

Mains marked with a ♥ contain fewer than 600kcal. V is for Vegetarian. Any special dietary requirements? Ask us for an allergen menu.

BREAD + NIBBLES

ITALIAN BREAD BUCKET Freshly baked focaccia bread & dough sticks from our pizza oven with olive oil & rosemary. **3.95 V**

GARLIC BREAD Brushed with garlic butter & rosemary. **3.95 V**

GARLIC BREAD WITH MOZZARELLA & caramelised balsamic onions. **4.95 V**

ZIZZI OLIVES Giant Nocellara & purple olives with thyme & chilli. **2.95 V**

NEW FAVA E PEPE Basil broad bean chips & roquito pepper pearls. **2.95 V**

STARTERS & SHARERS

FAGIOLI SOUP Cannellini beans, pancetta, tomatoes & pasta pieces. Served with dough sticks. **5.25**

NEW BRUSCHETTA Smoked tomatoes & confit baby plum tomatoes on garlic brushed ciabatta, topped with riserva cheese & basil. **4.95 V**

ZIZZI ANTIPASTI Prosciutto, speck, coppa, finocchiona, bufala mozzarella, slow roasted tomatoes, olives & dough sticks. Small **6.95** | Big **11.95**

SICILIAN ANTIPASTI Bufala mozzarella, roasted peppers, aubergines, artichokes, olives, slow roasted tomatoes & dough sticks. Small **6.75** | Big **11.75 V**

CALAMARI Crispy squid rings with a garlic & basil aioli dip. Small **5.95** | Big **10.75**

FONDUTA FORMAGGI A melting pot of gorgonzola, gruyère & pecorino cheese with baked dough sticks & focaccia bread for dipping. **5.95**

ARANCINI Risotto balls with mozzarella, peas & a breadcrumb coating. Served with a chunky tomato peperonata dip. **5.45 V**

FRITTO MISTO King prawns, calamari, whitebait, peppers, artichoke & courgette, all lightly battered. Served with chilli, lemon, parsley & an aioli dip. Small **7.35** | Big **12.85**

CICCHETTI SHARING PLATTER Arancini risotto balls, chicken & pepper skewers, oven baked king prawn skewers, mini calzone with spicy Nduja sausage & a tomato & bufala mozzarella salad with a chunky peperonata dip. Share it as a starter or enjoy as a main course for one. **14.95**

PASTA We now serve non-gluten fusilli. Some of our pasta sauces contain gluten, so please ask us for an allergen menu to check suitability.

RAVIOLI DI CAPRA Goats' cheese & spinach ravioli with a tomato sauce, basil pesto & pine nuts. **9.85 ♥**

NEW WILD BOAR RAGU PAPPARDELLE Rich wild boar ragu with red wine, garlic & tomatoes, pappardelle pasta & Grana Padano. **10.25**

CASARECCIA POLLO PICCANTE Spicy piccante chicken in a creamy sauce with fresh tomato & baby spinach. **9.95**

STROZZAPRETTI PESTO ROSSO Spicy piccante chicken, red pesto, crème fraîche & spring onions. **9.95**

PAPPARDELLE POLLO FUNGHI Roasted chicken in a tomato, onion, mushroom & rosemary sauce. **9.85**

AL FORNO

PENNE DELLA CASA Oven baked penne, roasted chicken, pancetta, baby spinach & riserva cheese in a creamy mushroom sauce. **9.95**

LASAGNE AL FORNO Rich ragu & béchamel, topped with riserva cheese & breadcrumbs. **9.95**

SIDES: Tuscan potatoes **3.25 V** | Green beans **3.00 V** | Long stem broccoli **3.00 V** | Mixed leaf, tomato & spring onion salad **3.25 V** | Rocket & Grana Padano salad **3.50** | Warm long stem broccoli & new potato salad **3.95 V** | Bufala mozzarella, tomato & basil salad **4.35 V**

PIZZA RUSTICA

Our signature pizza - hand stretched that bit further for a bigger base, a crispier texture & more toppings.

