

STARTERS – We believe food is about sharing and enjoying amongst friends and family, so we have created a selection of tapas style platters as a starters. This is a great way of starting your party and discovering our dishes!

GARLIC & ROSEMARY FLATBREAD

HUMMUS

Fresh hummus topped with homemade tomato checca & served with warm bread

BRUSCHETTA

Grilled Italian bread with garlic, fresh cherry tomatoes, olives & a basil dressing

VEGETARIAN CROSTINI

Freshly baked rustic bread topped roasted vegetables. Topped with basil oil, wild rocket & shaved parmesan

PARMA CROSTINI

Freshly baked rustic bread topped with Parma ham. Topped with basil oil, wild rocket & shaved parmesan.

CRISPY FRIED CALAMARI

Served with sweet chilli sauce

NOCELLARA OLIVES

MAIN COURSE

TERIYAKI CHICKEN STIR-FRY (N)

Marinated teriyaki chicken, egg noodles, carrots, spring onions, cashew nuts, mangetout, chillies, red peppers, dried shallots & topped with coriander

LIME AND TEQUILA CHICKEN TAGLIATELLE (N)

Tequila, chicken, lime, coriander, carrots, red onions and sweet peppers served in a cream, jalapeño & pesto sauce

SPAGHETTI & PRESERVED LEMON PESTO

Lemon and herb pesto with sundried tomato, black olives, wild rocket & feta cheese

PENNE ARRABIATA

With homemade tomato sauce, chilli and garlic

CHICKEN & MASCARPONE RISOTTO

Garlic chicken, spinach, mascarpone & Parmesan risotto

ASPARAGUS & PRESERVED LEMON RISOTTO

Fresh asparagus, garden peas, spinach and preserved lemon

GREEN SALAD (N)

Steamed broccoli, garden peas, cucumber, avocado, quinoa, Feta cheese, flaked almonds and shredded mint on a bed of rocket and endive lettuce with a lemon dressing and crispy music bread

MOROCCAN SPICED CHICKEN SALAD (N)

Roasted butternut squash, dates, toasted almonds, beetroots, mixed peppers, cranberries and coriander. Tossed with homemade mango chutney dressing

GOAT'S CHEESE SALAD (N)

Cherry tomatoes, olives, lettuce, cucumber, avocado, almonds and warm goat's cheese, served on toasted French bread and drizzled with basil dressing

ANY PIZZAS All pizzas are baked in our distinctive wood fired pizza oven & come with fior di latte mozzarella

MARGHERITA (V) - With oregano & our signature tomato sauce

BBQ CHICKEN - Barbecued chicken, sliced red onions, smoked cheese, coriander & our own BBQ sauce

SWEET & SPICY ITALIAN SAUSAGE - Sweet Italian sausage, spicy Italian sausage, red onions, roasted mixed peppers & tomato sauce

CARNE ASADA (N) - Wood fired rump steak, red onions, fresh chillies, smoked cheese and coriander pesto sauce. Topped with fresh coriander, tomato and avocado salsa

AMERICANA - Pepperoni sausage, fresh chillies & tomato sauce

JAMAICAN CHICKEN - Marinated Jamaican chicken, smoked bacon, red onions, bell peppers & spicy sweet Caribbean sauce

PEKING DUCK - Aromatic shredded duck, spring onions, crispy tortillas & hoisin sauce

PARMA - Parma ham, rocket, shaved Parmesan & tomato sauce

WOOD ROASTED VEGETABLES (V) (N) - Aubergines, courgettes, roasted mixed peppers, sun-dried tomatoes, garlic & tomato sauce

GOAT'S CHEESE (V) - Goat's cheese, roasted mixed peppers, olives, chillies & tomato sauce

ANY KILO MUSSEL POTS Served with fries and mayo (£3 Supplement)

MARINIÈRE - Garlic, onions, white wine & cream

LOBSTER BISQUE - Coconut milk & lobster sauce finished with basil & lemon

THAI GREEN CURRY - Lemongrass, ginger, green curry and coconut milk

CREOLE - Tomato, basil, fresh chillies, garlic, parsley and onions

THERMIDOR - Brandy, wine, mustard, cheddar cheese, cream and parsley

PARTY MENU

2 Courses £19.95 per person

Add a dessert for £3

Add a glass of Prosecco for £5

10% Service charge is added to all parties dining at Zerodegrees
100% of this service charge is shared among our staff