

BRUSCHETTERIA

MIXED OLIVES v 3.95**PADRON PEPPERS** v 3.95

With salt flakes & crispy shallots

GRISSINI CON PROSCIUTTO DI PARMA 6.95

Italian breadsticks wrapped in Parma ham, served with a creamy Tallegio sauce

ARTISAN MIXED BREADS v 5.95

With olive tapenade

PANE ALL'AGLIO

- with garlic, wild rocket & parmesan 5.95
- with garlic & tomato v 5.50
- with garlic & mozzarella v 5.95

BRUSCHETTA AL POMODORO v 5.95

Toasted Artisan bread with freshly chopped tomatoes marinated in extra virgin olive oil, garlic & basil with a hint of chilli

BRUSCHETTA AL FUNGHI v 7.25

Toasted Artisan bread with sautéed mushrooms, garlic, parsley & a hint of chilli

BRUSCHETTA CON FAGIOLI MISTI v 5.95

Toasted Artisan bread with a spiced mixed bean salsa

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 7.75

Mozzarella cheese coated in breadcrumbs, deep fried & served with a rich tomato salsa

BURRATA v 8.25

An Italian delicacy. Specially imported creamy Burrata cheese, vine cherry tomatoes & fresh basil drizzled in extra virgin olive oil

COZZE ALLA CREMA 7.95

Mussels cooked in onion, cream, garlic, white wine & parsley, served with toasted Artisan bread

COZZE AL POMODORO 7.50

Mussels cooked in a white wine, onion, garlic & spicy tomato sauce, served with toasted Artisan bread

CALAMARI FRITTI 7.25

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 7.50

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 ALBERTA 8.95

The original Parma ham on a bed of freshly dressed rocket leaves, topped with parmesan shavings

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 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

TAGLIATELLE CORTONESE 11.95

Tagliatelle in a traditional plum tomato salsa of sausage, garlic, rosemary & chilli, topped with grated Parmesan

LINGUINI AL GRANCHIO 13.75

Linguini with crab meat, white wine, fresh tomatoes & garlic with a hint of lemon & chilli

SPAGHETTI GAMBERETTI**INDIAVOLATI** 12.25

Spaghetti with garlic, fresh chillies, zesty lemon butter & tiger prawns cooked with fresh plum tomatoes

SPAGHETTI ZINIZ 11.95

An Italian classic. Spaghetti with tomato, garlic & homemade spicy meatballs

PENNE ARRABBIATA v 9.75

Pasta tubes in a tomato, garlic, onion & fresh chilli sauce
- with chicken 11.95
- with 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

NINFEE ROSA AL SALMONE 13.95

Salmon pasta parcels in a lemon cream sauce with crab meat & samphire

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 12.95

Arborio rice with pulled roast chicken, baked pancetta & mascarpone cheese

RISOTTO AI FUNGHI PORCINI 12.95

Arborio rice with wild mushrooms topped with rocket & shavings of parmesan

RISOTTO GIULIA 13.50

Arborio rice with smoked haddock, baby spinach & peas, topped with a poached egg

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

PIZZA PROSCIUTTO FUNGHI 11.25

Tomato, mozzarella, freshly sliced mushrooms & slow roasted ham

PIZZA DIAVOLA 11.25

Spicy tomato, mozzarella, salami & fresh chillies

PIZZA POLLO E PANCETTA 11.25

Tomato, mozzarella, pulled roasted chicken, mushrooms & pancetta

PIZZA MARCO 12.25

Mozzarella, rocket & freshly sliced tomatoes topped with Parma ham & shavings of parmesan

PIZZA MARGHERITA v 10.50

Tomato, mozzarella, basil & extra virgin olive oil

PIZZA TUTTA CARNE 12.95

Tomato, mozzarella & a Ziniz meat feast

PIZZA DI ROCCO 11.95

Tomato, mozzarella, garlic & homemade spicy meatballs... my son Rocco's favourite!

PIZZA DANTE'S INFERNO 11.50

A very spicy pizza with specially imported Calabrian Nduja sausage, topped with chillies, peppadew peppers, rocket & crème fraîche

CALZONE 12.95

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

PIZZA AL TONNO 10.50

Tomato, mozzarella, tuna, red onions & garlic

PIZZA CAPRETTO v 11.95

Tomato, mozzarella, goat's cheese, red onions & roasted red peppers, topped with fresh rocket

SECONDI

STROGANOFF DI MANZO 18.95

Sautéed strips of best local fillet of beef with onions, mushrooms, sour cream & paprika sauce served with buttered rice

FILETTO DI MANZO 25.95

An 8oz aged National Park's fillet steak served with fries & a choice of peppercorn, mushroom or creamy red wine sauce

BISTECCA DI MANZO 24.95

A 10oz aged National Park's sirloin steak served with fries & a choice of peppercorn, mushroom or creamy red wine sauce

PORCHETTA CON SANGUINACCIO TOSCANO 14.95

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 14.25

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

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 19.95

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 15.50

Oven baked fresh Scottish salmon fillet served with a creamy Arborio zucchini risotto

