



Zizzi

INDIVIDUALLY ITALIAN

Mains marked with a 🍷 contain fewer than 600kcal. 🌱 is for Vegetarian. 🌿 is for Vegan.
Any special dietary requirements? Ask us for an Allergen Menu.

STARTERS & SHARERS

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

‘LITTLE SOUL’ BREAD Or ‘Anima Piccola’ in Italian, these doughy puffs are freshly baked with garlic & smoked sea salt. **4.55 🌱**
Get dipping! Add Garlic butter | Smoked capia pepper | Pea & pecorino. Choose 2 for **1.00** or 3 for **1.50 🌱**

ZIZZI ANTIPASTI TO SHARE Prosciutto, speck, coppa, finocchiona, bufala mozzarella, balsamic tomatoes, olives & our ‘little soul’ bread. **12.95**

NEW MUSHROOM BRINDISI Creamy mushrooms & smoked mozzarella, oven baked on our dough, then finished with chopped parsley, grated riserva, crispy sage & smoked garlic oil. **5.75 🌱**

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

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

CALAMARI Crispy squid rings with a garlic & basil aioli dip. Small **6.75** | Big **11.25**

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

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

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**

RISOTTO & OVEN BAKED PASTA

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

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

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

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

MEAT + FISH

NEW SUMMER BEEF SHORT RIB Slow cooked & served with a Chianti & rosemary sauce, smoky sweet potatoes & an Italian naked slaw. **15.50**

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

Swap your Tuscan potatoes for smoky sweet potatoes. 50p 🌱

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

RAVIOLI DI CAPRA Goats’ cheese & spinach ravioli with a tomato sauce, super green pesto & pine nuts. **10.50 🌱 🍷**

PORCINI GIGANTI TORTELLONI Giant tortelloni pockets filled with ricotta & porcini mushrooms in a creamy wild mushroom sauce with baby spinach, crispy sage & riserva cheese. **10.50 🌱**

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**

SALADS

NEW GREEN GODDESS SALAD Pan-fried salmon fillet on cannellini beans, courgette ribbons & mixed leaves tossed in super green pesto with balsamic tomatoes, radish, baby watercress & toasted omega seeds. **13.95 🍷**
Vegetarian? Go greener, swap your salmon for tenderstem broccoli. 11.55 🍷

SUPER ZUCCA SALAD Roasted butternut squash, goats’ cheese, mint, courgette, lentils, green beans & salad leaves tossed in a white balsamic dressing & served with our ‘little soul’ bread. **10.95 🌱 🍷** **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 🍷**

SIDES: Tenderstem broccoli **3.50 🌱 🌿** | Mixed leaf, tomato & spring onion salad **3.50 🌱 🌿** | Green beans **3.00 🌱 🌿** | Rocket & Grana Padano salad **3.75** | Bufala mozzarella, tomato & basil salad **4.35 🌱** | Tuscan potatoes **3.50 🌱 🌿** | **NEW** Smoky sweet potatoes **4.00 🌱**

PIZZA RUSTICA

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

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

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

PULLED PORK NAPOLI Pulled pork on a white base of Fior di Latte & smoked mozzarella, pepperoni, crispy prosciutto, sunblush tomatoes, thyme & smoked garlic oil. **13.45**

PRIMAVERA Goats’ cheese, aubergine, artichoke, peppers, olives, mozzarella, balsamic tomatoes, super green pesto & rocket on our wholemeal, white & spelt base. **12.50 🌱**

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

EXTRA PIZZA TOPPINGS

Can't see your favourite? Just ask us.

MEATY: Pepperoni | Nduja sausage | Torn roast chicken | Cotto ham | Spicy roast chicken. **1.20 each**

VEGGIE: Green chillies | Fior di Latte mozzarella | Roasted red onions | Mushrooms | Black olives | Fire roasted peppers. **80p each**

GELATO BY THE SCOOP

3 SCOOPS FOR 4.95

Vanilla 🌱 | Chocolate 🌱 | **NEW** Coconut & mango swirl 🌱 🌿 | Honey, sea salt & mascarpone 🌱 | Lemon sorbet 🌱 🌿 | Strawberry sorbet 🌱 🌿

HOT DRINKS



Created from precision-roasted beans, our coffee is smooth, nutty & guaranteed Fairtrade. We also serve decaffeinated coffee, just ask us.

