

ZIANI'S TAKEAWAY MENU

ANTIPASTI

| | £ |
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| Insalata della Casa <i>Salad of radicchio and rocket with parmesan cheese and crispy bacon</i> | 8.50 |
| Prosciutto ai Frutti di Stagione <i>Parma ham served with fruit of the season</i> | 13.50 |
| Bresaola al Crudo <i>Marinated wind-dried beef served with raw tomato, rucola, basil and olive oil</i> | 12.50 |
| Melanzane alla Parmigiana <i>Baked aubergine with tomato and mozzarella</i> | 9.50 |
| Mozzarella in Carozza <i>Deep-fried mozzarella with a spicy tomato sauce</i> | 8.50 |
| Ortaggi alla Brace <i>Charcoal grilled vegetables marinated in olive oil and herbs</i> | 11.50 |
| Insalata Caprese <i>Bufala mozzarella, tomato and basil</i> | 12.50 |

ZUPPE

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| Pasta e Fagioli <i>Thick bean soup with pasta</i> | 8.00 |
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PASTE E FARINACEI (as a main course £2 extra)

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| Penne Rustiche <i>Macaroni sautéed with wild boar sausage and aubergine in a spicy tomato sauce</i> | 12.50 |
| Spaghettoni with either tomato and basil, or Puttanesca, or Amatriciana or Bolognese sauce <i>Spaghetti with the sauce of your choice</i> | 14.50 |
| Gnocchi al Ragù di Lepre <i>Potato dumplings with a ragoût of wild rabbit</i> | 12.50 |
| Lasagne al Forno <i>Traditional baked lasagne</i> | 12.50 |
| Pansotti al Zafferano <i>Pasta filled with ricotta cheese and spinach, sautéed in butter, sage and saffron</i> | 12.50 |
| Taglierini Tartufate <i>Fresh noodles sautéed with wild mushrooms, courgettes, saffron and truffle olive oil</i> | 14.50 |

| CARNI | £ |
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| Pollo alla Parmigiana <i>Breast of chicken topped with aubergine and mozzarella with tomato and basil sauce</i> | 19.50 |
| Scaloppine al Limone or Pizzaiola or Marsala or Funghi e Vino Bianco <i>Veal escalope with a sauce of your choice</i> | 19.50 |
| Coteletta alla Milanese <i>Veal cutlet in breadcrumbs</i> | 23.50 |
| Fegato alla Veneziana <i>Thin strips or calf's liver cooked with onions and red wine</i> | 23.50 |
| Costata di Manzo <i>Charcoal grilled forerib of beef</i> | 29.50 |
| Salsiccie di Cinghiale con Funghi <i>Wild boar sausage cooked in wild mushrooms and wine served with polenta</i> | 18.50 |
| Agnello Scottadito <i>Best end of lamb grilled with garlic and herbs</i> | 23.50 |
| PESCE | |
| Gamberoni al Dragoncello <i>Prawns on a skewer cooked in olive oil, garlic and tarragon</i> | 20.50 |
| Calamari Fritti <i>Deep-fried squid served with crispy spinach</i> | 18.50 |
| Spigola alla Graticola <i>Grilled fillet of seabass</i> | 23.50 |
| Orata alla Menta <i>Charcoal grilled sea bream served with a mint sauce</i> | 20.50 |
| Grigliata Mista di Pesce <i>Charcoal grilled selection of fish</i> | 22.50 |
| Coda di Rospo alla Graticola <i>Charcoal grilled monk fish</i> | 25.50 |
| Calamaretti della Nonna <i>Baby squid in a spicy tomato sauce with peas served with polenta</i> | 19.50 |
| LEGUMI | |
| Zucchini Fritti <i>Fried courgettes</i> | 4.50 |
| Mange Tout | 3.00 |
| Spinaci Freschi <i>Fresh spinach</i> | 3.00 |
| Legumi del Giorno <i>Vegetables of the day</i> | 4.50 |
| Insalate Varie <i>Choice of fresh salads</i> | from 4.50 |

*Some dishes contain nuts and may contain shell fragments.
If you have any allergies or special dietary requirements please let us know
Prices include VAT.*

ZIANI'S TAKEAWAY DESSERTS

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| Panna Cotta <i>Baked cream served with puréed fruits</i> | £6.50 |
| Tirami Su <i>Traditional Venetian dessert</i> | £6.50 |
| Creppe Ziani <i>Pancakes filled with mascarpone cream topped with crushed almond biscuits and Tia Maria</i> | £8.00 |
| Crème Caramel <i>Cream caramel</i> | £6.50 |

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