



ZAMBRETTO ITALIAN

FESTIVE
MENUS

2025

WWW.ZAMBRETTOITALIAN.COM

FESTIVE LUNCH MENU

Available Monday to Friday 12 noon till 3pm (Last Sitting) from 1st - 23rd December.

2 Courses £16.95 3 Courses £22.95

STARTERS

CLASSIC LENTIL SOUP **v gfo**

Freshly made by our chefs. Served with mini rosemary, garlic & smoked sea salt focaccia

TRADITIONAL BRUSCHETTA **v**

Crisp toasted bread topped with juicy tomatoes, fresh basil, and finely diced red onion

CLASSIC PRAWN COCKTAIL **gfo**

Succulent prawns on a bed of crisp lettuce, topped with our homemade Marie Rose sauce

HAGGIS BON BONS

Crispy on the outside, soft on the inside, served with a rich peppercorn sauce

SALT & PEPPER CALAMARI

Crispy coated squid with smoked sea salt and garlic aioli

GOATS CHEESE CROSTINI **v**

Topped with goats cheese, caramelised onion, marinated diced tomato & balsamic glaze

HAM AND MANCHEGO CHEESE CROQUETTES

Served on a creamy napoli and nduja sauce

MAIN COURSES

PEPPERCORN GRILLED CHICKEN **gfo**

A marinated chargrilled chicken breast in a creamy peppercorn sauce, served with roasted seasonal vegetables and fries

STEAK PIE

With beef links in a rich gravy served with fries & roasted vegetables

MACARONI CHEESE **gfo**

Our three cheese sauce with a parmesan & basil crumb, served with fries and a fresh salad garnish

SALT & CHILLI CHICKEN PENNE **gfo**

Spicy salt & chilli chicken, red onion, and roasted peppers in a creamy cayenne sauce

HAGGIS TAGLIATELLE

Creamy peppercorn sauce with mushrooms and fresh spinach. *A Scottish twist on an Italian classic*

TAGLIATELLE KING PRAWN **gfo**

Pan-seared king prawns with fresh chilli and spinach in a rich Napoli sauce

PIZZA MEAT TRIO

A hearty pizza with mozzarella, roast chicken, pepperoni, pancetta, and red onion

CHARGRILLED CHEESEBURGER

Served in a brioche bun with crispy bacon, cos lettuce, cheddar, tomato and tomato salsa. Served with rustic fries

SALT & CHILLI CHICKEN PIZZA

With a zesty combo of mozzarella, red onion, and roasted peppers on a Napoli base

SPAGHETTI BOLOGNESE **gfo**

A traditional Italian beef ragu, slow-cooked to perfection

PIZZA QUATTRO FORMAGGI

A cheesy delight with mozzarella, goats cheese, Grana Padano, and cheddar, topped with peppery rocket

DESSERT

APPLE, PEAR & AMARETTO CRUMBLE **v**

A warm, comforting crumble served with vanilla ice cream and drizzled with caramel sauce

CREAM FILLED PROFITEROLES **v**

Topped with a rich chocolate sauce

WHITE CHOCOLATE & RASPBERRY ROULADE **v gfo**

Light and indulgent, served with vanilla ice cream

TOFFEE TABLET SUNDAE **v gfo**

Vanilla ice cream with crumbled scottish tablet and caramel sauce

► **ALLERGENS: **v**: Vegetarian | **gfo**: Gluten Free Option Available**

Our dish descriptions do not always mention every single ingredient so please ask if you are unsure. If you have a specific dietary requirement or allergy please let us know before you order. Whilst we do our best it is unfortunately impossible to guarantee that any dish from our busy kitchen is 100% free of any allergen especially gluten as we use a lot of flour. We do not use a separate gluten free fryer or kitchen area. Vegetarians, sorry but the cheese offered at your table is not veggie friendly.



FESTIVE EVENING MENU

Available from 1st - 23rd December.

3 Courses and a bottle of Peroni or Glass of Prosecco on arrival

Sunday to Thursday £28.95 Friday and Saturdays £35.95

STARTERS

CLASSIC LENTIL SOUP ✓ *gfo*

Freshly made by our chefs.

Served with mini rosemary, garlic & smoked sea salt focaccia

BBQ BRISKET BITES

Slow cooked beef wrapped in breadcrumbs with a white BBQ dipping sauce

TRADITIONAL BRUSCHETTA ✓

Crisp toasted bread topped with juicy tomatoes, fresh basil, and finely diced red onion

CLASSIC PRAWN COCKTAIL *gfo*

Succulent prawns on a bed of crisp lettuce, topped with our homemade Marie Rose sauce

HAGGIS BON BONS

Crispy on the outside, soft on the inside, served with a rich peppercorn sauce

BAKED SWEET CHILLI CAMEMBERT

Served with mini garlic & rosemary focaccia

BUFFALO CHICKEN TENDERS

Crispy juicy tenders coated in spicy buffalo sauce with a rich blue cheese dip

BURRATA CAPRESE ✓ *gfo*

Mini creamy burrata with juicy cherry tomatoes, sliced prosciutto, basil and rocket finished with balsamic glaze

