

Mains marked with a 🍷 contain fewer than 600 kcals. **V** is for **Vegetarian**. **Ve** is for **Vegan**.
Please ask to see our **Allergen & Dietary Requirements Menu**.

TO KICK THINGS OFF

NEW THOMSON & SCOTT 'SKINNY' PROSECCO, TREVISO 67 kcals per 100ml, happy sipping!
6.25 (125ml) | **29.95** (Bottle)

HOUSE PROSECCO, VENETO Refreshingly lemony, light & dry. **5.25** (125ml) | **24.95** (Bottle)

STARTERS & SHARERS

'LITTLE SOUL' BREADS These doughy puffs are freshly baked with garlic & smoked sea salt. **4.55 V**
Get dipping! Add garlic butter / creamy butternut squash / smoky pepper pesto / white bean & basil pesto. Choose 2 for **1.00** or 3 for **1.50 V**

GARLIC BREAD Brushed with garlic butter & rosemary. **4.75 V**

GARLIC BREAD WITH MOZZARELLA & caramelised balsamic onions. **5.65 V**

BUTTERFLIED KING PRAWNS Pan-fried in garlic butter, smoky pepper pesto & white wine. Served with watercress & our 'little soul' breads. **7.95**

NOCELLARA GIGANTI OLIVES Giant bright green olives sourced from Trapani, Sicily, served naked. The most sought after olives in the world, some say. **4.25 V Ve**

ZIZZI MIXED OLIVES Our mix of pitted green & purple olives in a garlic, red pepper & herb oil. **3.40 V Ve**

NEW ZIZZI SPICY NUTS A roasted mix of cashews, almonds & chickpeas. **3.40 V Ve**

NEW BRUSCHETTA Baby plum tomatoes, red onion & roasted garlic marinated in extra virgin olive oil on toasted bread, with super green pesto, fresh basil & riserva cheese. **5.55 V**

Add creamy Bufala mozzarella for 1.00 V

FONDUTA FORMAGGI A melting pot of three Italian cheeses: Gorgonzola, Alpine & Pecorino. Served with our 'little soul' breads for dipping. **6.50**

CALAMARI Crispy squid rings with a garlic & basil aioli dip. Small **6.75** / Big **11.45**

ZIZZI ANTIPASTI TO SHARE Prosciutto, speck, coppa, finocchiona, Bufala mozzarella, balsamic tomatoes, olives & our 'little soul' breads. **12.95**

RISOTTO + OVEN-BAKED PASTA

RISOTTO PESCE King prawns, mussels & squid rings, tomato, chilli & white wine. **13.75 🍷**

RISOTTO POLLO FUNGHI Roasted chicken, mushrooms, rosemary, sage & riserva cheese. **12.50 🍷** **Vegetarian? Ask for it without chicken. 10.95 V 🍷**

LASAGNE Rich ragu & béchamel, topped with riserva cheese & breadcrumbs. **10.95**

LAMB MEATBALLS AL FORNO Torn roasted lamb & red pepper meatballs, oven-baked with casareccia pasta, smoked mozzarella, spinach & roasted garlic cloves in a pomodoro sauce with a little chilli. **11.55**

PENNE DELLA CASA Oven-baked penne, roasted chicken, pancetta, baby spinach & riserva cheese in a creamy mushroom sauce. **11.25**

MEAT + FISH

NEW ITALIAN BEEF SHORT RIB Slow-cooked with a Chianti & rosemary sauce with buttered mash & tenderstem broccoli. **15.75**

POLLO PROSCIUTTO Chicken breast wrapped in prosciutto ham & sage with a white wine sauce, Tuscan potatoes & green beans. **13.50 🍷**

SALMONE BROCCOLI Pan-fried salmon with sautéed fire roast peppers, balsamic tomatoes, new potatoes, tenderstem broccoli, olives, spring onion & rocket. **14.50**