Espresso Single **2.25** | Double **2.50**

Cappuccino | **Latte** | **Mocha** | **Macchiato** **2.65**

Americano **2.25**

Liqueur coffee **4.25**

Hot chocolate **2.65**

Fresh mint tea **2.25**

teapigs. **2.25 each**

💧 = Caffeine free

Everyday Brew A proper cuppa.

Earl Grey Strong Assam and zesty bergamot.

Mao Feng Green Clean & green!

Peppermint 💧 The tummy tonic.

Superfruit 💧 Elderberry, cranberry & blueberry.

Chocolate & Mint 💧 Indulgent & only 3 kcal!

PINK YOUR HOT DRINK!
Add a giant marshmallow or salted caramel syrup for £1.

CLASSIC PIZZA

MARGHERITA Tomato, mozzarella & basil.

Classic **8.55** | Rustica **10.50 🌱**

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

NEW 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**

ZUCCA A creamy pesto base with mozzarella, roasted butternut squash, caramelised balsamic onions & spinach. Once baked, topped with crumbled goats’ cheese, pine nuts & rosemary. Classic **10.25** | Rustica **11.90 🌱**

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

CALZONE

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

CALZONE CARNE PICCANTE Spicy roast chicken, mini beef meatballs, mozzarella, mushrooms, chilli, tomatoes & bolognese. **13.25**

DESSERTS

NEW WHITE CHOCOLATE CHEESECAKE Baked with raspberries & pistachio nuts. Served with crumbled honeycomb & whipped mascarpone cream. **5.95 🌱**

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

NEW VANILLA PANNACOTTA Served with a prosecco & passion fruit coulis. **5.75**

TIRAMISU Espresso & liqueur-soaked sponge & layers of mascarpone & cocoa. **5.95 🌱**

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

LEMON MERINGUE SUNDAE Lemon sorbet, vanilla gelato, crumbled meringue, whipped mascarpone cream, lemon curd & mint. **6.15 🌱**

SOFT DRINKS

Belu water (Still | Sparkling): Small **2.70** | Big **4.35**

Sparkling San Pellegrino: Lemon | Blood orange **2.70**

NEW Ocumber Sparkling water with natural cucumber & garden mint. **2.95**

Sicilian still lemonade **2.70**

Belvoir elderflower pressé **3.15**

NEW Jax Coco 100% pure coconut water. **3.50**

Juices: Hand picked apple | Freshly squeezed orange | Cranberry **2.70**

Coke | **Diet Coke** | **Sprite** | **Appletiser** **2.75**

- 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 entirely to the restaurant team, see our website for more details.

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) **6.75**

Peroni Gran Riserva 6.6% ABV Intensely golden in colour, delicately fruity, lightly bitter with caramel undertones. **4.65** (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 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. **4.25** (330ml)

NEW Guru Birra 4.0% ABV Brewed in Tuscany, this incredible artisan pale ale has notes of yeast & ripe fruit – perfect for meaty pizzas. **4.75** (330ml)

Aspall Isabel’s Berry Cyder 3.8% ABV Made with redcurrant & raspberry juice. **4.65** (330ml)

Italian Melchiori cider 5.0% ABV Made especially for us by the Melchiori family in Trentino, using locally grown, hand picked apples for a crisp & tangy taste. **4.50**(330ml)

SPIRITS + MIXERS

Italian Liqueurs: Choose from zesty **Limoncello**, almond **Amaretto** or hazelnut **Frangelico**. Small (25ml) **3.25** | Big (50ml) **5.00**

Other House Spirits Small (25ml) **3.25** | Big (50ml) **5.00**
Mixers **1.50**

WHITE WINE

175ml | 250ml | 500ml | 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**

VIOGNIER, 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, ST CLAIR, MARLBOROUGH, NEW ZEALAND Elegant, herbaceous & zingy. Intense gooseberry & passion fruit. **26.00**

RED WINE

175ml | 250ml | 500ml | 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**

HERLOT, 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. **26.00**

PINK WINE

175ml | 250ml | 500ml | 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 (125ml) | 24.95**

VINTAGE PROSECCO D.O.C.G., MILLESIMATO, VENETO Fresh, dry & fragrant with a hint of citrus. **29.95**

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

All of our wines by the glass are also available in 125ml for £1 less than the equivalent 175ml price. Vintages may vary, ask us for more information.
The ABV% on alcoholic drinks are correct at the time of printing this menu, however may 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.