MAIN COURSES

FESTIVE DINNER

Turkey paupiette served with tuscan potatoes, roasted mixed vegetables, pigs in blankets, & a turkey & white wine gravy

PEPPERCORN

GRILLED CHICKEN *gfo*

Marinated chargrilled chicken in a creamy peppercorn sauce. Served with roasted vegetables and fries

TUSCAN GRILLED CHICKEN

Chargrilled chicken breast in a creamy spinach, sun dried tomato and parmesan sauce. Served with roasted vegetables and fries

CREAMY CAJUN CHICKEN PENNE *gfo*

Cajun-spiced chicken with mushrooms, red onion, and roasted peppers in a creamy sauce

DOUBLE CHEESEBURGER

Two 4oz butcher's burgers with bacon, cheddar, cos lettuce, and tomato, served in a brioche bun with fries

ROAST DUCK CONFIT

Served with tuscan potatoes, roasted mixed vegetables & a cherry chianti sauce

PAN FRIED SEABASS *gfo*

Served on a bed of orzo pasta with mediterranean vegetables and a green pesto drizzle

OUR FAMOUS STEAK PIE

Served with tuscan potatoes & roasted seasonal vegetables

WILD MUSHROOM RAVIOLI ✓

With spinach, peas and broccoli in a creamy green pesto sauce

PIZZA TRENTO

Napoli sauce, mozzarella and sun dried tomatoes baked and then topped with sliced prosciutto, grana padano cheese, fresh rocket and burrata

PIZZA GAMBERONI PICCANTE

Garlic king prawns, fresh chilli, buffalo mozzarella, roasted peppers, nduja sausage, and spinach with Grana Padano shavings

PIGS IN BLANKETS CARBONARA

A festive twist on an Italian classic cooked with double cream, grana padano cheese and pancetta

PIZZA HALLOUMI ✓

With buffalo mozzarella, olives, cherry tomatoes, and rocket for a fresh, vibrant bite

PIZZA SPICY ITALIAN

Bolognese, spicy nduja sausage, fresh chilli for a fiery kick, red onion and mozzarella

HAGGIS TAGLIATELLE

Creamy peppercorn sauce with mushrooms and fresh spinach.
A Scottish twist on an Italian classic

PENNE ZAMBRETTO *gfo*

Chicken, broccoli, red onion, and mushrooms in a lightly spiced cream sauce

PIZZA PEPPERONI, PULLED HAM & MUSHROOM

A perfect trio of pepperoni, ham, and mushrooms, topped with mozzarella

DESSERTS

STICKY TOFFEE PUDDING ✓

A sweet, comforting classic served with vanilla ice cream

CHOCOLATE CHRISTMAS TREE ✓

White and dark chocolate mousse layered on a cocoa biscuit with chocolate icing

CHOCOLATE ORANGE TART ✓

With belgian chocolate orange mousse, jaffa cake filling and rich chocolate ganache

APPLE, PEAR & AMARETTO CRUMBLE ✓

A warm, comforting crumble served with vanilla ice cream and drizzled with caramel sauce

BANOFFEE CHEESECAKE ✓ *gfo*

Banana and toffee cheesecake with rich toffee sauce and vanilla ice cream

BOOKING INFORMATION

During December our main menu or festive menus are available for groups of 6 or less.

For groups of 7 or more it's only our festive lunch and evening menus.

We require a deposit for all group bookings. £10 per person for lunch and £20 per person for dinner. We are able to hold a provisional booking for 3 days in order to give time to arrange deposit.

If you wish to keep your table for the night to enjoy the entertainment we kindly ask that you book from 7pm onwards.

We are open till midnight every Friday and Saturday in December.

CHRISTMAS EVE

Our main menu is available all day and our last booking slot is 7pm. We kindly ask that you leave by 9.30pm in order to let our staff get home to their families.

HOGMANAY

Bring in the bells with Charlene Gordon. She's on stage from 9pm and we are open till 1am. Main menu will be available all day. If you wish to stay for the bells please book from 7pm onwards. Tables booked earlier than 7pm may be re-booked for a later group. Please note a deposit is required for all bookings on Hogmanay. If you have under 18's in your party the latest time we can take your booking is 6pm.

Please note:

Bar tables are first come first served, we do not take bookings for drinks only.

FESTIVE ENTERTAINMENT

Friday 5th December Jane Henderson

Saturday 6th December Charlene Gordon

Sunday 7th December (4-7pm) Sound of Motown *with* Jamie

Friday 12th December Jane Henderson

Saturday 13th December Charlene Gordon

Sunday 14th December (4-7pm) Charlene Gordon's Christmas Party

Friday 19th December Charlene Gordon

Saturday 20th December Graham Irving Cole

Sunday 21st December (4-7pm) Back to the 80's *with* Jamie

Saturday 27th Charlie Gorman

Sunday 28th (4-7pm) Graham Irving Cole

Wednesday 31st December Hogmanay *with* Charlene Gordon *from* 9pm

