

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

### HOUSE PROSECCO, VENETO 11% ABV

Refreshingly lemony, light & dry.

5.25 (125ml) | 24.95 (Bottle)

### 'SKINNY' PROSECCO, TREVISO 11% ABV

By Thomson & Scott. 67 kcals per 100ml, happy sipping!

6.25 (125ml) | 29.95 (Bottle)

## STARTERS & SHARERS

**'LITTLE SOUL' BREADS** These doughy puffs are freshly baked with garlic & smoked sea salt. **4.95 V**

**Get dipping!** Add garlic butter / red pepper tapenade / lemon & rosemary aioli / white bean & basil pesto.

**Choose 2 for 1.00 or 3 for 1.50 V**

**GARLIC BREAD** Brushed with garlic butter & rosemary. **4.95 V**

### GARLIC BREAD WITH MOZZARELLA

& caramelised balsamic onions. **5.95 V**

*Zizzi favourite*

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

**TOSCANA SOUP** A hearty blend of tomatoes, leeks, grilled peppers, curly kale & quinoa. Served with smoked mozzarella bread for dipping. **6.25 V**

**CALAMARI** Crispy squid rings with a lemon & rosemary aioli. **6.95 / 11.75**

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

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

**NEW WILD BOAR POLPETTE** Oven-baked herby wild boar & pork meatballs in a pomodoro sauce with melted smoked mozzarella, grated riserva cheese & chilli threads. **6.95**

**BUFALA CAPRESE** Isle of Wight mixed tomato summer salad, Bufala mozzarella, bursting balsamic pearls & fresh basil. **6.75 V**

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

**BRUSCHETTA** Speciality tomatoes, red onion & roasted garlic in extra virgin olive oil on toasted bread, with super green pesto, fresh basil & riserva cheese. **5.95 V**  
**Add creamy Bufala mozzarella for 1.00 V**

**ANTIPASTO GRANDE BOARD** Spianata Piccante salami, coppa ham, speck, smoked scamorza, Bufala mozzarella, bursting balsamic pearls, Zizzi mixed olives, mini balsamic onions & fresh figs with baked tomato pesto crostini, our 'little soul' breads & smoked chilli jelly. **15.95**  
**Vegetarian version available, just ask. 15.50**

## PASTA

We serve non-gluten containing fusilli pasta.

Just ask us for an **Allergen Menu** for your options.

**NEW** Swap any of the below for whole wheat penne.

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

**SPAGHETTI CARBONARA** With pancetta, wild mushrooms, rosemary & parsley. **10.95**

### PULLED BEEF & VENISON STROZZAPRETI

A rich beef brisket & venison ragu with mushrooms, red wine, garlic & tomatoes, strozzapreti pasta & riserva cheese. **11.95**

*Zizzi favourite*

**STROZZAPRETI PESTO ROSSO** Spicy chicken, red pesto, mascarpone & spring onions. **11.25**

**SPAGHETTI BOLOGNESE** With fresh basil. **10.50**

**Vegan lentil ragu alternative available, just ask.**

**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 tomatoes & baby spinach. **11.75**

## SALADS

**SUPER ZUCCA SALAD** Roasted butternut squash, goat's cheese, mint, courgettes, lentils, green beans & mixed salad leaves tossed in a white balsamic dressing. Served with our 'little soul' breads. **11.50 V 🍷** **Add chicken skewers for 1.95**

**CHICKEN & PROSCIUTTO SALAD** Torn chicken, crispy prosciutto, avocado, roasted red onions, speciality tomatoes, riserva cheese & croutons with spinach, rocket & mixed leaves, dressed with a lemon & rosemary aioli. **11.50 🍷**

## FILLED & OVEN-BAKED PASTA

**RAVIOLI DI CAPRA** Goat's cheese & spinach ravioli with a tomato sauce, super green pesto & pine nuts. **10.95 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. **11.25 V**

**WILD BOAR MEATBALLS AL FORNO** Torn herby wild boar & pork meatballs, oven-baked with casareccia pasta, smoked mozzarella, spinach & roasted garlic cloves in a pomodoro sauce with a little chilli. **11.95**

**PASTA DELLA CASA** Oven-baked casareccia pasta, roasted chicken, pancetta, baby spinach & riserva cheese, all in a creamy mushroom sauce. **11.95**

