



ZAMBRETTO ITALIAN

FESTIVE
MENUS
2026

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ZAMBRETTO ITALIAN

FESTIVE LUNCH MENU

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

2 Courses £19.95 3 Courses £24.95

STARTERS

CLASSIC LENTIL SOUP **v gfo vgo**

Freshly made by our chefs.
Served with toasted Italian bread

TRADITIONAL BRUSCHETTA **v vgo**

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

CLASSIC PRAWN COCKTAIL

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

CIPOLLA BREAD **v vgo**

8" pizza base with garlic, mozzarella & caramelised onion

GOATS CHEESE CROSTINI **v**

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

MOZZARELLA CARROZZA **v**

with a homemade creamy sun dried tomato & roasted red pepper sauce

NDUJA ARANCINI **v vgo**

with a rich tomato sauce topped with caramelised onion & grated parmesan.

MAIN COURSES

PEPPERCORN GRILLED CHICKEN

A marinated chargrilled chicken breast in a creamy peppercorn sauce, served with balsamic cranberry & braised red cabbage, roasted seasonal vegetables and tuscan potatoes

STEAK PIE

With beef links in a rich gravy served with balsamic cranberry & braised red cabbage, roasted vegetables and fries

MACARONI CHEESE **v gfo**

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

BLACK & BLUE MACARONI CHEESE

Our classic macaroni with blue cheese, stornoway black pudding & crispy onions served with fries and a fresh salad garnish

RIGATONI ARRABIATA **v gfo vgo**

A spicy tomato sauce with fresh chilli and red onion for a little heat

SALT & CHILLI CHICKEN CASARECCE **gfo**

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

VODKA AND PRAWN RIGATONI **gfo**

Pan-seared king prawns with chilli flakes, peas & vodka in a creamy napoli sauce topped with grana padano shavings

SPICED MARMALADE & CARROT WELLINGTON **v vgo**

Carrots, mushroom & spinach with an orange & ginger spiced marmalade wrapped in puff pastry served with balsamic cranberry & braised red cabbage, seasonal vegetables & tuscan potatoes topped with a vegetable gravy

MARGHERITA PIZZA **v vgo**

Our classic mozzarella, fresh cherry tomatoes, and fragrant basil

MEAT TRIO PIZZA

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

DOUBLE CHARGRILLED CHEESEBURGER

Served in a maple seeded bun with crispy bacon, cos lettuce, cheddar, tomato and tomato salsa. Served with mixed salad rustic fries

BALMORAL CHICKEN BURGER

Chargrilled chicken breast, haggis, crispy bacon lettuce & tomato topped with peppercorn sauce served in a maple seeded bun with fries & a fresh salad garnish

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 **v**

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

CHICKEN & PANCETTA CAESAR SALAD

Chargrilled chicken with crispy pancetta on cos lettuce with cherry tomatoes, croutons and shaved parmesan

DESSERT

CHOCOLATE HAZELNUT SUNDAE **v gfo**

Layers of white & milk chocolate hazelnut sauce, Callebaut milk chocolate callets, chopped nuts & Jersey ice cream topped with cream

CARAMEL SHORTBREAD SUNDAE

Layers of chocolate & caramel sauce, Callebaut milk chocolate callets, crushed scottish shortbread & Jersey ice cream topped with cream

STICKY TOFFEE PUDDING **v**

A sweet, comforting classic served with vanilla ice cream

BLACK FOREST CHEESECAKE **v**

Served with whipped cream

APPLE, PEAR & AMARETTO CRUMBLE

A warm, comforting crumble baked in our pizza oven and drizzled with caramel sauce. Served with soft serve ice cream

ALLERGENS:

v: Vegetarian | **gfo:** Gluten Free Version Available
vgo: Vegan Version 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.

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FESTIVE EVENING MENU

Available from 1st - 23rd December.
3 Courses and a bottle of Peroni or Glass of Prosecco on arrival
Sunday to Thursday £32.95 Friday to Sunday £39.95

STARTERS

CLASSIC LENTIL SOUP *v gfo vgo*

Freshly made by our chefs. Served with toasted Italian bread

COCONUT SALMON, COD & LEMONGRASS FISH CAKE

Coated in a coconut breadcrumb, served on a bed of rocket with a warm creamy coconut & lime sauce.

