

PRICES & TERMS AND CONDITIONS

DINNER

Tuesday to Friday - minimum three courses **£35.00**
Saturday - Minimum three courses **£40.00**

Menu available for 5 or more persons. Bookings must be confirmed with a non-refundable £10pp deposit. All guests on the table must have the Christmas fayre menu.

We require all tables to pre order one week in advance from date of booking.

All numbers must be confirmed 48 hours prior to the booking date or you will be charged the full amount **All prices are inclusive of VAT and a discretionary 10% service charge will be added to the final bill**

While we take every precaution to reduce the risk of cross-contamination, our kitchen handles all 14 major allergens, including nuts, gluten, dairy, and shellfish. As such, we cannot guarantee the absence of allergens in any of our dishes. If you have a severe allergy or intolerance, please speak to a member of our team before ordering. We strongly advise that customers with serious allergies do not rely solely on this menu and consider the risks when dining with us.

(e) Contains Egg (n) Contains Nuts (gf) Gluten Free

zero ristorante Italiano - 12 high street, ware, sg12 9bx
t. 01920 468 205 e. info@zero-ristorante.co.uk

2025 STARTERS

BURRATA CON POMODORINI

burrata cheese with cherry tomato salad

CAPRINO GRATINATO CON PEPPERONI

baked goats cheese with roasted marinated peppers

GARLIC PIZZA BREAD

sourdough pizza base topped with garlic and tomato sauce

GAMBERONI IN TEMPURA

tempura prawns with sweet chilli dip

CORNETTI DI SALMONE

smoked salmon rolls filled with prawns topped with cocktail sauce

COSTINE DI MAIALE

spare ribs in barbecue sauce

MAIN COURSES

RISOTTO AI FUNGHI

mushroom risotto

PENNE AL SALMONE

penne with smoked salmon and cream sauce

PACCHERI CON NDUJA E BURRATA

large tube pasta 'paccheri' with spicy spreadable sausage 'nduja', cherry tomatoes and burrata

VITELLO AI FUNGHI

veal escalopes with cream and mushroom sauce served with potatoes and vegetables

TACCHINO ARROSTO

roast turkey with stuffing, chipolata with pancetta and gravy served with potatoes and vegetables

SPIGOLA AL LIMONE

fillets of seabass with lemon sauce served with potatoes and vegetables

DESSERTS

PANNACOTTA

mango and passionfruit pannacotta (gf)

MOUSSE AL CIOCCOLATO

chocolate mousse with whipped cream (gf) (e)

TORTA CAPRESE

warm chocolate and almond cake served with pistachio ice cream (gf) (e) (n)

TIRAMISU CLASSICO

layered with espresso and mascarpone cream (e)

GELATI E SORBETTI

vanilla, chocolate, lemon sorbet (2 scoops) (gf)