

MAIN MENU

ANTIPASTI

Classic Italian antipasti made using only the finest local produce & specially imported Italian ingredients

MIXED OLIVES	3.95	ZUPPA DEL GIORNO	6.25	FUNGHI ALL'AGLIO	7.95
ARTISAN MIXED BREADS With homemade olive & chilli tapenade	5.95	Freshly homemade soup of the day, served with warm artisan bread		Large flat mushrooms oven baked in garlic, white wine & cream with a hint of chilli, served with garlic rubbed toasted artisan bread	
PANE ALL'AGLIO Garlic bread with fresh rosemary & sea salt	5.00	MOZZARELLA FRITTA	7.95	GAMBERONI ALLA PORTOGHESE	11.25
Garlic bread with tomato & fresh basil	5.50	Mozzarella cheese coated in breadcrumbs, deep fried & served with a rich tomato sugo		Fresh water king prawns sautéed in garlic, chilli, spring onions, white wine & parsley, served with garlic rubbed toasted artisan bread	
Garlic bread with fior di latte mozzarella	6.75	POLPETTE DI PESCE	8.95	GAMBERONI SOFIA	11.25
BRUSCHETTA AL POMODORO	7.25	Homemade fishcakes with garlic, parsley & a hint of chilli, served with a tangy tomato salsa		One of my daughter Sofia's first dishes from when she was training to become Head Chef at Dantes. Fresh water king prawns in a peroni batter served with a homemade spicy tomato sugo	
Toasted artisan bread with freshly chopped sweet cherry tomatoes marinated in extra virgin olive oil, garlic & basil with a hint of chilli		COZZE ALLA CREMA	7.95	CAPASANTE CON PORCHETTA	12.50
BRUSCHETTA ALLA CIPPOLINA	7.50	Mussels cooked in onion, cream, garlic, white wine & parsley, served with garlic rubbed toasted artisan bread		Fresh pan seared king scallops with Tuscan black pudding & belly pork with a honey, cinnamon, orange & star anise dressing	
Toasted artisan bread with red onion chutney, crumbled goat's cheese, fresh rocket leaves & a balsamic drizzle		SALSICCIA TOSCANELLA	8.25	BUFALA DI PESTO	10.50
ANTIPASTO	10.25	An Italian sausage with sundried tomato & basil cooked in garlic, tomatoes, cannellini beans & a hint of chilli, served with garlic rubbed toasted artisan bread		A buffalo mozzarella ball infused & filled with pesto genovese topped with sweet cherry tomatoes	
A selection of specially imported Italian cured meats, mixed olives & artisan breads		CALAMARI FRITTI	7.95		
		Shallow fried salt & pepper baby squid served with a lime mayonnaise			

PASTA

*We present the finest Italian pastas & handmade artisan egg pasta parcels filled
with flavoursome ingredients used in Tuscan cuisine*

PENNE ARRABBIATA	10.95	RAVIOLI CON SPINACI	14.25	TAGLIATELLE AL RAGU	12.95
In a tomato, garlic, onion & fresh chilli sauce, sprinkled with parsley		Artisan ricotta cheese ravioli on a bed of wilted spinach, draped in a rich tomato & basil sugo		Pasta's most famous accompaniment, this time in our family's homemade meat ragu & more commonly known as 'Bolognese'	
SPAGHETTI PESTO E POLLO	13.95	ORCHIDEE ROSSE ALL'ARAGOSTA PREZZEMOLATA	15.95	TAGLIATELLE CON GAMBERONI	15.50
In a famous basil pesto sauce from Genoa & pulled roast chicken		Artisan pasta parcels filled with lobster & parsley with a prosecco cream sauce, Norwegian baby prawns & spring onions		In a zesty lemon & white wine butter sauce with king prawns, courgette, freshly chopped tomatoes, garlic, chillies & basil	
SPAGHETTI ZINIZ	12.95	LASAGNE	13.50	GNOCCHI ALLA NDUJA	13.95
An Italian classic. Homemade spicy meatballs in a rich tomato & garlic sauce		Layers of egg pasta in our very own homemade meat ragu & béchamel sauce		In a white wine, cream & garlic sauce with specially imported spicy Nduja sausage meat, topped with fresh rocket & crumbled goat's cheese	
PAPPARDELLE ALL'OCA	14.50	TAGLIATELLE CARBONARA	12.95		
Traditional Tuscan egg pasta ribbons with a famous Florentine sauce of braised duck in a vegetable & tomato ragu, with freshly grated orange zest & parsley		In a cream, Italian eggs, parmesan, parsley & pancetta sauce			

RISOTTO

Our risotto is made from 100% finest Italian Arborio rice

RISOTTO CARLOTTA	13.95	RISOTTO FRUTTI DI MARE	19.95
A pulled roast chicken risotto with crispy pancetta & mascarpone cheese		A fresh seafood risotto of baby prawns, calamari, mussels & king prawns in a garlic & Italian plum tomato sauce, topped with a king scallop	
RISOTTO GIULIA	15.50	RISOTTO BARBABIETOLA	12.95
A smoked haddock risotto with baby spinach & peas, topped with a poached egg		A beetroot & crumbled goat's cheese risotto, topped with on the vine cherry tomatoes	

