE

	Btl	175ml
<b>Trebbiano d’Abruzzo</b> – Falco	16.90	
Italy – delicate, dry & Smooth		
<b>Chenin Blanc</b> – Cape 312	18.90	4.90
South Africa – dry, mixtures of honey & lime		
<b>Chardonnay</b> – Ai Galli	20.90	
Italy – unoaked, dry with good structure		
<b>Pinot Grigio</b> – Ai Galli	20.90	5.10
Italy – dry, fresh tasting, overtones of fruit		
<b>Rioja Blanco</b> – Ondarre	22.90	5.60
Spain – Fresh fruity nose, lively tropical fruit aromas		
<b>Fiano</b> – La Voliera	22.90	
Italy – Crisp, fresh & persistant, fruity bouquet		
<b>Sauvignon Blanc</b> – Aotearoa	23.90	5.90
Marlborough, New Zealand – Fresh, zippy, fruit aromas		
<b>Gavi di Gavi</b> – Ca da Meo	26.90	6.90
Italy – peachy freshness, ripe lychee, citric twist		
<b>Chablis</b> – Georges Rimbart	34.90	
France – refreshingly dry, citrus tones, true elegance		

## ROSÉ WINE

	Btl	175ml
<b>Zinfandel Rosé</b> – Pacific Heights	18.90	4.90
California – Intense, fruity, hints of raspberry		
<b>Pinot Grigio Blush</b>	20.90	5.10
Italy – invigorating, floral, dry		

## RED WINE

	Btl	175ml
<b>Montepulciano d’Abruzzo</b> – Falco	16.90	
Italy – fruit aromas, mellow spices & tannins		
<b>Cabernet Sauvignon</b> – Los Pastos	18.90	4.90
Chile – smooth, easy drinking, ripe blackcurrant flavour		
<b>Nero D’avola</b> – Andrero	20.90	
Italy – intense, fruity, notes of herbs & spices		
<b>Merlot</b> – Andrero	20.90	5.10
Italy – honey, apricot, gingerbread scent		
<b>Shiraz</b> – Auction House	22.90	5.60
Australia – rich, rounded, soft tannins		
<b>Rioja Crianza</b> – Carrizal	23.90	
Spain – warm finish, aromas of black fruit & vanilla		
<b>Chianti</b> – Buca Vecchia	24.90	6.20
Italy – full ruby red, hints of raspberries & almonds		
<b>Malbec Colleccion</b> – Michel Torino	26.90	6.90
Argentina – delicious, intense, big & rich		
<b>Pinot Noir</b> – Michel Torino	26.90	
Argentina – juicy, fragrant with a hint of spice		
<b>Salice Salentino Reserva</b> – Menhir Salento	27.90	
Italy – full bodied, dry & smooth on the palate		
<b>Primitivo</b> – Di Manduria	29.90	
Italy – notes of plumb & chocolate, aged in American oak barrels		
<b>Barolo</b> – Cavalieri di moasca	34.90	
Italy – red berries, raspberries, cinnamon & pepper		

## BEER & CIDERS

		568ml Bottle
<b>CIDER</b>		
Magners 4.5% abv		4.20
<b>DRAUGHT BEER</b> <i>(Where available)</i>		
Peroni Nastro Azzurro 5.1% abv	Half	3.00
	Pint	5.50
<b>BOTTLED BEER</b>		330ml Bottle
Peroni Nastro Azzurro 5.1% abv		3.95
Moretti 4.6% abv		3.95

## SOFT DRINKS & JUICES

	320ml Bottle
<b>PREMIUM ORGANIC SOFT DRINKS</b>	
Sicilian Lemonade	3.20
Raspberry Crush	3.20
Wild Elderflower Bubbly	3.20
<b>PREMIUM ORGANIC FRUIT JUICE</b>	240ml Bottle
Apple Juice	3.20
Apricot & Apple Juice	3.20
Orange Juice	3.20
<b>MINERAL WATER</b>	500ml Bottle
Still	2.95
Sparkling	2.95
<b>SOFT DRINKS</b>	330ml Bottle
Coke	2.90
Diet Coke	2.90
Sprite	2.90

## SPIRITS & LIQUEURS

	From 3.25
Gordon's Gin	Vecchia Romagna Brandy
Bombay Sapphire Gin	Courvoisier Brandy
Smirnoff Vodka	Chivas Regal 12yrs
Grey Goose Vodka	Remy Martin VSOP Cognac
Jack Daniel's Bourbon	Southern Comfort
Teacher's Scotch Whisky	Martini Bianco, Rosso, Dry
Jameson's Irish Whiskey	Campari
Johnny Walker Black Label, Single Malt Whisky	Baileys
Captain Morgan's Dark Rum	Malibu
Morgan's Spiced Rum	Archers
Bacardi Superior Rum	Tia Maria
	Pimms