**LASAGNE** Rich ragu & béchamel, topped with riserva cheese & breadcrumbs. **11.50**

## MEAT + FISH

All dishes served with your choice of

Fried herby potatoes & green beans

OR

Make it under 600 kcals with our naked winter slaw & speciality tomato salad. 🍷

**CHIANTI SHOULDER OF LAMB** Slow-roasted, with garlic & rosemary. Served with a Chianti & rosemary sauce. **15.95**

**POLLO PROSCIUTTO** Chicken breast with sage wrapped in prosciutto ham, served with a white wine sauce. **14.25**

**SEABASS VERDE** Pan-fried seabass fillets served with a zingy lemon & herb salsa verde. **15.75**

**SIDES:** Tenderstem broccoli 3.50 V Ve | Naked winter slaw 3.95 V Ve | Mixed leaf, tomatoes & spring onion salad 3.50 V Ve | Fried herby potatoes 3.95 V Ve

## PIZZA RUSTICA

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

**PICCANTE** Pepperoni, spicy Nduja sausage, Spianata Piccante salami, hot roquito chillies, mushrooms, mozzarella, rocket & mascarpone. **13.95**

*Zizzi favourite*

**POLLO ROSSO** Spicy roasted chicken, Fior di Latte & smoked mozzarella, fire-roasted peppers, balsamic tomatoes, roasted garlic cloves & spinach on a smoky pepper pesto & tomato base. **13.95**

**NEW MANZO** Beef & rosemary salami from Trealy Farm, Fior di Latte & smoked mozzarella, fire-roasted peppers, riserva cheese, purple basil & smoked garlic oil. **14.25**

**PULLED PORK ROMA** Slow-cooked pulled pork & crispy crackling on a white base of Fior di Latte & smoked mozzarella with pepperoni, sunblush tomatoes, rosemary & smoked chilli jelly. **14.25**

**PRIMAVERA** Goat's cheese, artichokes, spinach, fire-roasted peppers, olives, mozzarella, balsamic tomatoes, super green pesto & rocket on our wholemeal, white & spelt base. **12.75 V**

**SOFIA** Spicy chicken, pepperoni, crumbled piccante Basilicata sausage, mozzarella, red chillies & rosemary. **13.45**

## CLASSIC PIZZA

Our classic pizzas can be made using our non-gluten containing pizza base.

**MARGHERITA** Tomato, mozzarella & basil.  
Classic 8.95 | Rustica 10.95 V

**NEW PINOLI** Goat's cheese, mozzarella, caramelised balsamic onions, sunblush tomatoes, pine nuts, riserva cheese & basil. Classic 9.95 | Rustica 11.95 V

Great with torn roasted chicken. Add for 1.50

**PEPPERONI CAMPAGNA** Pepperoni, ham, mushrooms, mozzarella & rosemary. Classic 11.25 | Rustica 14.20

**CAPIA** A smoky pepper pesto & tomato base with Fior di Latte & smoked mozzarella, fire-roasted peppers, sunblush tomatoes, black olives, pea shoots, riserva cheese & smoked garlic oil.

Classic 10.75 | Rustica 12.70 V

Add crumbled piccante Basilicata sausage for 1.50

**ITALIAN HOT** Pepperoni, spicy Nduja sausage, red chillies, Fior di Latte mozzarella, riserva cheese & basil.

Classic 11.25 | Rustica 13.20

**EXTRA PIZZA TOPPINGS** Can't see your favourite? Just ask us.

Pepperoni | Nduja sausage | Torn roasted chicken | Cotto ham | Spicy roasted chicken | Crispy pork crackling | Fior di Latte mozzarella. **1.50 each**

Red chillies | Balsamic onions | Mushrooms | Black olives | Fire-roasted peppers | Pine nuts | Smoked chilli jelly. **1.00 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.

## CALZONE

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

**CALZONE CARNE PICCANTE** Spicy roasted chicken, bolognese, herby wild boar & pork meatballs, mozzarella, mushrooms & red chillies. **13.25**

## RISOTTO

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

## DESSERTS

**SALTED CARAMEL CHOCOLATE BROWNIE** Served warm & injected with gooey salted caramel, with giant white chocolate curls, rich hot chocolate sauce & vanilla gelato. **6.50 V**

**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**

*Zizzi favourite*

**NEW ZINGY CITRUS TORTE** Lemon, lime & passion fruit torte with a crumbly cinnamon biscuit base. Served with whipped mascarpone cream, raspberry & strawberry coulis & a pink raspberry snap. **6.25**

**STICKY CHOCOLATE & PRALINE TORTE**

A dairy-free chocolate torte with a date, hazelnut, almond & walnut base. Served with coconut & chocolate ripple gelato. **5.95 V Ve**

