

# Christmas Menu 2017

AVAILABLE FROM 1 DECEMBER

## Bruschetta alla melanzane e taleggio 6.50

Rustic bread toasts with chargrilled aubergine, topped with Taleggio cheese melt and a balsamic reduction v

## Triangoli al pesce spada 8.50

Triangular parcels filled with swordfish, ricotta cheese, wild fennel, shallot and garlic, with a salsa of mussels, leek, diced tomato and white wine

## Zuppa di lenticche e castagne 6.00

A traditional Italian soup of lentils and chestnuts and red wine served with herbed croutons v

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## Branzino alla brace 15.00

Whole sea bass, char-grilled with lemon and fresh thyme, served with tomato, red onion and capers

## Stinco di agnello e fagioli 15.00

Braised lamb shank, very slowly cooked with carrots, celery and garlic and a casserole of mixed beans in a red wine and rosemary salsa, served on a creamy mashed potato

## Risotto di zucca 9.50

A creamy risotto of butternut squash, with garlic, onion and white wine and finished with crumbled goat's cheese v

## Pollo alla marsala 12.50

Strips of chicken breast sauteed with garlic, fresh herbs, mushrooms and marsala wine, served with mixed roast vegetables

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## Torta caprese 5.00

This rich capri cake is made with ground almonds instead of flour and the finest dark chocolate, served with crème fraîche

## Ananas al rum 5.00

Oven caramelised fresh pineapple, with white rum, served with Italian coconut ice cream

## Italian pastries 5.00

An assortment of four delicious mignons

**CAFFÈ ZONZO**  
*real italian*

*Buone feste*

FOR PARTIES OF 6 OR MORE A 10% SERVICE CHARGE WILL APPLY

