

Stuzzichini	Hot garlic & sea salt focaccia	4.5		Marinated anchovies & crostini	8	
	with tomato	5.5		Handcut artisan salami & bread	14	
	with chorizo	6.5		Manchego & bread	14	
	with cheese	5.5		olive oil & balsamic dip		
A bowl of marinated green & black olives		5.5				
Antipasto Condividere	Classic Italian	22	A warm platter of Frutti di mare 28	Seafood	28	
	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		
Primi	Piri piri chicken wings	10	Secondi	Piri piri chicken	19	
	Calamari fritti	11		grilled chicken breast, salad, fries & chilli mayo		
	lemon, spring onion & fresh chilli			Salmon hollandaise	24	
	homemade tartare sauce			grilled asparagus, roast potatoes & hollandaise		
	Caprese salad	10		Slow roast lemon & garlic lamb	24	
	mozzarella, tomato & basil			fresh herbs, potatoes, peppers, & zucchini		
	King prawns	14		Wild mushroom risotto	20	
	garlic, chilli & crostini			topped with parmesan flakes & crushed hazelnuts		
Salt & pepper pork ribs	11		Sirloin steak 'Tagliata' 10oz	33		
sea salt & fresh chilli			sirloin sliced over a rocket, parmesan salad served with a side of fries			
A bowl of fresh mussels	12		Chicken alla crema	21		
cream white wine, spring onions & garlic			cream, mushroom, white wine, rice or fries			
Grilled goats cheese	10		Seabass & king prawns	26		
beetroot, pomegranate salad, balsamic glaze			garlic, chilli & parsley butter, roast potatoes& greens			
Chicken livers Veneziana	12		8oz Fillet steak	45		
sauté onions, chilli, white wine & crisp bacon			grilled tomato, mushroom & fries			
Homemade meatballs napoletana	10		Choice of peppercorn or red wine sauce			
			Singapore vermicelli	19.5		
			king prawns, chicken, rice noodles, chilli			
			curry & stir fried vegetables			
			vegan alternative: broccoli & asparagus	15		
			The Italian Burger	19		
			melting mozzarella, crisp prosciutto in a ciabatta bun, 1000 islands dip, & fries			
Pasta Artigiana	Linguine Portofino House Speciality		25	Contorni	Rocket & parmesan salad	5.5
	king prawns, mussels, calamari, clams,queen scallops, chilli, garlic, tomato & basil		Mixed salad bowl		5.5	
	Homemade lasagna al forno	16.5	Sweet potato fries		6.5	
	layers of pasta , rich beef ragu & creamy cheese sauce		French fries		5.5	
	Penne alla crema di scampi	22	Truffle & parmesan fries		6.5	
	crayfish tails cream chilli & cherry tomatoes					
Tagliatelle Bolognese	16.5					
rich beef ragu						
Tagliatelle salmone	19.5					
fresh & smoked salmon, cherry tomatoes, dill, chilli & garlic						
Rigatoni Gorgonzola	18.5					
rich blue cheese sauce with tenderstem broccoli & walnuts						

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

Oct 2025

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.
Gluten free bread available: many dishes (excluding pasta) can be prepared gluten free



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BRASERIA

Ispirati dalla gioia Italiana

Italys' diverse cooking is at the heart of our Zest family
We are committed to sourcing the finest quality seasonal
ingredients to bring you our amazing dishes

Buon Appetito



Painting by Letecia Peracca

Caffe Gastronomia Familiare dal 2002



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