

# ZAGARONE

*It all starts with an aperitivo...*

Negroni	8.95	Aperol Spritz	5.95
Americano	7.95	Campari & Soda	5.95
Prosecco	5.95	Gin & Tonic	7.95

## Red Wine

	175ml	Bottle
Zagarone House Wine <i>The wine displays a ruby red colour and a fascinating fresh bouquet. The flavour is dry, well balanced and fruity.</i>	4.55	16.95
Montepulciano d'Abruzzo <i>Montepulciano grape, dry, full bodied, soft and rounded with fine and harmonious balance.</i>	5.95	19.95
Chianti (Manager Recommendation) <i>Broad and persistent bouquet with violet and plum notes. Harmoniously dry taste with a pleasant fullness and outstanding balance and body. Great power and elegant texture.</i>	6.95	23.95
Primitivo di Manduria <i>100% Primitivo aged for 12 months. Dark ruby red with intense notes of plums, wildberry jam and sweet spices.</i>		24.95
Nepente di Oliena <i>100% Cannonau di Sardegna matured 12 months. Brilliant, deep, ruby red; broad and persistent on the nose with hints of almond blossom notes and spicy hints. Dry.</i>		26.95
Barolo <i>A well structured classic Barolo with a characteristic ethereal and intense bouquet. It is complex and full bodied with a long finish.</i>		39.95

## White Wine

	175ml	Bottle
Zagarone House Wine <i>Middle intense straw yellow colour with golden streaks. Fresh and fruity bouquet with floral notes. Dry, harmonic and full flavoured, balanced by a clean, crisp acidity and dry finish.</i>	4.55	16.95
Pinot Grigio <i>A very elegant 100% Pinot Grigio. Fresh bouquet with hints of acacia flowers and spicy tones. Attractively fully flavoured, well balanced with a very long finish.</i>	5.95	19.95
Sauvignon <i>A fruity persistent 100% Sauvignon with an attractive pale straw yellow with green reflections. The aroma is fresh and intense with scents of green peppers, elderflowers and sage.</i>	6.50	22.95
Gavi di Gavi <i>An elegant and refreshing wine, made from Cortese grapes. It is fruity with scents of green apple, lime and pear echoed on the palate along with a good freshness.</i>		27.95

## Beer

Peroni (bottle)	3.95
Ichnusa (bottle - Sardinia)	4.35
Meantime London Pale Ale (draught - 0.4l)	3.95
Meantime London Lager (draught - 0.4l)	3.95

## Soft drinks

Lemonade	2.50
Coke	2.50
Diet Coke	2.50
Juice (Orange, Pineapple, Apple, Cranberry)	2.00
San Pellegrino Lemonata	2.75
San Pellegrino Arancia	2.75

## BREAD

Garlic tomato pizza bread	5.55
Garlic & mozzarella pizza bread	5.95
Bruschetta di pomodoro <i>Chargrilled bread with fresh tomatoes, basil &amp; olive oil</i>	4.95
Focaccia al rosmarino	3.95
Crostone misto (serves 2) <i>Mixed bruschetta: goats cheese &amp; sundried tomatoes; fresh tomato, basil &amp; garlic; aubergines, mozzarella &amp; peppers</i>	11.95

## ANTIPASTI

Marinated olives	3.95
Caprese di bufala e pomodoro <i>Buffalo mozzarella with fresh tomatoes &amp; basil</i>	6.95
Fritturina di calamari e zucchini <i>Crispy deep-fried calamari &amp; zucchini with aioli</i>	7.95
Formaggio con vegetali grigliati <i>Goats cheese, marinated aubergines, peppers &amp; courgettes</i>	7.95
Antipasto Zagarone (serves 2) <i>Mixed Italian meat, cheese, buffalo mozzarella &amp; olives</i>	14.95
Fritto misto di pesce (serves 2) <i>Deep-fried calamari, king prawns &amp; courgettes with aioli</i>	15.95

## INSALATE

Mozzarella di bufala e prosciutto <i>Buffalo mozzarella &amp; parma ham served with rocket &amp; fresh tomatoes</i>	10.95
Insalata di pollo <i>Mixed rocket salad with grilled chicken breast, goats cheese &amp; sundried tomatoes</i>	12.95
Insalata di tonno <i>Mixed rocket salad with grilled tuna steak, mozzarella &amp; fresh tomatoes</i>	13.95

