

## BRUSCHETTERIA

### MIXED OLIVES v 3.95

**PADRON PEPPERS v 3.95**  
With salt flakes & crispy shallots

**ARTISAN MIXED BREADS v 5.95**  
With olive tapenade

**PANE ALL'AGLIO**  
- garlic bread with wild rocket & parmesan 5.95  
- garlic bread with mozzarella v 5.95  
- garlic bread with tomato v 5.50

**BRUSCHETTA AL POMODORO v 7.25**  
Toasted Artisan bread with freshly chopped tomatoes marinated in extra virgin olive oil, garlic & basil with a hint of chilli

**BRUSCHETTA AI FUNGHI v 7.25**  
Toasted Artisan bread with sautéed mushrooms, garlic, parsley & a hint of chilli

## ANTIPASTI

**ANTIPASTO MISTO 8.25**  
A selection of specially imported Italian cured meats, mixed olives, cheese & speciality breads

**ZUPPA DEL GIORNO v 5.25**  
Freshly homemade soup of the day, served with warm Artisan bread

**MOZZARELLA FRITTA v 7.95**  
Mozzarella cheese coated in breadcrumbs, deep fried & served with a rich tomato salsa

**COZZE ALLA CREMA 7.95**  
Mussels cooked in onion, cream, garlic, white wine & parsley, served with toasted Artisan bread

**COZZE AL POMODORO 7.95**  
Mussels cooked in a white wine, onion, garlic & spicy tomato sauce, served with toasted Artisan bread

**CALAMARI FRITTI 7.95**  
Shallow fried salt & pepper baby squid served with a lime mayonnaise

**GAMBERONI ALLA PORTOGHESE 10.25**  
Fresh water king prawns sautéed in garlic, chilli, spring onions, white wine & parsley, served with Artisan bread

**GAMBERONI SOFIA 10.25**  
Fresh water king prawns in a Peroni batter served with a fresh homemade spicy tomato salsa

**FUNGHI ALL'AGLIO v 7.95**  
Large flat mushrooms oven baked in garlic, white wine & cream with a hint of chilli

**CAPASANTE CON PORCHETTA 12.50**  
Fresh pan seared scallops with Tuscan black pudding & belly pork with a honey, cinnamon, orange & star anise dressing

**INSALATA ZINIZ 8.95**  
Specially imported creamy Burrata & Parma ham salad with roast vine tomatoes & garlic toasted Artisan bread croutons

## PASTA E RISOTTI

*Ziniz presents the finest pastas, Arborio rice & handmade Artisan egg pasta parcels filled with flavoursome ingredients used in Tuscan cuisine. All of our pasta dishes can be served with gluten free pasta on request. All pasta starters 8.25.*

**TAGLIATELLE AL CINGHIALE 12.50**  
A Tuscan favourite of egg pasta ribbons served in a tasty authentic wild boar ragu

**TAGLIATELLE CARBONARA 11.95**  
Tagliatelle in a cream, Italian eggs, parmesan, parsley & bacon sauce

**TAGLIATELLE ALFONSO 11.95**  
Tagliatelle with a chicken, mushroom & cream sauce

**LINGUINI AL GRANCHIO 13.75**  
Linguini with crab meat, white wine, fresh tomatoes & garlic with a hint of lemon & chilli

**LINGUINI GAMBERETTI INDIAVOLATI 13.75**  
Linguini with garlic, fresh chillies, zesty lemon butter & tiger prawns cooked with fresh plum tomatoes

**SPAGHETTI ZINIZ 12.95**  
An Italian classic. Spaghetti with tomato, garlic & homemade spicy meatballs

**SPAGHETTI BOLOGNESE 11.95**  
Spaghetti's most famous accompaniment. This time in our very own homemade bolognese sauce

**PENNE CORTONESE 12.25**  
Penne in a traditional plum tomato salsa of sausage, garlic, rosemary & chilli, topped with grated parmesan

