

NEW YEAR'S EVE

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 3.75
Homemade and stonebaked, finished with semolina flour, extra virgin olive oil, fresh rosemary and Maldon salt flakes **v**

Antipasto Misto 11.50
A sharing plate of Italian cured meats and cheeses with grilled and marinated vegetables, served with rustic bread

Crostone con fegato 7.95
Toasted garlic-rubbed homebaked rustic bread, topped with chicken liver sauteed with white wine and fresh sage

Zuppa di cozze 8.50
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**

Zuppa di lenticche e castagne 6.50
A traditional Italian soup of lentils, chestnuts and red wine, served with herbed croutons

Midnight Blush

Banda Rossa Prosecco, orange juice and aperol, finished with pomegranate seeds
5.00

Last Food Orders 8.30pm

primi

Linguine alle cozze 8.95
Linguine pasta with fresh mussels, garlic, olive oil, chilli, white wine and freshly diced tomato

Tagliatelle al fegato 8.95
Egg tagliatelle and chicken livers sauteed with white wine, fresh sage and onion

Tagliatelle ai vegetali 8.95
Egg tagliatelle with fresh courgette, aubergine, red pepper, onion, tomato and freshly chopped basil **v**

Malloreddus alla campidanese 8.95
Sardinian 'little bulls' pasta with fresh Italian sausage, onion, white wine, tomato salsa, courgette and a touch of cream

Penne pesto rosso 8.75
Penne pasta with sun-kissed tomato, fresh basil, toasted pinenuts and parmesan pesto **v**

Vincigrassi 9.50
A rich lasagne of wild mushrooms, prosciutto, parmesan cheese, marsala wine and white truffle oil, served with rocket

Panciotti di pesce 8.50 & 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 gamberoni 10.75
King prawns, pure saffron, garlic, onion, white wine, cherry tomatoes, rocket and a touch of chilli

Risotto di zucca 9.50
A creamy risotto of butternut squash, with garlic, onion and white wine, finished with crumbled goat's cheese

sides

Green or Mixed salad 2.95

Honey roast parsnips and carrots 3.00

Rosemary roast potatoes 2.60

Peas, onions and smoked pancetta 3.00

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

secondi

Zuppa di cozze 12.95
Fresh mussels in a spicy tomato, white wine and garlic, served with toasted homebaked rustic bread

Stinco di Agnello e fagioli 15.00
Braised lamb shank, very slowly cooked with carrots, celery, beans and garlic in a red wine and rosemary salsa, served on creamy mashed potato

Tagliata 15.00
Prime sirloin steak, marinated with garlic, extra virgin olive oil and fresh herbs, chargrilled and served sliced on a rocket salad, topped with parmesan shavings and drizzled with a balsamic reduction. served with pancetta roast potatoes

Pollo San Gimignano 12.75
Cornfed chicken breast with olives, sundried tomato and white wine, topped with melted pecorino cheese, served with roast vegetables

Pollo dolcelatte 12.50
Chicken breast, pancooked with a dolcelatte cheese sauce and served with roast vegetables

Branzino vegetali 14.50
Fillets of sea bass, pan cooked with a julienne of red pepper, aubergine and courgette, with a white wine, cherry tomato and basil salsa, served on mixed leaves

pizze

Classic Italian stonebaked pizza, san marzano tomato salsa with fresh oregano and fior di latte mozzarella

Margherita 7.50
Tomato and mozzarella **v**

Napoli 8.95
Tomato, mozzarella, anchovies and capers

Primavera 9.50
Tomato, mozzarella, Sardinian pecorino cheese, Parma ham, with fresh rocket

Funghi 8.50
Tomato, mozzarella, mushrooms sauteed with garlic, white wine and fresh herb oil **v**

Piccante 8.50
Tomato, mozzarella, salami and chilli

Campidanese 9.00
Tomato, mozzarella, fresh Italian sausage, chargrilled courgette and sauteed onion

v Suitable for vegetarians

CAFFÈ ZONZO
real italian