TRADITIONAL BRUSCHETTA *v vgo*

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

PARMESAN

CHICKEN SKEWERS *gfo*

With a homemade creamy sun dried tomato & roasted red pepper sauce

CLASSIC PRAWN COCKTAIL

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 *v*

Served with garlic bread

BUFFALO CHICKEN TENDERS

Crispy, juicy chicken tenders in a hot buffalo sauce served with a buttermilk ranch.

CHICKEN LIVER PATE

Served on a cranberry & raisin toast topped with caramelised onion & drizzled with a homemade cranberry marmalade.

MAIN COURSES

FESTIVE DINNER *gfo*

Turkey paupiette served with tuscan potatoes, balsamic cranberry & braised red cabbage, roasted mixed vegetables, pigs in blankets, & a turkey & white wine gravy

PEPPERCORN GRILLED CHICKEN

Marinated chargrilled chicken breast in a creamy peppercorn sauce served with balsamic cranberry & braised red cabbage, roasted seasonal vegetables and Tuscan potatoes

TUSCAN GRILLED CHICKEN *gfo*

Chargrilled chicken breast in a creamy spinach, sun-dried tomato, and Parmesan sauce, served with roasted seasonal vegetables and Tuscan potatoes.

CREAMY CAJUN

CHICKEN RIGATONI *gfo*

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

6oz VENISON BURGER

Served on a seeded maple bun with cheddar cheese, lettuce, tomato, caramelised onion & a buttermilk ranch dressing served with fries & side salad.

PAN FRIED SEA BREAM *gfo*

On a bed of fettuccine in a lime leaf, lemongrass & lobster bisque with crab mussels & spinach

BAKED SALMON FILLET *gfo*

Baked salmon in a creamy garlic, sun-dried tomato, and spinach Tuscan sauce, served with baby potatoes and broccoli, topped with Parmesan

OUR FAMOUS STEAK PIE

With beef links in a rich gravy served with balsamic cranberry & braised red cabbage, roasted seasonal vegetables & fries

WILD MUSHROOM RAVIOLI *v*

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

SPICED MARMALADE &

CARROT WELLINGTON *v vgo*

Carrots, mushroom & spinach with an orange & ginger spiced marmalade wrapped in puff pastry served with balsamic cranberry & braised red cabbage, seasonal vegetables & tuscan potatoes topped with a vegetable gravy.

PIZZA HOT HONEY

Pepperoni, salami, red onion and chilli drizzled with a hot honey glaze

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 GOATS CHEESE

Mozzarella, goats cheese, roasted peppers, spinach, and caramelized onions.

PIZZA PICCANTE

Spicy tomato, mozzarella, ventricina salami, pepperoni, nduja sausage, fresh chilli, mushrooms, mascarpone & rocket

RIGATONI

MARRY ME CHICKEN *gfo*

Chicken, red onion & sun dried tomatoes in a creamy tuscan chicken sauce topped with grana padano shavings

SALT & CHILLI

CHICKEN CASARECCE *gfo*

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

PIZZA PEPPERONI,

PULLED HAM & MUSHROOM

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

DESSERT

AFTER EIGHT SUNDAE *gfo*

Layers of mint chocolate, After Eights & jersey ice cream topped with cream

TERRY'S CHOCOLATE

ORANGE SUNDAE *v gfo*

Layers of orange chocolate, Terry's chocolate orange & Jersey ice cream topped with cream

ETON MESS SUNDAE

Layers of raspberry & red fruit compote with callebaut white chocolate callets, mini meringue & Jersey ice cream topped with cream

STICKY TOFFEE PUDDING *v*

A sweet, comforting classic served with vanilla ice cream

AFFOGATO *v gfo vgo*

Soft serve Jersey cream vanilla ice cream topped with a double shot of espresso. Add a liqueur of your choice £3

BLACK FOREST CHEESECAKE

served with whipped cream

ALLERGENS:

v: Vegetarian | *gfo*: Gluten Free Version Available
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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.
(Closed Christmas Day and Boxing Day)**

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.

FESTIVE ENTERTAINMENT

Friday 4th December Jamie Connelly

Saturday 5th December Jamie Connelly

Friday 11th December Charlene Gordon

Saturday 12th December Christeen MacMurdie

Friday 18th Charlie Gorman

Saturday 19th Charlie Gorman

Sunday 6th December (4-7pm) Charlene Gordons Big Christmas Party

Sunday 13th, 20th and 27th December Swing into Christmas with Lee Cammy (4-7pm)

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

