



**SPECIAL GUEST

CARAMELLO SUNDAE V

Salted caramel gelato and vanilla gelato with freshly whipped cream. Topped with a honeycomb cheesecake slice, salted caramel sauce, caramel crunch and a stroopwafel. 672 kcal

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DRAGON FRUIT & WILD STRAWBERRY SUNDAE V

Dragon fruit sorbet and panna cotta & wild strawberry gelato, topped with pink meringue, freshly whipped cream and strawberry coulis. 350 kcal

RASPBERRY COLLINS CHEESECAKE v ve

A decadent raspberry and gin-layered cheesecake served with strawberry sorbet. 476 kcal

CHOCOLATE BROWNIE V

Warm brownie with a gooey salted caramel filling, a scoop of vanilla gelato and a jug of hot chocolate to pour. 528 kcal

TIRAMISU v

Espresso-soaked sponge, layered with mascarpone. 361 kcal

GELATO & SORBET

3 scoops. Choose from:

Vanilla V 61 kcal | Chocolate V 69 kcal | Panna Cotta & Wild Strawberry V 74 kcal | Sicilian Lemon & Ricotta V 72 kcal | Strawberry Sorbet V Ve 37 kcal | Salted Caramel V Ve 77 kcal Kcals are for one scoop.

*SHARER FOR TWO

LA DOLCE VITA SHARER V

A selection of pistachio bomboloni doughnuts, mini strawberry pavlova, salted caramel brownie with Amarena cherries, a scoop of tiramisu and hot chocolate sauce.

Perfect for two. 874 kcal

ZILLIONAIRE'S FUDGE CAKE V Ve

Warm chocolate fudge cake layered with salted caramel sponge, finished with honeycomb pieces. It's a winner! 669 kcal

HONEYCOMB CHEESECAKE V

Vanilla cheesecake on a biscuit base with milk chocolate covered honeycomb, salted caramel gelato, salted caramel sauce and smashed honeycomb. 630 kcal

CHOCOLATE MELT V

Warm chocolate pudding with a gooey-melted centre served with vanilla gelato. 533 kcal

BAKED LEMON & BLACKCURRANT CHEESECAKE V

The iconic Basque cheesecake. A Sicilian lemon and blackcurrant cheesecake served with lemon curd and a scoop of Sicilian lemon & ricotta gelato. 532 kcal



Here's how tipping works

We hope you enjoy your visit today. An optional 10% team tip is automatically added to your bill – just ask if you'd like to take it off. Your tip will be shared by everyone working in our restaurant today, meaning nothing's kept by the business.

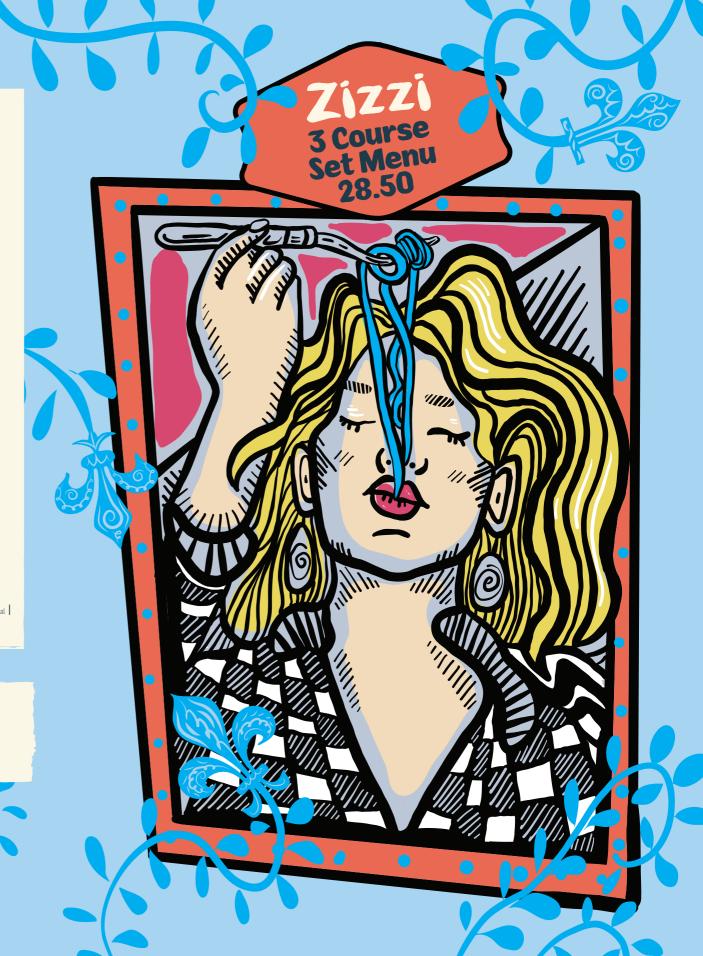
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3 COURSES 28.50

Starter, Main & Dessert

COCKTAILS

Please see the drinks menu or main menu for prices and our full range of Cocktails & Mocktails.

