

Stuzzichini	Hot garlic & sea salt focaccia	4	Manchego & bread olive oil & balsamic dip	7
	with tomato	5		
	with chorizo	6		
	with cheese	5		
	Marinated green & black olives	5		
	Marinated anchovies & crostini	5		

Antipasto Condividere	Classic Italian	19	Seafood	23	
	a selection of cured meats, parma ham & salami mozzarella, olives, Italian mixed pickles & bread			smoked salmon, crayfish, prawns, tuna paté, crevettes, fresh baked bread, marie rose dip, lemon wedges	
	Hot baked camembert in Cartoccio	15.5		A platter of warm frutti di mare	24
	thyme, garlic, cherry tomatoes & crostini			mussels, clams, scallops, fish & king prawns, garlic, chilli & parsley butter. Crusty bread for mopping up!	

Primi	Hot Lytham shrimps	12	Secondi	Piri piri chicken	18
	chilli & spring onion butter & crostini			grilled chicken breast, salad, fries & chilli mayo	
	Calamari fritti	10		Cacciucco	26
	lemon, spring onion & fresh chilli homemade tartare sauce			house speciality seafood stew, clams, calamari, mussels, king prawns with chick peas, chorizo & tomato, crostini & saffron aioli	
	Queen scallops gratin	13		Salmon hollandaise	20
	with asparagus & parmesan			grilled asparagus, roast potatoes & hollandaise	
	King prawns	13		Beef fillet medallions	30
	garlic, chilli & paprika, crostini			sauté mushrooms, red wine jus, baby roast potatoes	
	Salt & pepper pork ribs	10		Jambalaya	19
	sea salt & fresh chilli			Cajun rice with chicken, king prawns, chorizo celery & peppers	
A bowl of fresh mussels	11	Sirloin steak 'Tagliata'	30		
cream white wine, spring onions & garlic		10oz sirloin sliced over a rocket, parmesan salad served with a side of fries			
Tropical fruit platter	11	Chicken alla crema	18		
with avocado & berries		cream, mushroom, white wine, rice or fries			
Grilled goats cheese	9	Seabass & king prawns	25		
beetroot, pomegranate salad, balsamic glaze		garlic, chilli & parsley butter, roast potatoes			
Chicken livers Veneziana	11	8oz Fillet steak	42		
sauté onions, chilli, white wine & crisp bacon		tomato, mushrooms & fries Choice of peppercorn or red wine sauce			
Crispy duck spring rolls	10	Singapore vermicelli	18		
soy, chilli, spring onion & lime dip		king prawns, chicken, rice noodles, chilli curry & stir fried vegetables			

Pasta Artigiana	Linguine Portofino	House Speciality	22	House burger	100% pure beef	18
	king prawns, mussels, calamari, clams, queen scallops, chilli, garlic, tomato & basil				add bacon 2.5, add blue cheese 2.5	
	Homemade lasagna al forno	15	melted cheese, tomato relish, salad & pickle, salt & pepper fries, homemade onion rings			
	layers of pasta, rich beef ragu & creamy cheese sauce					
	Penne alla crema di scampi	18				
	crayfish tails cream chilli & cherry tomatoes					
	Tagliatelle Bolognese	15				
	rich beef ragu					
	Rigatoni Siciliana	16				
	tomatoes, olives, capers, garlic & chilli					
Penne Amatriciana	15					
pancetta, onions, chilli & tomato						
Rigatoni Gorgonzola	16					
rich blue cheese sauce with tenderstem broccoli & walnuts						
Tagliatelle madras	18					
tender beef strips, curry, peppers, avocado & onions						

Contorni	Fresh grilled asparagus parmigiana	9
	Rocket & parmesan salad	5
	Mixed salad bowl	5
	Sweet potato fries	6
	French fries	5
	Truffle & parmesan fries	6
	Zucchini fritti	6

Please note a discretionary 10% service charge will be added to your bill

Jan 2024

In accordance with Food Standards Agency Regulations

FOOD ALLERGY Please advise if you have an allergy to any foods. We can provide you with a list of any allergens in the dish you choose to ensure a safe eating experience.



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