

<b>Stuzzichini</b>	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			

<b>Antipasto Condividere</b>	<b>Classic Italian</b>	22	<b>A warm platter of Frutti di mare</b> 28 mixed seafood with garlic, chilli, parsley & white wine	<b>Seafood</b>	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	

<b>Primi</b>	<b>Calamari fritti</b>	11	
	lemon, spring onion & fresh chilli homemade tartare sauce		
	<b>Caprese salad</b>	10	
	mozzarella, tomato & basil		
	<b>King prawns</b>	14	
	garlic, chilli & crostini		
	<b>Salt &amp; pepper pork ribs</b>	11	
	sea salt & fresh chilli		
<b>A bowl of fresh mussels</b>	12		
cream white wine, spring onions & garlic			
<b>Grilled goats cheese</b>	10		
beetroot, pomegranate salad, balsamic glaze			
<b>Chicken livers Veneziana</b>	12		
sauté onions, chilli, white wine & crisp bacon			
<b>Homemade meatballs napoletana</b>	10		

<b>Secondi</b>	<b>Piri piri chicken</b>	19
	grilled chicken breast, salad, fries & chilli mayo	
	<b>Salmon hollandaise</b>	24
	grilled asparagus, roast potatoes & hollandaise	
	<b>Grilled lamb chops</b> from Pendle	32
	red wine jus, dauphinoise potatoes & greens	
	<b>Wild mushroom risotto</b>	20
	topped with parmesan flakes & crushed hazelnuts	
	<b>Sirloin steak 'Tagliata'</b> 10oz	33
	sirloin sliced over a rocket, parmesan salad served with a side of fries	
	<b>Chicken alla crema</b>	21
	cream, mushroom, white wine, rice or fries	
<b>Beef fillet medallions Diane</b>	30	
roast potatoes & greens		
<b>Seabass &amp; king prawns</b>	26	
garlic, chilli & parsley butter, roast potatoes & greens		
<b>8oz Fillet steak</b>	45	
grilled tomato, mushroom & fries Choice of peppercorn or red wine sauce		
<b>Singapore vermicelli</b>	19.5	
king prawns, chicken, rice noodles, chilli curry & stir fried vegetables vegan alternative: broccoli & asparagus	15	

<b>The Italian Burger</b>	19
melting mozzarella, crisp prosciutto in a ciabatta bun, 1000 islands dip, & fries	

<b>Pasta Artigiana</b>	<b>Linguine Portofino</b> House Speciality	25
	king prawns, mussels, calamari, clams, queen scallops, chilli, garlic, tomato & basil	
	<b>Homemade lasagna al forno</b>	16.5
	layers of pasta, rich beef ragu & creamy cheese sauce	
	<b>Penne alla crema di scampi</b>	22
	crayfish tails cream chilli & cherry tomatoes	
	<b>Tagliatelle Bolognese</b>	16.5
	rich beef ragu	
	<b>Tagliatelle salmone</b>	19.5
fresh & smoked salmon, cherry tomatoes, dill, chilli & garlic		
<b>Rigatoni Gorgonzola</b>	18.5	
rich blue cheese sauce with tenderstem broccoli & walnuts		
<b>Penne Amatriciana</b>	16.5	
pancetta, onions, tomato & chilli		
<b>Rigatoni Siciliana</b>	16.5	
tomatoes, capers, garlic, olives & chilli		

<b>Contorni</b>	<b>Rocket &amp; parmesan salad</b>	5.5
	<b>Mixed salad bowl</b>	5.5
	<b>Sweet potato fries</b>	6.5
	<b>French fries</b>	5.5
	<b>Truffle &amp; parmesan fries</b>	6.5
	<b>Zucchine fritte</b>	6.5

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

Dec 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

Italy's' 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*