+★SPECIAL GUEST

SARTI SPRITZ

Sarti Rosa, Prosecco, soda and lime. Notes of passion fruit, mango & blood orange.

GARDEN G&T

Sipsmith Gin with Elderflower & Blood Orange tonic, garnished with rosemary and mint.

PASTA CRISPS V Ve They said it couldn't be done. Pasta crisps with a smoky seasoning, on the house. 93 kcal

STARTERS

*SPECIAL GUEST

DIAVOLETTA BOMBE V

Iconic garlic bombe filled with a fiery Alla Vodka sauce, Roquito chillies and gooey mozzarella. 707 kcal

**SPECIAL GUEST

TRE FORMAGGI CROQUETTES V

Three extra cheesy croquettes, with hot honey to dip. $340\,\mathrm{kcal}$

favourites GARLIC BOMBE

A large freshly baked garlic dough ball that packs a proper punch. Filled with your choice of **gooey mozzarella V** 732 kcal or **NEW chorizo & mozzarella . 903 kcal

Both smothered with Roquito hot honey.

MOZZARELLA GARLIC BREAD V

with caramelised balsamic onions. 695 kcal Or, cheese and chilli for an extra kick. 703 kcal Or, just cheese please. 634 kcal

*NEW ROASTED AUBERGINE 'MEATBALLS' V Ve

Aubergine 'meatballs' made with lentils, chickpeas and red peppers. Roasted in our fiery La Bomba sauce & Roquito pearls for ultimate flavour. 310 kcal

Zizzi Grandini CHICKEN SPIEDINI

Garlic chicken breast & Sunblush tomatoes, roasted on a skewer, served with Roquito hot honey dip and wild garlic aioli. Don't forget to squeeze the lemon! 482 kcal Add freshly baked bread for 1.50 347 kcal

BRUSCHETTA v Ve

Red & orange baby plum tomatoes with red onion & basil, served on freshly baked bread, drizzled with balsamic glaze. 413 kcal

Add Fior di Latte mozzarella V for 1.95 140 kcal

MUSHROOM BRINDISI V

Mushrooms roasted on freshly baked bread, in a creamy Portobello & Porcini mushroom sauce, topped with melted scamorza cheese & crispy sage. 461 kcal

*NEW KING PRAWN SPIEDINI

2.00 Supplement

A showstopper. Harissa-marinated king prawns roasted on a skewer with your choice of garlic sauce or smoky tomato sauce to pour over. 251/177 kcal

Add freshly baked bread for 1.50 347 kcal

fgvourites CALAMARI

Crispy squid, served with wild garlic aioli. 505 kcal

*NEW PORK & GARLIC MEATBALLS

Oven-baked in our fiery La Bomba sauce, with smoked mozzarella. $707\,\mathrm{kcal}$

MOZZARELLA. BASIL & TOMATO ARANCINI V

Crispy, cheesy risotto rice balls with mozzarella, basil and tomato. Served alongside a smoky tomato dip. $345\,\mathrm{kcal}$

Breaded chicken breast with crispy riserva

potatoes, green beans, kale & spinach. 1067 kcal

Swap crispy riserva potatoes for chips. 1282 kcal

Roasted butternut squash tossed with fresh

red pepper & chilli hummus. Topped with a

leaves, mixed grains, peas, kale, pumpkin seeds,

MAINS

CHICKEN CALABRESE

Harissa-marinated chicken breast, oven-roasted with potatoes in a pepper, tomato & spicy 'nduja sauce. Served with mascarpone & a flamed chilli. 775 kcal

CHICKEN & PROSCIUTTO

Torn chicken breast with avocado, tomato and mixed salad leaves, with a Caesar dressing, riserva cheese and crispy prosciutto. 381 kcal

ROASTED MUSHROOM RISOTTO V

Rich & creamy risotto with mascarpone, Portobello & Porcini mushroom sauce, topped with crispy sage and riserva cheese. 654 kcal Add a chicken skewer for 5.50 256 kcal

Menu Key

visit zizzi.co.uk/menu-info. Adults need around 2000 kcal a day.

V = Vegetarian | Ve = Vegan
Our vegan dishes are not necessarily suitable for those with allergies.
For more information visit our allergen menu. For full nutrition information

CHICKEN MILANESE

SUPER ZUCCA V Ve

balsamic glaze. 287 kcal

Have an allergy?

No problem! Before you order head to zizzi.co.uk/
allergens-info or scan the QR code for allergen
information. Please let us know your allergy when
you order too, even if you've had the dish before.