NEW SYBARITA Calabrese sausage, spicy Nduja sausage, garlic buttered potatoes, roast peppers, Fior di Latte mozzarella & Grana Padano. **12.45**

PRIMAVERA Goats' cheese, aubergine, artichoke, peppers, olives, mozzarella, green pesto & rocket on a wholemeal base. **11.25 V**

PICCANTE Pepperoni, spicy Nduja sausage, salami, roquito chillies, mushrooms, mozzarella, rocket & mascarpone. **12.95**

SOFIA Spicy chicken, pepperoni, spicy sausage, mozzarella, chilli & rosemary. **11.95**

PESCATORE One half - king prawns, courgette, mozzarella, roquito chillies & crème fraîche. The other half - crab, baby plum tomatoes, parsley, capers & rocket. **12.95**

NEW PULLED PORK ROSMARINO Pulled pork on a cheese base of Fior di Latte mozzarella, Grana Padano & rosemary. Topped with crispy prosciutto shards, roast squash & baby watercress. Served with apple sauce on the side. **12.45**

EXTRA TOPPINGS? Fill your boots.
Extra meat / seafood toppings **1.20** each.
Extra veggie toppings **0.80** each.

CLASSIC PIZZA

MARGHERITA Tomato, mozzarella & basil. V Classic **7.45** | Rustica **8.95**

NEW PEPPERONI CAMPAGNA Pepperoni, ham, mushrooms, mozzarella & thyme. Classic **9.75** | Rustica **11.25**

NEW CAPRINA Goats' cheese, pepperonata, spring onions, roquito pepper pearls & baby watercress. V Classic **9.45** | Rustica **10.95**

NEW NAPOLI NDUJA Spicy Nduja sausage, pepperoni, Fior di Latte mozzarella, riserva cheese & basil. Classic **9.95** | Rustica **11.45**

FIorentina Spinach, riserva cheese & a free range egg with a little garlic & nutmeg. V Classic **9.25** | Rustica **10.75**

GOOD NEWS! All our classic pizzas can now be made using our non-gluten base.

CALZONE

CALZONE POLLO SPINACI Roast chicken, speck, spinach, mushrooms & thyme in a creamy mozzarella & béchamel sauce, topped with coppa ham. **11.75**

CALZONE CARNE PICCANTE Spicy piccante chicken, mini beef meatballs, mushrooms, chilli, tomatoes & bolognese. **11.45**

NEW CALZONE TRIFOLATI Sautéed garlic & parsley mushrooms, creamy porcini mushroom sauce, Fior di Latte mozzarella, riserva cheese, rosemary & a little chilli. **10.95 V**

MEAT + FISH

ZIZZI SPIEDINI Mediterranean hanging skewers of roasted meat or fish, marinated in olive oil & herbs. Served over Tuscan potatoes with a white wine & lemon sauce...

SPIEDINI POLLO Roast chicken breast with red onions, courgettes & peppers. **13.25 ♥**

SPIEDINI PESCATORE King prawns, salmon, sea bream, peppers & courgettes. **14.25 ♥**

SALADS

SUPER ZUCCA SALAD Roasted butternut squash, goats' cheese, mint, courgette, lentils, green beans & salad leaves tossed in a white balsamic dressing & served with dough sticks. **9.95 V ♥**
Add chicken skewers for **1.95**

NEW WARM DUCK & POMEGRANATE SALAD Pulled confit duck, pomegranate, beetroot, butternut squash & long stem broccoli with mixed leaves, balsamic dressing & dough sticks. **11.45**
Vegetarian? Swap the duck for aubergine! **9.45 V**

CHICKEN & PROSCIUTTO SALAD Roasted chicken, crispy prosciutto, avocado, slow roasted tomatoes & Grana Padano on mixed leaves, spinach & rocket, dressed with aioli. **10.50 ♥**

POLLO PROSCIUTTO Chicken breast wrapped in prosciutto ham & sage with a white wine sauce, Tuscan potatoes & green beans. **12.95 ♥**

SALMONE BROCCOLI Pan fried salmon on a warm, long stem broccoli & new potato salad with slow roasted tomatoes, olives, capers, spring onion & rocket. **13.75**

SKINNY PIZZAS

Made on wholemeal dough & served with a mixed leaf, tomato & spring onion salad. Oh, & all of them are under 500 kcal.