STROGANOFF DI FUNGHI v 12.95

Sautéed flat cap mushrooms & onions, in a sour cream & paprika sauce served with buttered rice

ANATRA DI PRUGNE 16.95

Pan seared tender duck breast in a rich sauce from Northern Tuscany of red wine, prunes & brandy, served with honey roast root vegetables

AGNELLO ARROSTO 15.95

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

CONTORNI

SAUTÉED POTATOES WITH RED ONIONS 3.50**BUTTERED SPINACH SAUTÉED WITH GARLIC** 3.50**BABY NEW POTATOES** 3.50**FRIES** 3.50**SWEET POTATO FRIES** 3.95**ZUCCHINE FRITTI** 3.50**HOUSE SALAD** 3.95**BUTTERED GREENS** 3.50**ROCKET, TOMATO & PARMESAN SALAD** 3.95

PLEASE ASK IF YOU ARE GLUTEN FREE. WE HAVE PLENTY OF OPTIONS AVAILABLE.

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** 6.95
Prosecco with peach puree
- PASSION FRUIT BELLINI** 6.95
Prosecco with passion fruit puree
- STRAWBERRY BELLINI** 6.95
Prosecco with strawberry puree
- NEGRONI** 8.50
Bombay Gin, Campari & Martini Rosso
- APEROL SPRITZ** 6.95
Aperol, prosecco & soda
- GRAPEFRUIT SPRITZ** 6.95
Grapefruit juice, aperol & prosecco
- CAMPARI** 6.95
With orange juice & prosecco
- THE HUGO** 6.95
Elderflower syrup, prosecco, soda & mint leaves

ZINIZ BUBBLES

- PROSECCO**
12%
Gls 6.25
Btl 26.95
- SPUMANTE ROSE**
12%
Gls 6.25
Btl 26.95
- 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, Gls 250ml 6.35
Btl 18.95
- SOLSTICE SAUVIGNON BLANC**
12%, Venezia
Gls 175ml 4.45, Gls 250ml 6.35
Btl 18.95
- VERNACCIA DI SAN GIMIGNANO,
TRAMBUSTI**
12%, Toscana
Gls 175ml 4.60, Gls 250ml 6.60
Btl 19.75
- CHARDONNAY, CORTE VIGNA**
12%, Piemonte
Gls 175ml 5.10, Gls 250ml 7.30
Btl 21.90
- PINOT GRIGIO, L'ARISTOCRATICO**
12.5%, Trentino
Gls 175ml 5.15, Gls 250ml 7.35
Btl 21.95
- FRASCATI SUPERIORE TERRE DEI
GRIFI**
12.5%, Lazio
Btl 21.45
- SOAVE CLASSICO, BOLLA**
12%, Veneto
Btl 22.45
- TERE DEI GRIFI**
12.5%, Lazio
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, Gls 250ml 6.50
Btl 19.45
- PINOT GRIGIO ROSATO, COLLEZIONE
MARCHESINI**
12%, Veneto
Gls 175ml 5.10, Gls 250ml 7.30
Btl 21.90

VINI ROSSI

- SANGIOVESE DI TOSCANA,
TRAMBUSTI**
12.5%, Toscana
Gls 175ml 4.45, Gls 250ml 6.35
Btl 18.95
- MONTEPULCIANO D'ABRUZZO,
COLLEZIONE, MARCHESINI**
11%, Abruzzo
Gls 175ml 4.55, Gls 250ml 6.50
Btl 19.40
- PINOT NOIR PROVINCIA DI PAVIA,
BOLLA**
12%, Lombardia
Gls 175ml 4.55, Gls 250ml 6.50
Btl 19.40
- MERLOT, FONTANA CANDIDA**
12.5%, Lazio
Gls 175ml 4.65, Gls 250ml 6.70
Btl 20.00
- DA LUCA PRIMITIVO**
13%, Puglia
Gls 175ml 4.90, Gls 250ml 7.00
Btl 21.00
- CHIANTI CELSUS, TRAMBUSTI**
(Wicker Flask) 12.5%, Toscana
Btl 20.45
- BOCELLI SANGIOVESE**
13%, Toscana
Btl 23.45
- CHIANTI CLASSICO AZIANO, RUFFINO**
12.5%, Toscana
Btl 28.95
- TANCA FARRÀ, SELLA AND MOSCA**
13.5%, Sardegna
Btl 32.95
- MODUS, TOSCANA, RUFFINO`**
14%, Toscana
Btl 36.95
- VINO NOBILE DI MONTEPULCIANO,
RUFFINO**
13.5%, Toscana
Btl 37.95
- RISERVA DUCALE ORO CHIANTI
CLASSICO RISERVA GRAN SELEZIONE,
RUFFINO**
13.5%, Toscana
Btl 38.95
- BAROLO IL BASTIONE**
14%, Piemonte
Btl 39.95
- BRUNELLO DI MONTALCINO, VILLA
POGGIO SALVI**
13.5%, Toscana
Btl 49.95

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