

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**.

NIBBLES & BREADS

ZIZZI MIXED OLIVES Green & purple pitted olives in a garlic, red pepper & herb oil. **3.40 VVe**

NEW ZIZZI SPICY NUTS A roasted mix of spiced cashews, giant corn, chickpeas & almonds. **3.40 VVe**

NOCELLARA GIGANTI OLIVES

Giant bright green olives. Sweet, buttery & mild in flavour, served naked. Sourced from Trapani, Sicily. **4.25 VVe**



UPGRADE ANY BREAD TO SMOKY CHILLI-INFUSED DOUGH FOR 50p EXTRA



GARLIC BREAD

Brushed with garlic butter & rosemary. **5.15 V**

GARLIC BREAD WITH MOZZARELLA & caramelised balsamic onions. **6.15 V**

Zizzi favourite

'LITTLE SOUL' BREADS

Freshly baked with garlic & smoked sea salt. **5.05 V**
Get dipping! Add garlic butter / red pepper tapenade / white bean & basil pesto.
Choose 2 for 1.00 or 3 for 1.50 V

STARTERS

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**

BUFALA CAPRESE Speciality tomatoes, red onion & roasted garlic in extra virgin olive oil with Bufala mozzarella, balsamic pearls & fresh basil. **6.75 V**

CALAMARI Crispy squid rings with a lemon & rosemary aioli. **7.25 / 11.95**

ANTIPASTO GRANDE BOARD Spianata Piccante salami, coppa ham, speck, smoked scamorza, Bufala mozzarella, balsamic pearls, Zizzi mixed olives, balsamic onions & fresh figs with tomato pesto crostini, our 'little soul' breads & smoked chilli jelly. **16.25**
Vegetarian version available, just ask. 15.75

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**
Vegan 'beetballs' alternative available, just ask.

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

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

FILLED & OVEN-BAKED PASTA

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

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

LASAGNE Rich beef ragu & béchamel, topped with riserva cheese & breadcrumbs. **11.75**

NEW TORTELLONI ROSSO Red flame-pepper tortelloni filled with ricotta & lemon in a smoky pepper pesto & butter sauce, with fire-roasted peppers, pea shoots & a riserva cheese crisp. **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, all in a pomodoro sauce with a little chilli. **11.95**

MEAT + FISH

All dishes served with your choice of

Fried herby potatoes & green beans

OR

Make it under 600 kcals with our summer slaw & speciality tomato salad 🍷

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

SEABASS VERDE Crispy pan-fried seabass fillets served with a zingy lemon & herb salsa verde. **15.95**

POLLO PROSCIUTTO Chicken breast with sage wrapped in prosciutto ham, served with a white wine sauce. **14.75**

PASTA

ANY OF THE BELOW ALSO AVAILABLE WITH



Wholewheat penne pasta OR



Non-gluten containing fusilli pasta

PULLED BEEF & VENISON STROZZAPRETI A rich beef brisket & venison ragu with mushrooms, red wine, garlic & tomatoes, strozzapreti pasta & riserva cheese. **12.25**

Zizzi favourite

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

STROZZAPRETI PESTO ROSSO Spicy chicken, red pesto, mascarpone & spring onions. **11.50**

CASARECCIA POLLO PICCANTE Spicy chicken in a creamy sauce with tomatoes & baby spinach. **11.75**

SPAGHETTI CARBONARA With pancetta, wild mushrooms, rosemary & parsley. **11.45**

SPAGHETTI BOLOGNESE With fresh basil. **10.75**
Vegan lentil ragu alternative available, just ask.

KING PRAWN LINGUINE King prawns & courgette ribbons in a hot roquito chilli, tomato, white wine & lobster sauce. **13.25 🍷**

RISOTTO

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

RISOTTO POLLO FUNGHI Roasted chicken, mushrooms, rosemary, sage & riserva cheese. **12.95 🍷**
Vegetarian? Ask for it without chicken. 11.75 V 🍷

SIDES:

Tenderstem broccoli 3.50 VVe | Mixed leaf, tomatoes & spring onion salad 3.50 VVe | Summer slaw with a light citrus harissa dressing 3.50 VVe | Fried herby potatoes 3.95 VVe

NEW SMOKY

CHILLI DOUGH

UPGRADE TO SMOKY CHILLI-INFUSED DOUGH

on any pizza section marked with a 🍷 for 1.00 extra.

RUSTICA PIZZA

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

RUSTICA PICCANTE Pepperoni, spicy Nduja sausage, Spianata Piccante salami, hot roquito chillies, mushrooms, mozzarella, rocket & mascarpone. **14.25**

Zizzi favourite

RUSTICA POLLO ROSSO Spicy roasted chicken, Fior di Latte & smoked mozzarella, fire-roasted peppers, smoky tomatoes, roasted garlic cloves & spinach on a smoky pepper pesto & tomato base. **14.25**

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

RUSTICA 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**

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

RUSTICA SOFIA Spicy chicken, pepperoni, crumbled piccante Basilicata sausage, mozzarella, red chillies & rosemary. **13.75**

EXTRA PIZZA TOPPINGS

Can't see your favourite? Just ask us.