**PENNE ARRABBIATA v 10.95**  
Penne in a tomato, garlic, onion & fresh chilli sauce  
- with chicken 12.95  
- with tiger prawns 14.95

**ORCHIDEE ROSSE ALL'ARAGOSTA PREZZEMOLATA 15.95**  
Pasta parcels filled with lobster & parsley with a prosecco cream sauce, Norwegian baby prawns & spring onions

**CAPPELLACCI BURRATA BASILICO v 13.95**  
Burrata cheese & basil egg pasta parcels in a garlic, fresh Mediterranean vegetables & Italian plum tomato sauce

**RISOTTO POLLO, PANCETTA E MASCARPONE 13.95**  
Arborio rice with pulled roast chicken, baked pancetta & mascarpone cheese

**RISOTTO GIULIA 14.50**  
Arborio rice with smoked haddock, baby spinach & peas, topped with a poached egg

**LASAGNE 12.50**  
Layers of egg pasta in a bolognese & béchamel sauce. Homemade on the premises

**POLLO ALLA CANNELLA 14.50**  
Oven roasted breast of chicken in a lemon, cinnamon, red onion & cream sauce on a bed of crushed black pepper new potatoes. Also known as the 'renaissance chicken', the recipe for this dish dates from 16th Century Florence

**MARE ARABELLA 20.95**  
Pan seared fresh scallops & king prawns in white wine, garlic & parsley served with Artisan taglioline missoni in a rich seafood butter sauce of baby prawns & mussels

**LA CLAUDIA 17.95**  
A favourite dish from my daughter Claudia. Prime fillet of pork wrapped in pancetta served with fresh seasonal greens & new potatoes lightly coated in a cream & wholegrain mustard sauce

**SALMONE CON ZUCCHINI 16.50**  
Oven baked fresh Scottish salmon fillet served with a creamy Arborio zucchini risotto

**AGNELLO ARROSTO 16.95**  
Slow roasted lamb shank in a red wine, vegetable & herb jus served on a bed of mushroom mash

**BRANZINO PESTO ROSSO 17.25**  
Fresh sea bass fillet pan seared in white wine, garlic & parsley accompanied with spaghetti in a homemade sundried tomato pesto

## LA PIZZERIA

*All of our pizzas are stone-baked & freshly handmade with specially imported Italian plum tomatoes, flour & 100% fior di latte mozzarella to bring to you a true authentic taste of Italian pizza. All our pizzas can be served gluten free on request.*

**PIZZA PROSCIUTTO FUNGHI 12.25**  
Tomato, mozzarella, freshly sliced mushrooms & slow roasted ham

**PIZZA DIAVOLA 12.25**  
Spicy tomato, mozzarella, salami & fresh chillies

**PIZZA POLLO E PANCETTA 12.25**  
Tomato, mozzarella, pulled roasted chicken, mushrooms & pancetta

**PIZZA MARCO 13.25**  
Mozzarella, rocket & freshly sliced tomatoes topped with Parma ham & shavings of parmesan

**PIZZA MARGHERITA v 10.95**  
Tomato, mozzarella, basil & extra virgin olive oil

**PIZZA TUTTA CARNE 13.95**  
Tomato, mozzarella & a Ziniz meat feast

**PIZZA DI ROCCO 12.95**  
Tomato, mozzarella, garlic & homemade spicy meatballs.... my son Rocco's favourite

**PIZZA DANTE'S INFERNO 12.95**  
A very spicy pizza with specially imported Calabrian Nduja sausage, topped with chillies, peppadew peppers, rocket & crème fraîche

**CALZONE 13.95**  
Traditional Neapolitan folded pizza stuffed with mozzarella, tomato, mushrooms, onions, ham & salami

**PIZZA AL TONNO 11.50**  
Tomato, mozzarella, tuna, red onions & garlic

**PIZZA CAPRETTO v 12.25**  
Tomato, mozzarella, goat's cheese, red onions & roasted red peppers, topped with fresh rocket

