

ZIA NINA

ITALIAN

BRIDGEND

FESTIVE MENU

(Available Monday to Saturday For Lunch & Dinner)

STARTERS

- Caprino** oven roasted goat cheese wrapped in Parma ham, served sweet balsamic glaze & rocket
Bruschetta tomato, onion, parsley & basil with extra virgin olive oil served on toasted ciabatta V
- Italian Pate** silky smooth chicken-liver pate served with onion jam & toast
Antipasto Buffalo mozzarella, Parma ham, pepperoni & salami with bread & olives
Mamma's Potato & Leek Soup with bread & butter
- 1970's Classic Prawn Cocktail** with Marie Rose sauce, served with rocket, toast & butter
Italian Nachos gently fried ricotta & spinach pasta parcels served with tomato & basil dip V
- Mushroom Fritti** Breaded mushrooms served with garlic mayo V

MAINS

- Beef **Lasagne** slow cooked with red wine topped with parmesan béchamel & mozzarella
Slow braised **8oz Rump Steak** (cooked well) with red wine & onion sauce served with seasonal vegetables
Salmon Ravioli served in creamy tomato, parsley & smoked salmon sauce
Chicken & Chorizo **pasta** with garlic, fresh chilies & cherry tomatoes
Ricotta & Spinach **Cannelloni** with plum tomato sauce & mozzarella cheese V
- Carbonara** spaghetti with smoky pancetta, parmesan & classic cream sauce
Chicken & Mushroom risotto cooked with white wine, thyme & rosemary
Tagliatelle with smoked salmon, spinach, tomato & cream sauce
Mushroom Arrabiata pasta with mushroom, fresh chili, garlic tomato & basil sauce V
- Grilled Chicken Breast** with creamy wild mushroom sauce & seasonal vegetables
Salmon Fillet Pan-roasted with tarragon butter, served with seasonal vegetables
King prawn, Smoked Haddock & Mussels with Spaghetti, cherry tomatoes, garlic & chili

(All main dishes served with triple-cooked chips)

DESSERTS

Lemon & Pannacotta Tart with fresh cream & mixed berries

Homemade Tiramisu Layers of sponge biscuit, drenched in Espresso liqueur topped with mascarpone cream & amaretto dusted with cocoa

Chocolate Brownie served with vanilla ice cream

Gluten Free **Pecan & Walnut tart** served with vanilla ice cream

Ice cream & Sorbet (ask our staff for today's choices)

Baked **cheesecake** with fresh cream & mixed berries

2 COURSES £18.95, 3 COURSES £22.95