POLLO PICCANTE Spicy chicken, roquito chillies & bufala mozzarella. **9.95 ♥**

BUFALA Bufala mozzarella, slow roasted & baby plum tomatoes, fresh basil & rocket. **9.35 V ♥**

PRIMAVERA Goats' cheese, roasted aubergine, artichokes, peppers, slow roasted tomatoes & olives. Toppings go on cold after cooking for a lighter taste. **9.75 V ♥**

KITTY TRAVERS' GELATO SUNDAES

Kitty Travers is our ice-cream queen. She comes up with all of our gelato using the finest ingredients & organic milk.

LEMON MERINGUE SUNDAE Lemon sorbet, crema gelato, crumbled meringue, whipped mascarpone cream, lemon curd & mint. **5.50 V**

CHOCOLATE & TOFFEE NUT SUNDAE Chocolate & crema gelato, banana, whipped mascarpone cream, toffee sauce & caramelised peanuts. **5.50 V**

KITTY'S GELATO BY THE SCOOP

3 SCOOPS FOR 4.45

NEW HAZELNUT & HONEY Smooth Piemonte hazelnuts & sweet Sicilian honey. V

CREMA The Zizzi take on classic vanilla. V

CHOCOLATE With dark Ghanaian cocoa. V

NEW POMEGRANATE SORBET Smooth & creamy, made with sweet, Mediterranean pomegranate. V

LEMON SORBET Sweet & sharp. V

STRAWBERRY SORBET Super creamy & made with sweet British strawberries. V

Add melted chocolate, red berry compote, lemon curd, toffee sauce, popping candy or amaretti biscuits for **1.00** each V.

SOFT DRINKS

Belu water still / sparkling	Small 2.40 Big 3.85
San Pellegrino aranciata (sparkling orange)	2.40
San Pellegrino limonata (sparkling lemon)	2.40
Still lemonade	2.50
Calorie reduced still lemonade	2.50
Belvoir elderflower pressé	2.70
Belvoir ginger beer	2.70
Fruit juice: orange / apple / cranberry	2.35
Coke / Diet Coke / Sprite / Appletiser	2.35

SPIRITS + MIXERS

FRANGELICO Delicious hazelnut liqueur produced in Piemonte, northern Italy. Served over ice with a slice of lime. 50ml **3.00** | 700ml bottle **29.95**

ZIZZI LIMONCELLO Finish the meal the Italian way with Zizzi's very own blend of zingy Amalfi lemons & an added kick. 25ml **3.00** | 700ml bottle **29.95**

Other house spirits	Small (25ml) 3.00 Big (50ml) 5.00
Mixers	1.35

DESSERTS

CHOCOLATE & BANANA CALZONE Sweet, warm dough filled with banana, chocolate sauce & mascarpone cream, with crema gelato & hot toffee sauce. **5.65 V**

CHOCOLATE TARTUFO Rich, dark chocolate mousse served with crushed hazelnuts & amaretti biscuits & a dash of Frangelico liqueur. **5.95 V**

VANILLA PANNACOTTA Served with a red berry compote. **5.25**

TIRAMISU Espresso & liqueur-soaked sponge & layers of mascarpone & cocoa. **5.25 V**

CHOCOLATE MELT Hot, gooey chocolate pudding served with crema gelato. **5.50 V**

ESPRESSO AFFOGATO Crema gelato & mascarpone cream, organic espresso & amaretti biscuits, all served individually. **4.95 V** Add a shot of liqueur, our favourite is Frangelico. **1.95**

HOT DRINKS

Created from the smoothest Arabica beans, our coffee is Fairtrade, organic & certified by the Rainforest Alliance. We also serve decaffeinated coffee.