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

**CHOCOLATE & SALTED CARAMEL SUNDAE**

Chocolate, black sea salt & caramel gelato with whipped mascarpone cream, salted caramel sauce, crushed salted caramel crunch & giant white chocolate curls. **6.50 V**

## GELATO BY THE SCOOP

3 SCOOPS FOR 5.50

**VANILLA V | CHOCOLATE V | COCONUT WITH CHOCOLATE RIPPLE V Ve | HONEY, SEA SALT & MASCARPONE V | NEW CHOCOLATE & BLACK SEA SALT V | LEMON SORBET V Ve | STRAWBERRY SORBET V Ve**

## SOFT DRINKS

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

**NEW DASH WATER** Lemon / Cucumber **2.75**

British sparkling flavoured water.

No calories, no sugar & no sweeteners.

**SICILIAN STILL LEMONADE** **2.95**

**ORCHARD PIG SPARKLING PRESSÉ** **3.50**

🌸 **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 **2.95**

**COKE / COKE ZERO / DIET COKE / SPRITE / APPLETISER** **2.95**

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

## SOFTAILS

**NEW BLACKBERRY & LEMON COOLER**

With Sprite, fresh blueberries, mint & rosemary. **4.00**

**PASSION FRUIT PUNCH** With Sprite, fresh limes & rosemary. **4.00**

**RASPBERRY & MINT COOLER**

With Sprite, fresh limes, mint & rosemary. **4.00**

Fancy swapping the Sprite for soda? Just ask.

**RISOTTO POLLO FUNGHI** Roasted chicken, mushrooms, rosemary, sage & riserva cheese. **12.75** 🍷

Vegetarian? Ask for it without chicken. **11.20 V** 🍷

## 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) **4.55** | **Big** (660ml) **6.95**

*Zizzi favourite*

**GLUTEN-FREE PERONI NASTRO AZZURRO** 5.1% ABV Your favourite Italian beer, without the gluten & no compromise on taste. **4.65** (330ml)

**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)


**ASPALL 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 / hazelnut Frangelico. **Small** (25ml) **3.45** | **Big** (50ml)

**WILD BEER** Drink WILDLY Different.

 **Fresh 5.5% ABV** A frisky, fragrant pale ale with punchy hop character, an appetising bitterness & a crisp, dry finish. **4.95** (330ml)

 **Epic Saison 5.0% ABV** Epic by name, epic by nature. A hoppy farmhouse pale ale, crisp & balanced with a distinctly dry and refreshing finish. (330ml)

 **Wild Goose Chase 4.5% ABV** This spritely 'all-day' beer balances a light moreish bitterness with a zingy punch from fresh gooseberries. Delicious! (330ml)

**NEW BREWDOG LOW ALCOHOL BEER** 0.5% ABV

Nanny State – A full-flavoured, hoppy craft beer with a bitter taste & hints of pine & citrus. **4.95** (330ml)

**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)

## WHITE WINE

175ml | 250ml | 500ml Carafe | Bottle

**TREBBIANO, MARCHE** Refreshing pear & apricot, easy drinking, light & crisp. **4.60** | **5.95** | **10.95** | **16.25**

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

**ORGANIC CRAFT CHARDONNAY-CATARRATTO, SICILIA** This limited production, handcrafted wine is medium-bodied with crisp lemon & clementine flavours & a remarkably fruity aftertaste. **5.65** | **7.15** | **13.75** | **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. **6.95** | **8.55** | **16.50** | **26.00**

## RED WINE

175ml | 250ml | 500ml Carafe | Bottle

**NERO D'AVOLA, SICILIA** Juicy cherry & strawberry, easy drinking, smooth & light. **4.60** | **5.95** | **10.95** | **16.25**

**MONTEPULCIANO, ABRUZZO** Rich black cherry & light oak, medium, spicy & smooth. **5.15** | **6.70** | **13.55** | **18.50**

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

**ORGANIC CRAFT PRIMITIVO, PUGLIA** Full-bodied, smooth & handcrafted in select family run vineyards. Spiced cherries, toasted almonds & earthiness to finish. **5.65** | **7.15** | **13.75** | **19.95**

**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. **6.95** | **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**

**NEW ZINFANDEL BLUSH, PUGLIA** Red berry & pink grapefruit, medium, fruity & smooth. **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** 11% ABV Refreshingly lemony, light & dry. **5.25** | **24.95**

**'SKINNY' PROSECCO, TREVISO** 11% ABV By Thomson & Scott. 67 kcals per 100ml, happy sipping! **6.25** | **29.95**

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

**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.

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