## CONTORNI

**SAUTÉED POTATOES WITH RED ONIONS v 3.50**

**BUTTERED SPINACH SAUTÉED WITH GARLIC v 3.50**

**BABY NEW POTATOES v 3.50**

**FRIES v 3.50**

**SWEET POTATO FRIES v 3.95**

**ZUCCHINE FRITTI v 3.50**

**HOUSE SALAD v 3.95**

**BUTTERED GREENS v 3.50**

**ROCKET, TOMATO & PARMESAN SALAD 3.95**

## SECONDI

**STROGANOFF DI MANZO 19.95**  
Sautéed strips of best local fillet of beef with onions, mushrooms, sour cream & paprika sauce served with buttered rice

**FILETTO DI MANZO 26.95**  
An 8oz aged National Park's fillet steak served with fries & a choice of peppercorn, mushroom or creamy Dolcelatte sauce

**BISTECCA DI MANZO 25.95**  
A 10oz aged National Park's sirloin steak served with fries & a choice of peppercorn, mushroom or creamy Dolcelatte sauce

**PORCHETTA CON SANGUINACCIO TOSCANO 15.25**  
Roasted pork belly with Tuscan black pudding in a rich red wine salsa, served with crushed new potatoes with cracked black pepper & sea salt

**POLLO CON GNOCCHI 14.95**  
Baked breast of chicken served with potato gnocchi in a white wine, cream & leek sauce

**POLLO ESTIVO 16.25**  
Pan seared breast of chicken in brandy & white wine with garlic king prawns draped in cream, tomato & mushrooms on a bed of buttered spinach leaves

**ALLERGIES:** Some of our menu items contain nuts, seeds & other allergens. Therefore there may be some risk that traces of these could be in any dish served here. Please discuss with your server if you have any concerns or allergies so we can ensure the safety of your meal. At Ziniz we are happy to help you with any dietary requirements or just simply modifying a dish to your liking. Please ask staff for suggestions. **GM FOODS:** Wherever possible we are aiming to avoid products containing GM soya & maize, however at present some of our products may contain such ingredients.

**GRATUITY:** Please be aware that a discretionary 10% gratuity will be added to the bill. All gratuities are distributed amongst Ziniz staff. Thank you.

# ZINIZ

RESTAURANT & WINE BAR

## APPERITIVI

### PEACH BELLINI 7.25

Prosecco with peach puree

### PASSION FRUIT BELLINI 7.25

Prosecco with passion fruit puree

### STRAWBERRY BELLINI 7.25

Prosecco with strawberry puree

### NEGRONI 8.50

Bombay Sapphire, Campari & Martini Rosso

### APEROL SPRITZ 7.95

Aperol, prosecco & soda

### GRAPEFRUIT SPRITZ 7.95

Grapefruit juice, aperol & prosecco

### CAMPARI 7.95

With orange juice & prosecco

### THE HUGO 7.25

Elderflower syrup, prosecco, soda & mint leaves

## ZINIZ BUBBLES

### PROSECCO

12%  
Gls 6.50  
Btl 27.95

### SPUMANTE ROSE

12%  
Gls 6.50  
Btl 27.95

### MUMM CORDON ROUGE NV

12%  
Btl 39.95

### PERRIER JOUET GRAND BRUT NV

12%  
Btl 49.95

### PERRIER JOUET BLANSON ROSE NV

12%  
Btl 69.95

### PERRIER JOUET BELLE EPOQUE PRESTIGE CUVÉE

12.5%  
Btl 139.95

### PERRIER JOUET BELLE EPOQUE ROSE PRESTIGE CUVÉE

12.5%  
Btl 224.95

“ I HAVE SELECTED  
SOME OF MY  
FAVOURITE  
ITALIAN WINES  
FOR YOU TO  
ENJOY ”

