

antipasti

- Marinated olives** 1.95
Black and green olives in a lemon, lime, parsley, chilli and garlic marinade **v**
- Sardinian rosemary and sea salt flat bread** 3.50
Homemade and stonebaked, finished with semolina flour, extra virgin olive oil, fresh rosemary and Maldon salt flakes **v**
- Bruschetta di pomodoro** 4.75
Fresh tomato, extra virgin olive oil, fresh basil and garlic on three toasts **v**
- Antipasto di carne** 8.75
Selection of cured meats, parmesan shavings and olives, served with homebaked rustic bread
- Antipasto di verdura** 8.75
Selection of chargrilled and marinated vegetables, orange and olives, served with homebaked rustic bread **v**
- Crostone con fegato** 7.95
Toasted garlic-rubbed homebaked rustic bread, topped with chicken liver sauteed with white wine and fresh sage
- Crostone con peperoni e formaggio** 7.95
Toasted garlic-rubbed homebaked rustic bread, topped with our chargrilled and marinated red peppers and melted goat's cheese, served with homemade red onion marmalade **v**
- Zuppa di cozze** 8.50/12.95
Fresh mussels in a spicy tomato, white wine and garlic, served with toasted homebaked rustic bread
- Caprese bufala** 7.50
Buffalo mozzarella, tomato, fresh basil, olives and extra virgin olive oil, served with homebaked rustic bread **v**
- Minestra** 4.75
Homemade vegetable soup served with homebaked rustic bread **v**

**peasant's™
lunch** 

Quality italian basics,
satisfying after a hard day in
the field.

Available every day until 6.30pm

primi

- Linguine ai funghi** 7.95
Linguine pasta with a selection of mushrooms, garlic, garden herb oil & rocket **v**
- Linguine alle cozze** 8.50
Linguine pasta with fresh mussels, garlic, olive oil, chilli, white wine and freshly diced tomato
- Tagliatelle al fegato** 8.50
Egg tagliatelle and chicken livers sauteed with white wine, fresh sage and onion
- Tagliatelle ai vegetali** 8.50
Egg tagliatelle with fresh courgette, aubergine, red pepper, onion, tomato and freshly chopped basil **v**
- Malloreddus alla campidanese** 8.50
Sardinian 'little bulls' pasta with fresh Italian sausage, onion, white wine, tomato salsa, courgette and a touch of cream
- Penne pesto rosso** 7.75
Penne pasta with sunkissed tomato, fresh basil, toasted pinenuts and parmesan pesto **v**
- Penne pomodoro** 5.65
Penne pasta with a tomato and fresh basil salsa **v**
- Penne con polpette** 7.95
Penne pasta with homemade pork and beef meatballs in a rich tomato and fresh oregano salsa
- Panciotti di pesce** 7.50 & 12.50
Pasta parcels, filled with king scallops and king prawns, served with a tomato and basil salsa
- Lasagne al forno** 8.95
Oven-baked layers of egg pasta, pork and beef ragu, tomato salsa and bechemel, topped with mozzarella
- Risotto ai funghi** 8.50
Porcini and mixed mushrooms, onion, garlic and white wine **v**
- Risotto ai gamberoni** 10.75
King prawns, pure saffron, garlic, onion, white wine, cherry tomatoes, rocket and a touch of chilli
- contorni**
- Green or mixed salad** 2.95
Honey roast parsnips & carrots 3.00
Rosemary roast potatoes 2.60
Homebaked rustic bread 1.85

All major credit cards are accepted except Amex & Diners.

Prices are inclusive of 20% VAT

There is no service charge added to your bill, so no unwelcome surprises

Open Tuesday, Wednesday, Thursday, Friday and Saturday. Closed Sunday & Monday.

Lunch 11:30-2:30 Kitchen closes 2:00

Dinner 5:00-10:30 Kitchen closes 9:30

CAFFÈ ZONZO
real italian

secondi

- Zuppa di cozze** 8.50/12.95
Fresh mussels in a spicy tomato, white wine and garlic, served with toasted homebaked rustic bread
- Pollo refritto** 8.75
Boned chicken thighs sauteed in white wine, garlic and fresh rosemary, served with rosemary roast baby potatoes
- Pollo San Gimignano** 11.50
Cornfed chicken breast with olives, sundried tomato and white wine, topped with melted pecorino cheese, served with roast vegetables
- Tagliata** 15.00
Prime sirloin steak, marinated with garlic, extra virgin olive oil and fresh herbs, chargrilled and served sliced on a mixed leaf and rocket salad, topped with parmesan shavings and drizzled with a honey balsamic vinegar reduction
- Insalata di bistecca** 8.95
Strips of sirloin steak sauteed with white wine, basil, a hint of chilli and rocket, with mixed leaves and parmesan shavings, served warm

pizze

- Classic Italian stonebaked pizza, san marzano tomato salsa with fresh oregano and fior di latte mozzarella
- Margherita** 6.50
Tomato and mozzarella **v**
- Napoli** 7.95
Tomato, mozzarella, anchovies and capers
- Primavera** 8.50
Tomato, mozzarella, Sardinian pecorino cheese, Parma ham, with fresh rocket
- Funghi** 7.50
Tomato, mozzarella, mushrooms sauteed with garlic, white wine and fresh herb oil **v**
- Piccante** 7.50
Tomato, mozzarella, salami and chilli
- Campidanese** 7.95
Tomato, mozzarella, fresh Italian sausage, chargrilled courgette and sauteed onion

v Suitable for vegetarians