OUR PIZZAS

WAGYU ROYALE WITH BURRATA

Get your spice on with Wagyu & beef meatballs, Roquito pearls, candied green jalapenos, roasted red chilli, harissa, mozzarella and Roquito hot honey. Topped with riserva and a whole ball of fresh burrata. 1250 kcal

rate CHICKEN & FIERY ROQUITO

Harissa chicken breast and spicy Roquito chillies on our fiery La Bomba sauce base. Topped with mozzarella, Sunblush tomatoes, riserva cheese & fresh basil. 1094kcal

MEAT SOFIA

Say hello to a tempting trio of harissa chicken breast, pepperoni and torn pork & garlic meatballs. Topped with mozzarella, spicy Roquito chillies and rosemary. 1115 kcal

favourites STICKY PIG

A slow-cooked pulled pork and mozzarella pizza with Roquito hot honey. One half topped with spicy 'nduja, crispy prosciutto and riserva cheese. The other, with smoky scamorza cheese, crumbled meatballs, crackling & Roquito pearls. 1568 kcal

PINOLI V

Goat's cheese, mozzarella, caramelised balsamic onions, Sunblush tomatoes, pine nuts, fresh basil and riserva cheese. 913 kcal

Add torn chicken breast for 3.00 64 kcal

PURE PEPPERONI

We've tripled the pepperoni. A favourite for a reason. 1006 $\ensuremath{\mathsf{kcal}}$

*NEW AUBERGINE 'MEATBALL' v ve

Topped with our aubergine 'meatballs', a delicious blend of lentils, chickpeas, and red peppers, alongside candied green jalapenos, Roquito pepper pearls, vegan MozzaRisella, and a drizzle of spicy harissa. 952kcal

Just shout to go non-gluten on any of the above.

CALZONE CARNE PICCANTE

Full of pork & garlic meatballs, torn harissa chicken breast, bolognese, mozzarella, spicy Roquito chillies & mushrooms. With a smoky tomato dip on the side. 990 kcal (this one can't be made non-gluten).

SIDES

Please see the main menu for prices and our full range of sides.

SPECIAL GUEST

AUBERGINE FRITTI V Ve

Polenta-crusted aubergine wedges. 168 ${\it kcal}$

MOZZARELLA GARLIC BREAD V

with caramelised balsamic onions. 695 kcal

Or, cheese and chilli. 703 kcal Or, just cheese please. 634 kcal

CHIPS v ve

Seasoned with rosemary & salt. 729 kcal

MIXED LEAF SALAD V

The perfect side salad, made with Caesar dressing & riserva cheese. 181 kcal

*NEW CRISPY RISERVA POTATOES V

Roasted with riserva cheese. 342 ${\it kcal}$

PASTA SUPERIORE

Our best pasta dishes, made to order. Ruffled ribbons of fresh free-range egg pasta (known in Italy as Mafaldine), prepared with our finest ingredients for an authentic Zizzi experience.

Just shout to go non-gluten (fusilli).

*SPECIAL GUEST

KING PRAWN VONGOLE

King prawns and clams tossed in a wild garlic, lemon, caper & parsley butter sauce. 1206 kcal

CRISPY PROSCIUTTO CARBONARA

Our five-cheese carbonara with vintage cheddar, mascarpone, pecorino, regato, riserva and smoked pancetta. Topped with crispy prosciutto, scamorza & fresh herbs. 1130 kcal

*NEW SICILIANA SALMON

Pan-fried salmon fillet served with a creamy sauce of parsley butter, zesty lemon and capers. Finished with crispy kale. 1158 kcal

*NEW SLOW-COOKED BEEF & CHIANTI RAGU

Pulled beef brisket in a rich Chianti red wine & roasted tomato ragu, finished with riserva & crispy sage. $576\,\mathrm{kcal}$

PICCANTE KING PRAWN

Spicy marinated king prawns roasted on a skewer, with a creamy harissa sauce and baby plum tomatoes. Finished with mascarpone, roasted red chilli & fresh herbs. 1014 kcal

*NEW MUSHROOM & TRUFFLE WITH BURRATA V

Portobello & Porcini mushrooms in a four cheese sauce, infused with truffle oil. Finished with riserva cheese, crispy sage, fresh basil & a whole ball of burrata. 973 kcal

Add a chicken skewer for 5.50 256 kcal

- CLASSIC PASTA ----

SPAGHETTI CHORIZO CARBONARA 1102 kcal

Spaghetti in a carbonara sauce with pancetta & chorizo.

*NEW KING PRAWN LINGUINE

King prawns in a seafood & Roquito chilli bisque, served with courgettes and pea shoots. 693 kcal

tavourites CASARECCIA POLLO PICCANTE

Spicy harissa chicken breast with tomatoes and baby spinach in a creamy harissa sauce for the right amount of kick. 1013 kcal

*NEW LENTIL RAGU v ve

Linguine with lentils, Sunblush tomatoes, spinach & Genovese pesto. Warm, comforting and did we mention vegan? 758 kcal

Feeling fancy? Upgrade any of the above to fresh free-range egg Mafaldine pasta for 2.00.

Or shout to go non-gluten (fusilli).