- ALESSANDRO

## VINI BIANCHI

### CASTELBELLO CATARRATTO

12%, Sicilia  
Gls 175ml 4.45, Gl 250ml 6.35  
Btl 18.95

### SOLSTICE SAUVIGNON BLANC

12%, Venetie  
Gls 175ml 4.70, Gl 250ml 6.65  
Btl 19.95

### VERNACCIA DI SAN GIMIGNANO, TRAMBUSTI

12%, Toscana  
Gls 175ml 4.60, Gl 250ml 6.60  
Btl 19.75

### CHARDONNAY, CORTE VIGNA

12%, Piemonte  
Gls 175ml 5.10, Gl 250ml 7.30  
Btl 21.90

### PINOT GRIGIO, L'ARISTOCRATICO

12.5%, Trentino  
Gls 175ml 5.40, Gl 250ml 7.65  
Btl 22.95

### FRASCATI SUPERIORE TERRE DEI GRIFI

12.5%, Lazio  
Btl 21.45

### SOAVE CLASSICO, BOLLA

12%, Veneto  
Btl 22.45

### PIANO MALTESE, RAPITALÀ

13%, Sicilia  
Btl 23.45

### VERDICCHIO DEI CLASSICO DI JESI CLASSICO, FILARETTO

12%, Marche  
Btl 26.95

### TENUTA DEL PORCONERO FIANO, PAESTUM

13%, Campania  
Btl 29.95

### BOCELLI VERMENTINO

13%, Toscana  
Btl 29.95

### GAVI DI GAVI LA TOLEDANA

12%, Piemonte  
Btl 31.95

### CHARDONNAY GRAND CRU TERRE SICILIANA, RAPITALA

14%, Sicilia  
Btl 39.95

## VINI ROSATI

### VITA ZINFANDEL ROSÉ

12%, Puglia  
Gls 175ml 4.55, Gl 250ml 6.50  
Btl 19.45

### PINOT GRIGIO ROSATO, COLLEZIONE MARCHESINI

12%, Veneto  
Gls 175ml 5.10, Gl 250ml 7.30  
Btl 21.90

## VINI ROSSI

### SANGIOVESE DI TOSCANA, TRAMBUSTI

12.5%, Toscana  
Gls 175ml 4.45, Gl 250ml 6.35  
Btl 18.95

### MONTEPULCIANO D'ABRUZZO, COLLEZIONE, MARCHESINI

11%, Abruzzo  
Gls 175ml 4.55, Gl 250ml 6.50  
Btl 19.40

### PINOT NOIR PROVINCIA DI PAVIA, BOLLA

12%, Lombardia  
Gls 175ml 5.05, Gl 250ml 6.80  
Btl 20.45

### MERLOT, FONTANA CANDIDA

12.5%, Lazio  
Gls 175ml 4.65, Gl 250ml 6.70  
Btl 20.00

### DA LUCA PRIMITIVO

13%, Puglia  
Gls 175ml 4.90, Gl 250ml 7.00  
Btl 21.00

### CHIANTI CELSUS, TRAMBUSTI

(Wicker Flask) 12.5%, Toscana  
Btl 21.45

### BOCELLI SANGIOVESE

13%, Toscana  
Btl 23.45

### CHIANTI CLASSICO AZIANO, RUFFINO

12.5%, Toscana  
Btl 34.95

### TANCA FARRÀ, SELLA AND MOSCA

13.5%, Sardegna  
Btl 37.95

### MODUS, TOSCANA, RUFFINO

14%, Toscana  
Btl 39.95

### VINO NOBILE DI MONTEPULCIANO, RUFFINO

13.5%, Toscana  
Btl 42.95

### BAROLO IL BASTIONE

14%, Piemonte  
Btl 47.95

### RISERVA DUCALE ORO CHIANTI CLASSICO RISERVA GRAN SELEZIONE, RUFFINO

13.5%, Toscana  
Btl 49.95

### BRUNELLO DI MONTALCINO, VILLA POGGIO SALVI

13.5%, Toscana  
Btl 59.95

125ml wine also available by the glass. Vintages may be subject to change. ABV's +/- 1%