Espresso	Single 2.00 Double 2.25
Cappuccino	2.35
Latte	2.35
Mocha	2.45
Macchiato	2.35
Americano	2.00
Liqueur coffee	4.00
Tea: English / fruit / herbal	2.00
Fresh mint tea	2.15
Hot chocolate	2.30

BEER + CIDER

Peroni Nastro Azzurro
Crisp, refreshing & dry, brewed in Italy to the original 1963 recipe. Small (330ml) **3.85**
Big (660ml) **6.25**

Peroni Gran Riserva
Intensely golden in colour, delicately fruity, lightly bitter with caramel undertones. **4.15**

Regional Italian beer - Menabrea
Brewed for more than 150 years in Piemonte, northern Italy, this family-owned pale lager boasts a slightly sweet, malty flavour. **4.15**

Aspall Isabel's Berry Cider
Made with redcurrant & raspberry juice. **4.20**
Italian Melchiori cider **4.20**

WINE

WHITE 175ml | 250ml | 500ml | 750ml

TREBBIANO, MARCHE
Refreshing pear & apricot, easy drinking, light & crisp. **4.15** | **5.25** | **9.95** | **14.95**

FRASCATI, LAZIO
Juicy pears & lemons, dry, fresh & zesty. **4.50** | **5.65** | **10.95** | **15.95**

VIIGNIER, SICILIA
Succulent tropical fruit & apricot, medium, smooth & zingy. **4.95** | **6.35** | **12.35** | **17.95**

PINOT GRIGIO, VENETO
Subtle fruits & spice, dry, delicate & light. **5.60** | **6.95** | **13.65** | **19.95**

SAUVIGNON BLANC, SACCHETTO, VENETO
Fresh pineapple & lemon, full-bodied, fruity & aromatic. **6.25** | **7.75** | **14.95** | **21.95**

GAVI DI GAVI D.O.C.G., VILLA SPARINA, PIEMONTE
Aromatic fruit & hints of peach, medium dry, smooth & rich. **24.95**

PINK 175ml | 250ml | 500ml | 750ml

PINOT GRIGIO BLUSH, VENETO
Fresh apricot & peach, dry, crisp & refreshing. **4.95** | **6.35** | **12.35** | **17.95**

ZINFANDEL, CALIFORNIA, U.S.A.
Sweet strawberry & watermelon, medium, light & fresh. **5.25** | **6.75** | **12.75** | **18.95**

PINOT NERO ROSÉ SPUMANTE, RUGGERI, VENETO
Delicious raspberry & cranberry, dry, sparkling & crisp. **22.95**

175ml | 250ml | 500ml | 750ml
glass glass carafe bottle
125ml wine by the glass is also available, just ask us.

D.O.C.G. stands for denominazione di origine controllata e garantita. This means each bottle's been checked to ensure every vintage is made to an exacting recipe & produced to equally exacting traditional methods. In other words, it's a really good sign of really good wine.

RED 175ml | 250ml | 500ml | 750ml

NERO D'AVOLA, SICILIA
Juicy cherry & strawberry, easy drinking, smooth & light. **4.15** | **5.25** | **9.95** | **14.95**

MONTEPULCIANO, ABRUZZO
Rich black cherry & light oak, medium, spicy & smooth. **4.50** | **5.65** | **10.95** | **15.95**

MERLOT, SICILIA
Spicy plum & wild berry, medium, soft & juicy. **4.95** | **6.35** | **12.35** | **17.95**

ORGANIC SHIRAZ, SICILIA
Luscious bramble & black cherry, full-bodied, big & rich. **5.60** | **6.95** | **13.65** | **19.95**

CHIANTI RISERVA D.O.C.G., CANTINA BONACCHI, TOSCANA
Intense bouquet & lingering oak finish, dry, balanced & velvety. **6.50** | **7.95** | **15.65** | **22.95**

BARBERA D'ASTI SUPERIORE D.O.C.G., CHIARLO, PIEMONTE
Blackberry & sweet spice, medium, intricate & light. **25.95**

BUBBLY 125ml | Bottle

HOUSE PROSECCO, VENETO
Refreshingly lemony, light & dry. **4.95** (125ml) | **23.75**

VINTAGE PROSECCO D.O.C.G., MILLESIMATO, VENETO
Delicious apple & white flowers, dry, elegant & refreshing. **29.95**

VEUVE CLICQUOT, CHAMPAGNE, FRANCE
It's a classic for a reason. Champagne for that special occasion. **49.95**

- LET'S BE PALS -
Tweet what you eat - tag #ZizziFavourites
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