SALADS

SUPER ZUCCA SALAD Roasted butternut squash, goat's cheese, mint, courgettes, lentils, green beans & salad leaves tossed in a white balsamic dressing. Served with our 'little soul' breads. **10.95 V 🍷** **Add chicken skewers for 1.95**

CHICKEN & PROSCIUTTO SALAD Torn chicken, crispy prosciutto, avocado, roasted red onions, baby plum tomatoes, Grana Padano & croutons with spinach, rocket & mixed leaves, dressed with aioli. **11.35 🍷**

PIZZA RUSTICA

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

PICCANTE Pepperoni, spicy Nduja sausage, salami, hot roquito chillies, mushrooms, mozzarella, rocket & mascarpone. **13.75**

POLLO ROSSO Spicy roasted chicken, fire-roasted peppers, balsamic tomatoes, roasted garlic cloves, spinach, Fior di Latte & smoked mozzarella on a smoky pepper pesto & tomato base. **13.50**

CARNOSO A white base of Fior di Latte & smoked mozzarella, truffle-infused salami, crispy wild boar prosciutto, mushrooms, Grana Padano, crispy sage leaves & smoked garlic oil. **13.50**

NEW PULLED PORK ROMA Slow-cooked pulled pork & crispy crackling on a white base of Fior di Latte & smoked mozzarella with pepperoni, sunblush tomatoes, thyme & smoked chilli jelly. **13.45**

PRIMAVERA Goat's cheese, aubergine, artichokes, peppers, olives, mozzarella, balsamic tomatoes, super green pesto & rocket on our wholemeal, white & spelt base. **12.50 V**

SOFIA Spicy chicken, pepperoni, spicy sausage, mozzarella, green chillies & rosemary. **13.45**

EXTRA PIZZA TOPPINGS

Can't see your favourite? Just ask us.

Pepperoni | Nduja sausage | Anchovies | Torn roasted chicken | Cotto ham | Spicy roasted chicken | Crispy pork crackling | Fior di Latte mozzarella **1.20 each**

Green chillies | Balsamic onions | Mushrooms | Black olives | Fire-roasted peppers | Pine nuts | Smoked chilli jelly. **80p each V Ve**

We are proud to serve a vegan alternative to our pizza mozzarella. Please see our Allergen & Dietary Requirements Menu for your options.

DESSERTS

NEW CHOCOLATE & BLOOD ORANGE CHEESECAKE Oreo style cookie base, whipped vanilla mascarpone cream & a top layer of blood orange & Prosecco jelly. Sprinkled with giant chocolate shavings. **6.50**

NEW BAKED LEMON & RASPBERRY CHEESECAKE With whole pistachio nuts, on a crumbly biscuit base. Served with crushed honeycomb & whipped mascarpone cream. **5.95 V**

CHOCOLATE MELT Hot, gooey chocolate pudding served with vanilla gelato. **5.95 V**

VANILLA PANNACOTTA Served with Prosecco & passion fruit coulis & a pink raspberry snap. **5.95**

CHOCOLATE, PRALINE & SEA SALT TORTE Served with honey, sea salt & mascarpone gelato & crushed honeycomb. **5.95 V**

TIRAMISU Espresso & liqueur-soaked sponge, layered with mascarpone & cocoa. **5.95 V**

BANANA & SALTED CARAMEL SUNDAE Chocolate & vanilla gelato, banana, whipped mascarpone cream, salted caramel sauce & caramelised pecans. **6.15 V**

GELATO BY THE SCOOP 3 SCOOPS FOR 4.95

VANILLA V / CHOCOLATE V / NEW COCONUT & CHOCOLATE RIPPLE VVe / HONEY, SEA SALT & MASCARPONE V / LEMON SORBET VVe / STRAWBERRY SORBET VVe / SEASONAL SCOOP V

CLASSIC PIZZA

MARGHERITA Tomato, mozzarella & basil. **Classic 8.55 | Rustica 10.50 V**

PEPPERONI CAMPAGNA Pepperoni, ham, mushrooms, mozzarella & thyme. **Classic 10.75 | Rustica 11.95**