OUR RESTAURANTS

ROCCOS
ITALIAN KITCHEN

ZINIZ
RESTAURANT & WINE BAR

HERBALIST

DANTE'S
ITALIAN

PIZZA

Our pizzas are stone baked & freshly handmade with specially imported flour, 100% fior di latte mozzarella & the best Italian plum tomatoes to bring to you a true authentic taste of Italian pizza

MARGHERITA Tomato, mozzarella, fresh basil & extra virgin olive oil	10.95	ROCCO Tomato, mozzarella, garlic & homemade spicy meatballs – my son Rocco's favourite	13.25	DANTE'S INFERNO A very spicy pizza with specially imported Calabrian Nduja sausage meat, chillies, peppadew peppers, rocket & crème fraîche	13.50
FIorentina Tomato, mozzarella, spinach, Italian egg & black olives	13.50	PROSCIUTTO FUNGHI Tomato, mozzarella, freshly sliced mushrooms & slow roasted ham	12.95	MARCO I introduced this pizza twenty years ago, dedicated to my son Marco, born the night before we opened Ziniz. Pure buffalo mozzarella from Campania, rocket & freshly sliced tomatoes topped with Parma ham & shavings of parmesan	13.50
FRUTTI DI MARE Tomato, mozzarella & an array of seafood with a hint of garlic	14.25	POLLO E PANCETTA Tomato, mozzarella, pulled roast chicken, mushrooms & pancetta	12.95	CAPRETTO Tomato, mozzarella, goat's cheese, red onions & roasted red peppers, topped with fresh rocket leaves	13.50
DIAVOLA Spicy tomato, mozzarella, salami & fresh chillies	12.95	CALZONE Traditional Neapolitan folded pizza stuffed with tomato, mozzarella, mushrooms, onions, ham & salami	13.95		
TUTTA CARNE Tomato, mozzarella & a meat feast	13.95				

SECONDI

STRACOTTO DELLA NONNA Our authentic family recipe of slow braised feather blade of beef in a rich Chianti red wine & vegetable tomato sugo, served with creamed potatoes & roasted baby carrots	17.95	HOMEMADE ITALIAN BURGER Our own handmade beef, sundried tomato, rosemary & garlic burger with pancetta slices & melted provolone cheese, served with fries & a sundried tomato relish	15.95	MARE ARABELLA Pan seared fresh scallops & king prawns in white wine, garlic & parsley served with black artisan taglioni missoni in a rich seafood butter sauce of baby prawns & mussels	21.95
LA CLAUDIA A favourite dish from my daughter Claudia. Tender prime pork fillet medallions in a pink peppercorn crust draped in a wild mushroom, brandy & Dijon mustard cream sauce, with roasted crushed new potatoes	18.95	POLLO AI FUNGHI Baked breast of chicken served with potato gnocchi in a white wine, cream & wild mushroom sauce	16.50	SALMONE ALL'ALBERTA Oven baked fresh Scottish salmon fillet with king prawns in a lemon, white wine, cream & dill sauce, served with an Italian herb risotto	16.95
STROGANOFF DI MANZO Sautéed strips of best local fillet of beef with onions, mushrooms & a sour cream & paprika sauce, served with risotto bianco	19.95	POLLO ALLA MILANESE Flattened chicken breast, breadcrumbed & shallow fried with spaghetti in a tomato & basil sauce	15.75	BRANZINO OLIVIO Pan seared fresh sea bass fillets sat on a courgette & cherry tomato risotto, topped with roasted balsamic cherry tomatoes on the vine	17.95
FILETTO DI MANZO An 8oz aged National Park's fillet steak served with fries & a choice of peppercorn, mushroom or creamy Dolcelatte sauce	26.95	POLLO ALLA CANELLA 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	16.50		

CONTORNI

We have carefully chosen our side dishes using locally sourced fresh produce & authentic Italian seasonal ingredients

SALTATE Sautéed potatoes with rosemary & red onions	3.95	SPINACI Cream spinach, garlic, chilli & a hint of nutmeg	4.25	VERDURE Buttered greens	3.95
FRITTE Fries	3.50	CAVOLO Tuscan cabbage, garlic, chilli & pancetta	4.50	INSALATA DELLA CASA House salad	4.25
PURÈ DI PATATE Pureed potato	3.50	PEPERONATA Roasted peppers, tomato, garlic & chilli	4.25	INSALATA DI RUCOLA Rocket & parmesan salad	4.25
PATATE Buttered baby new potatoes & parsley	3.50	ZUCCHINE FRITTE Courgette fries	4.25	INSALATA DI POMODORO Tomato & red onion salad	4.25

ALL OF OUR DISHES ARE FRESHLY PREPARED & WE ARE HAPPY TO CATER THEM TO ANY SPECIAL REQUIREMENTS.

ALLERGIES:

Some of the menu items contain nuts, seeds and 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.

GM FOODS:

Wherever possible we are aiming to avoid products containing GM soya and maize. However, at present some of our products may contain such ingredients.

A DISCRETIONARY 10% GRATUITY WILL BE ADDED TO THE BILL.
ALL GRATUITIES ARE DISTRIBUTED AMONGST OUR STAFF.