

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

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

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

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, Gls 250ml 6.35
Btl 18.95

SOLSTICE SAUVIGNON BLANC

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

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 5.40, Gls 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, 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 5.05, Gls 250ml 6.80
Btl 20.45

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 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%