3 COURSES FOR 24.95

PASTA CRISPS v ve They said it couldn't be done. Pasta crisps with a smoky seasoning, on the house. 216 kcal

STARTERS —

Zizzi avourites GARLIC BREAD WITH MOZZARELLA v

and caramelised balsamic onions. 741 kcal Or, just cheese, please. 680 kcal

NEW CHICKEN SPIEDINI

2.00 Supplement

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! 526 kcal Add Little Soul Breads for 1.00 365 kcal

BRUSCHETTA v ve

Tomatoes with red onion and fresh basil, on freshly baked bread with pesto. 639 kcal

Add Bufala mozzarella for 1.95 V 125 kcal

KING PRAWN SPIEDINI

2.00 Supplement

Harissa marinated king prawns roasted on a skewer with a garlic sauce to pour over. A proper show-off. 247 kcal Add Little Soul Breads for 1.00 365 kcal

Zizzi gvourites CALAMARI

Crispy squid, served with wild garlic aioli. 524 kcal

VEGAN MEATLESS 'MEATBALLS' V Ve

Plant-based meatless 'meatballs' in a slow-roasted tomato sauce with vegan MozzaRisella. 313 kcal

FONDUTA FORMAGGI V

A melting pot of cheese served with our Little Soul Breads to dip. 851 kcal

CAPRESE SALAD V

That's cah-pray-zey. Bufala mozzarella with tomatoes, red onion and avocado, 416 kcal

- OUR RUSTICA PIZZA -

PINOLI V

Goat's cheese, mozzarella, caramelised balsamic onions, sunblush tomatoes, pine nuts and riserva

Add torn chicken breast for 2.15 108 kcal

favourites MEAT SOFIA

Say hello to a tempting trio of harissa chicken breast, pepperoni and torn pork & garlic meatballs. Topped off with mozzarella, spicy roquito chillies and rosemary. 1300 kcal

CHICKEN & FIERY ROQUITO

Harissa chicken breast fired up with spicy roquito chillies and sunblush tomatoes. Topped with mozzarella, riserva cheese and fresh basil. 1197 kcal

PURE PEPPERONI

We've tripled the pepperoni. A classic for a reason. 1225 kcal

PRIMAVERA v

Goat's cheese, artichokes, spinach, fire-roasted peppers, olives, mozzarella, sunblush tomatoes, rocket and pesto. A slice of spring all year round. 1272 kcal

NEW ITALIAN GARDEN vve

A vegan celebration of vegetables: artichokes, baby romanesco cauliflower and baby spinach, with vegan MozzaRisella. Topped with green pesto, roquito pearls & pine nuts. 921 kcal

NEW HALF & HALF STICKY PIG

A slow-cooked pulled pork and mozzarella pizza with Roquito hot honey. One half, a rich red base topped with spicy 'nduja, finished with crispy prosciutto and riserva cheese. The other, a white base, with smoky scamorza cheese, crumbled meatballs, crackling and roquito pearls. 1560 kcal

MEAT, FISH & RISOTTO -

CHICKEN MILANESE

Breaded chicken breast with pomodoro sauce, rainbow heritage carrots, garlic spinach and rosemary & sea salt chips. 1341 kcal

NEW WILD MUSHROOM RISOTTO V

Rich & creamy risotto with mascarpone and Madeira wine, topped with crispy sage and riserva cheese. 1066 kcal Add a chicken skewer for 4.95 300 kcal

PAN-FRIED SEA BASS

Served with rainbow heritage carrots, garlic spinach and rosemary & sea salt chips. With a seafood butter sauce for pouring. 1311 kcal

NEW HOT-SMOKED SALMON & PESTO RISOTTO

Rich & creamy risotto with smoky salmon flakes, green pesto, spinach, baby romanesco cauliflower and lemon. 1093 kcal Add a harissa king prawn skewer for 4.95 132 kcal



Service & paument at your fingertips



PASTA -

KING PRAWN LINGUINE <600 kcal

King prawns twirled up in a seafood and roquito chilli sauce, served with courgettes and pea shoots. 416 kcal

SPAGHETTI CHORIZO CARBONARA

Spaghetti in a carbonara sauce with pancetta & chorizo. 1046 kcal

Tryourites CASARECCIA POLLO PICCANTE

Spicy harissa chicken breast with tomatoes and baby spinach in a creamy harissa sauce for the right amount of kick. 1073 kcal

CASARECCIA PORK & GARLIC MEATBALLS

Oven-baked pork & garlic meatballs with mozzarella & spinach, in a spicy slow-roasted tomato sauce. 1206 kcal

NEW SIGNATURE BEEF & CHIANTI RAGU

Fresh Creste di Gallo pasta in a hearty beef, red wine and slow-roasted tomato sauce, topped with crispy sage & riserva cheese. 724 kcal

NEW CAMPANELLE LENTIL RAGU v ve

Fresh Wildfarmed pasta in a lentil ragu made with sunblush tomatoes, spinach and nero chickpeas. 715 kcal

RAVIOLI DI CAPRA v <600 kcal

Ravioli parcels filled with goat's cheese and spinach in a pomodoro sauce, finished with pesto and pine nuts. 540 kcal

VEGAN RAINBOW LASAGNE V Ve

Award winner. Six layers of pasta with a rainbow of fillings: butternut squash, beetroot & red onion and spinach. Oven-baked in a slow-roasted tomato sauce. Topped with pesto and breadcrumbs. 745 kcal

DESSERTS

GOLDEN CARAMEL CALZONE

A Biscoff folded sweet pizza with mascarpone, a scoop of vanilla gelato and salted caramel sauce. 932 kcal

NEW DARK CHERRY & AMARETTO CHEESECAKE V

Silky, cherry-dotted amaretto cheesecake with cherry compote, vanilla gelato and white chocolate curls. 636 kcal

CHOCOLATE MELT

Warm chocolate pudding with a melted centre served with vanilla gelato. 532 kcal

NEW HONEYCOMB CHEESECAKE V

Salted honey & mascarpone cheesecake on a caramelised biscuit base, smashed honeycomb, salted caramel gelato and sauce. 706kcal

rites SALTED CARAMEL CHOCOLATE BROWNIE v

Warm brownie injected with rich salted caramel, topped with hot chocolate sauce and vanilla gelato. 733 kcal

ZILLIONAIRE'S FUDGE CAKE V Ve

Warm chocolate fudge cake layered with salted caramel sponge, finished with honeycomb pieces. It's a winner - and vegan too. 667 kcal

NEW LEMON SWIRL CHEESECAKE V

Lemon mousse cheesecake on a dark chocolate biscuit base with rippled Sicilian lemon & ricotta gelato and white chocolate curls. 701 kcal

TIRAMISU v < 400 kcal

Espresso soaked sponge, layered with mascarpone. 361 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 when you order too, even if you've had the dish before.

MENU KEY-

V = Vegetarian | Ve = Vegan <600 kcal = under 600 kcal <400 kcal = under 400 kcal

For full nutrition information visit zizzi.co.uk/menu-info

Adults need around 2000 kcal a day.