## SECONDI

Melanzana alla parmigiana <i>Baked aubergines with mozzarella &amp; rich tomato sauce</i>	10.95
Pollo ai funghi & gorgonzola <i>Roast chicken breast in a rich blue cheese, tomato &amp; mushroom sauce, served with roast potatoes</i>	13.25
Carré d'agnello alla menta <i>Rack of lamb with mint dressing, served with roast potatoes</i>	17.95
Cotoletta alla milanese <i>Veal escalope in crispy parmesan breadcrumbs, served with spaghetti pomodoro</i>	15.95
Scaloppina di vitello ai funghi selvaggi <i>Veal escalope, cooked in a wild mushroom, garlic, onion &amp; white wine sauce, served with roast new potatoes</i>	15.95
Spigola arrostita <i>Whole fresh seabass, served with rocket &amp; cherry tomatoes</i>	15.95

## SIDES

Green beans with cherry tomatoes	3.25
Spinach with garlic	3.25
Chunky chips	3.55
Crispy zucchini	3.95
Roast new potatoes	2.95
Rocket & fresh tomato salad	4.95
Tomato & onion salad	3.95
Mixed salad	4.95

## PASTA

Lasagne della casa	10.45
Spaghetti alla Carbonara <i>Spaghetti with smoked bacon, egg &amp; cream</i>	9.95
Pappardelle alla Bolognese <i>Handmade flat spaghetti with a traditional Italian rich beef sauce</i>	9.95
Spaghetti allo scoglio <i>Spaghetti with king prawns, clams, mussels, calamari with cherry tomatoes, garlic, onions &amp; chilli</i>	11.9
Pappardelle con trancio di tonno <i>Handmade flat spaghetti with grilled tuna steak, capers, anchovy, olives, cherry tomatoes, onions &amp; chilli</i>	13.95
Spaghetti con gamberoni e rucola selvatica <i>Spaghetti with king prawns, cherry tomatoes, rocket, onions &amp; fresh chilli</i>	12.95
Spaghetti alle vongole veraci e pomodorini <i>Spaghetti with fresh clams, cherry tomatoes, garlic &amp; chilli</i>	11.95
Rigatoni Arrabiata <i>Short tube pasta with tomatoes, garlic &amp; fresh chilli</i>	9.45
Ravioli di ricotta e spinaci con mascarpone e pomodoro <i>Handmade pasta parcels filled with ricotta cheese &amp; spinach, served with a rich tomato &amp; mascarpone sauce</i>	11.95
Rigatoni all'amatriciana <i>Short tube pasta with smoked bacon, onions, tomato &amp; white wine</i>	10.95
Gnocchi di patate con ragu' d'agnello con rosmarino e timo <i>Traditional potato dumplings with a rich lamb &amp; tomato sauce, seasoned with rosemary &amp; thyme</i>	12.95
Risotto del pescatore <i>Italian rice with king prawns, clams, mussels, calamari with cherry tomatoes, garlic, onions &amp; chilli</i>	12.95
Risotto con salsiccia e funghi selvatici <i>Italian rice fresh sausage &amp; wild mushrooms</i>	11.95

## PIZZA (Any pizza can be made on a gluten free base - £2 extra)

Margherita <i>Tomato sauce &amp; mozzarella</i>	7.95
Calabrese <i>Tomato sauce, mozzarella, pepperoni, peppers &amp; chilli</i>	9.95
Parma <i>Tomato sauce, mozzarella, parma ham &amp; rocket</i>	11.95
Napoli <i>Tomato sauce, mozzarella, olives, capers &amp; anchovies</i>	9.75
Quattro Stagioni <i>Tomato sauce, mozzarella, pepperoni, ham, mushrooms, olives &amp; artichokes</i>	10.75
Bionda <i>Tomato sauce, mozzarella, gorgonzola, pepperoni, rocket &amp; chilli</i>	10.95
Capretto <i>Tomato sauce, mozzarella, chicken, goats cheese &amp; peppers</i>	10.95
Calzone Carni <i>Rolled pizza filled with mozzarella, pepperoni &amp; ham, topped with tomato sauce</i>	11.95
Verde <i>Tomato sauce, smoked mozzarella, aubergine, rocket &amp; sundried tomato</i>	9.45
Zagarone <i>Tomato sauce, smoked mozzarella, sausage, spinach &amp; parmesan shavings</i>	11.95
Hawaiian <i>Tomato sauce, mozzarella, ham &amp; pineapple</i>	9.95
Mediterranea <i>Tomato sauce, mozzarella, goats cheese, sundried tomatoes &amp; pesto</i>	9.95
Vegetariana <i>Tomato sauce, mozzarella, mushrooms, artichokes, spinach, olives, peppers</i>	9.45