POLPETTE Lamb & red pepper meatballs, anchovies, Fior di Latte & smoked mozzarella, spinach, olives, sunblush tomatoes, crushed chillies, roasted garlic cloves & smoked garlic oil. **Classic 11.25 | Rustica 13.20**

NEW WINTER ZUCCA A creamy butternut squash base with mozzarella, caramelised balsamic onions, spinach & roasted butternut squash. Once baked, topped with crumbled goat's cheese, super green pesto, pine nuts & rosemary. **Classic 10.25 | Rustica 11.90 V**

ITALIAN HOT Pepperoni, spicy Nduja sausage, green chillies, Fior di Latte mozzarella, riserva cheese & basil. **Classic 10.95 | Rustica 12.90**

SKINNY PIZZA

Made on our wholemeal, white & spelt base, served with an Italian naked slaw, all under 550 kcals.

SKINNY KING PRAWN DIAVOLA Butterflied king prawns, Fior di Latte mozzarella, crushed chillies & fresh oregano. **10.75 🍷**

SKINNY POLLO ROQUITO Roasted chicken, hot roquito chillies, Fior di Latte mozzarella, sunblush tomatoes, roasted peppers & watercress. **10.50 🍷**
25p from each dish sold will go to Cancer Research UK.

SKINNY PRIMAVERA Goat's cheese, roasted aubergine, artichokes, peppers, balsamic tomatoes, olives & fresh oregano. **9.95 V 🍷**

SOFT DRINKS

SPARKLING SAN PELLEGRINO: Lemon / Blood orange **2.75**

QCUMBER Sparkling water with natural cucumber & garden mint. **2.95**

SICILIAN STILL LEMONADE 2.70

NEW ORCHARD PIG SPARKLING PRESSÉ 3.25

🌸 **Flower Power** Blissfully blooming elderflower & apple.
🌸 **Very Berried** Strawberry, blackberry, apple & a cheeky twist of poppy.
🌸 **Deeply Rooted** Ginger, chilli & apple with a wicked twist of fennel.

JUICES: Hand-picked apple / Freshly squeezed orange / Pomegranate **2.70**

COKE / DIET COKE / SPRITE / APPLTISER 2.75

BELU WATER (Still / Sparkling): Small **2.70** | Big **4.35**

HOT DRINKS

Created from precision-roasted beans, our coffee is smooth, nutty & guaranteed Fairtrade.
Fancy a decaffeinated coffee? Just ask us.

ESPRESSO Single **2.30** | Double **2.50**

CAPPUCCINO / LATTE / MOCHA / MACCHIATO 2.65

AMERICANO 2.50

LIQUEUR COFFEE 4.75

HOT CHOCOLATE 2.65

FRESH MINT TEA 2.25

teapigs. 2.25 each 🍵 = Caffeine free

EVERYDAY BREW / EARL GREY STRONG / MAO FENG GREEN / PEPPERMINT 🍵 / SUPERFRUIT 🍵 / CHOCOLATE & MINT 🍵

PASTA

We serve non-gluten containing fusilli pasta. Just ask us for an Allergen Menu for your options.

SPAGHETTI POMODORO With Bufala mozzarella, baby plum tomatoes & basil. **8.95 V 🍷**

SPAGHETTI CARBONARA With pancetta, wild mushrooms, thyme & parsley. **10.75**

PULLED BEEF & VENISON STROZZAPRETI A rich beef brisket & venison ragu with mushrooms, red wine, garlic & tomatoes, strozzapreti pasta & Grana Padano. **11.95**

STROZZAPRETI PESTO ROSSO Spicy chicken, red pesto, mascarpone & spring onions. **10.95**

SPAGHETTI BOLOGNESE With fresh basil. **9.95**
Vegan lentil ragu alternative available, just ask. V Ve

RAVIOLI DI CAPRA Goat's cheese & spinach ravioli with a tomato sauce, super green pesto & pine nuts. **10.75 V 🍷**

PORCINI GIGANTI TORTELLONI Giant tortelloni pockets filled with ricotta & porcini mushrooms in a creamy wild mushroom sauce with baby spinach, crispy sage & riserva cheese. **10.75 V**

KING PRAWN LINGUINE King prawns & courgette ribbons in a hot roquito chilli, tomato, white wine & lobster sauce. **12.95 🍷**

CASARECCIA POLLO PICCANTE Spicy chicken in a creamy sauce with fresh tomatoes & baby spinach. **10.95**

CALZONE

CALZONE POLLO SPINACI Roasted chicken, speck, spinach, mushrooms & thyme in a creamy mozzarella & béchamel sauce, topped with coppa ham. **13.25**

CALZONE CARNE PICCANTE Spicy roasted chicken, bolognese, lamb & red pepper meatballs, mozzarella, mushrooms, tomatoes & green chillies. **13.25**

SIDES: Tenderstem broccoli **3.50 V Ve** | Mixed leaf, tomato & spring onion salad **3.50 V Ve** | Rocket & Grana Padano salad **3.75** | Tuscan potatoes **3.50 V Ve** | Green beans **3.00 V Ve** | Italian naked slaw **3.50 V Ve** | **NEW** Buttered mash **4.00 V** | Bufala mozzarella, tomato & basil salad **4.35 V**

PIMP YOUR HOT DRINK!
Add a giant marshmallow or salted caramel syrup for 1.00

Drinks

BEER + CIDER

PERONI NASTRO AZZURRO 5.1% ABV Brewed in Italy to the original 1963 recipe & still imported to this day, this Italian favourite has a uniquely crisp, dry & refreshing taste. **Small** (330ml) **4.25** | **Big** (660ml) **6.85**

PERONI GRAN RISERVA 6.6% ABV Intensely golden in colour, delicately fruity & lightly bitter with caramel undertones. **4.65** (330ml)

MESSINA 4.7% ABV Brewed in Sicily since 1923 & known as Sicily's most famous beer. Fermented slowly for premium quality & a unique & delicate taste. **4.50** (330ml)

NEW WILD BEER "FRESH" 4.5% ABV A frisky, fragrant pale ale with punchy hop character, an appetising bitterness & a crisp, dry finish. **4.95** (330ml)

MENABREA 4.8% ABV Brewed for more than 150 years in Piemonte, northern Italy, this family-owned blonde craft beer boasts a slightly sweet, malty flavour. **4.60** (330ml)

NEW ORCHARD PIG REVELLER CIDER 4.5% ABV A celebration of Somerset. Snort in the hearty aroma of West Country cider apples. Crisp, refreshing & lightly sparkling cider with a tangy note of freshly squeezed lime. **5.55** (500ml)

ASPELL ISABEL'S BERRY SUFFOLK CYDER 3.8% ABV Made with redcurrant & raspberry juice. **4.65** (330ml)

SPIRITS + MIXERS

ITALIAN LIQUEURS: Choose from zesty Limoncello, almond Amaretto or hazelnut Frangelico.
Small (25ml) **3.45** | **Big** (50ml) **5.50**

OTHER HOUSE SPIRITS
Small (25ml) **3.45** | **Big** (50ml) **5.50**
MIXERS 1.50

WHITE WINE 175ml | 250ml | 500ml Carafe | Bottle

TREBBIANO, MARCHE Refreshing pear & apricot, easy drinking, light & crisp. **4.50** | **5.85** | **10.25** | **16.25**

FRASCATI, LAZIO Juicy pears & lemons, dry, fresh & zesty. **4.95** | **6.20** | **11.25** | **17.50**

VIQNIER, SICILIA Succulent tropical fruit & apricot, medium, smooth & zingy. **5.45** | **6.95** | **12.75** | **19.95**

PINOT GRIGIO, VENETO Subtle fruits & spice, dry, delicate & light. **5.95** | **7.45** | **13.95** | **20.95**

SAUVIGNON BLANC, VENETO Fresh pineapple & lemon, full-bodied, fruity & aromatic. **6.55** | **8.20** | **14.95** | **22.95**

SAUVIGNON BLANC, SAINT CLAIR, MARLBOROUGH, NEW ZEALAND Elegant, herbaceous & zingy. Intense gooseberry & passion fruit. **6.75** | **8.55** | **16.50** | **26.00**

RED WINE 175ml | 250ml | 500ml Carafe | Bottle

NERO D'AVOLA, SICILIA Juicy cherry & strawberry, easy drinking, smooth & light. **4.55** | **5.85** | **11.05** | **16.50**

MONTEPULCIANO, ABRUZZO Rich black cherry & light oak, medium, spicy & smooth. **5.15** | **6.70** | **11.25** | **18.50**

MERLOT, SICILIA Spicy plum & wild berry, medium, soft & juicy. **5.45** | **6.95** | **13.55** | **19.95**

ORGANIC SHIRAZ, SICILIA Luscious bramble & black cherry, full-bodied, big & rich. **5.95** | **7.35** | **14.35** | **20.95**

CHIANTI RISERVA D.O.C.G., CANTINA BONACCHI, TOSCANA Intense bouquet & lingering oak finish, dry, balanced & velvety. **6.80** | **8.45** | **15.95** | **23.95**

• **AWARD-WINNING** • **MALBEC, ANDELUNA 1300, MENDOZA, ARGENTINA** Juicy cassis & dark chocolate, full-bodied & smooth. Hints of dulce de leche. **6.75** | **8.55** | **16.50** | **26.00**

PINK WINE 175ml | 250ml | 500ml Carafe | Bottle

PINOT GRIGIO BLUSH, VENETO Fresh apricot & peach, dry, crisp & refreshing. **5.35** | **6.85** | **12.75** | **18.95**

ZINFANDEL, CALIFORNIA, U.S.A. Sweet strawberry & watermelon, medium, light & fresh. **5.60** | **6.95** | **13.45** | **19.75**

PINOT NERO ROSÉ SPUMANTE, RUGGERI, VENETO Delicious raspberry & cranberry, dry, sparkling & crisp. **23.50**

BUBBLY 125ml | Bottle

HOUSE PROSECCO, VENETO Refreshingly lemony, light & dry. **5.25** | **24.95**

NEW THOMSON & SCOTT 'SKINNY' PROSECCO, TREVISO 67 kcals per 100ml, happy sipping! **6.25** (125ml) | **29.95** (Bottle)

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



DINING
is and
ALWAYS WAS
A GREAT ARTISTIC
opportunity
- FRANK LLOYD WRIGHT -

HERE'S HOW TIPPING WORKS AT ZIZZI: All tips are discretionary. For groups of 8 or more, an optional 10% service charge is added. For all gratuities, 100% of the money you leave goes to the restaurant team, with no deductions being made by us. See our website for more details.

All of our wines by the glass are also available in 125ml for £1 less than the equivalent 175ml price. Vintages vary, ask us for more information.

The ABV% on alcoholic drinks are correct at the time of printing this menu, but could be subject to change. Our dish descriptions don't always mention every single ingredient, so give us a shout if you're unsure. All of our dishes are made to order, so unfortunately calorie counts can only be approximate. If you have any specific dietary requirements, we have a great allergen menu to help you make a decision, just ask us for a copy (please note that allergens contained within our condiments are not included). Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Keep an eye out for any pesky stray olive stones, seafood shells or little fish bones. Vegetarians: sorry, but the Grana Padano cheese offered at your table isn't veggie friendly. Our freshly squeezed orange juice is lightly pasteurized. We place an optional 10% service charge on big groups of eight or more. The registered charity numbers for Cancer Research UK are as follows: 1089464 & SC041666. AOTP MERE PREM 002377