Pepperoni | Nduja sausage | Torn roasted chicken | Spicy roasted chicken | Free-range British egg | Cotto ham | Fior di Latte mozzarella. **1.50 each**

Balsamic onions | Mushrooms | Black olives | Fire-roasted peppers | Pine nuts. **1.00 each VVe**

Chilli it up: Red chillies | Hot roquito chillies | Smoked chilli jelly. **1.00 each VVe**

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**

SALADS

SUPER ZUCCA SALAD Roasted butternut squash, goat's cheese, mint, courgettes, lentils, green beans & mixed leaves, tossed in a white balsamic dressing. Served with our 'little soul' breads. **11.75 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 🍷**

NEW ARCOBALENO 'RAINBOW' SALAD Pink beetroot 'beetballs', roasted rainbow carrots, pea shoots & a cannellini bean, quinoa & soybean mix, in a light citrus harissa dressing with purple basil & chilli threads. **11.95 VVe**
Choose either: chicken skewers 1.95 🍷 OR creamy goat's cheese 1.95 V 🍷

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**

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**

NEW COPPA FUNGHI A free-range British egg, coppa ham, mushrooms, fire-roasted peppers & pea shoots. **Classic 11.50 | Rustica 13.45**

ITALIAN HOT Pepperoni, spicy Nduja sausage, red chillies, Fior di Latte mozzarella, riserva cheese & basil. **Classic 11.25 | Rustica 13.20**

DESSERTS

BAKED LEMON & RASPBERRY CHEESECAKE

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

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**

Zizzi favourite

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

NEW BERRY TIRAMISU Our twist on a classic, without the coffee. Light, fluffy layers of strawberry coulis, mascarpone & liqueur-soaked sponge. Served with fresh raspberries, a pink raspberry snap & raspberry & strawberry coulis. **6.35 V**

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

STICKY CHOCOLATE & PRALINE TORTE

A dairy-free chocolate torte with a date, hazelnut, almond & walnut base. Served with coconut & chocolate ripple gelato. **6.25 VVe**

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

CHOCOLATE V | VANILLA V | HONEY, SEA SALT & MASCARPONE V | MASCARPONE & RASPBERRY RIPPLE V | COCONUT WITH CHOCOLATE RIPPLE VVe | CHOCOLATE, BLACK SEA SALT & CARAMEL SWIRL V | LEMON SORBET VVe | STRAWBERRY SORBET VVe



WHITE WINE

175ml | 250ml | Bottle

PINOT GRIGIO, VENETO

Subtle fruits & spice, dry, delicate & light.
6.15 | 7.75 | 21.95

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

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

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

ORGANIC CRAFT B.I.O CHARDONNAY-CATARRATTO, SICILIA

This limited production, handcrafted wine is medium-bodied with crisp lemon & clementine flavours & a remarkably fruity aftertaste. **5.90 | 7.45 | 21.95**

SAUVIGNON BLANC, SAINT CLAIR, MARLBOROUGH, NEW ZEALAND Elegant, herbaceous & zingy. Intense gooseberry & passion fruit. **6.95 | 8.55 | 26.00**

PINK WINE

175ml | 250ml | Bottle

PINOT GRIGIO BLUSH, VENETO

Fresh apricot & peach, dry, crisp & refreshing.
5.90 | 7.45 | 20.95

ZINFANDEL BLUSH, PUGLIA

Red berry & pink grapefruit, medium & fruity. **6.15 | 7.55 | 21.50**

NEW CÔTES DE PROVENCE ROSÉ, COEUR DU ROUËT, FRANCE Pale pink in colour, well balanced & dry. Tastes of crisp raspberries & peach. **6.95 | 8.55 | 26.00**

COCKTAILS

NEW MINTED GIN FIZZ

Handcrafted gin, Prosecco & mint, pink grapefruit & lime pressé with cucumber & fresh mint. **6.75**

PASSION FRUITINI Handcrafted vodka & passion fruit purée with Prosecco, fresh lime & rosemary. **6.75**

APEROL SPRITZ Everyone's favourite Italian apéritif. Aperol, Prosecco, soda, fresh orange & rosemary. **6.75**

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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SPRM MERE RPPE 003081

RED WINE

175ml | 250ml | Bottle

NEW PINOT NOIR (NERO), MONOPOLIO, VENETO

Ruby-red, medium-bodied with delicious hints of berries & spice. **6.80 | 8.45 | 23.95**

MERLOT, SICILIA

Spicy plum & wild berry, medium, soft & juicy.
5.45 | 6.95 | 19.95

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

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

ORGANIC CRAFT B.I.O PRIMITIVO, PUGLIA

Full-bodied, smooth & handcrafted in select family run vineyards. Spiced cherries, toasted almonds & earthiness to finish. **5.90 | 7.45 | 20.95**

• **AWARD-WINNING MALBEC, ANDELUNA 1300, MENDOZA, ARGENTINA** Juicy cassis & dark chocolate, full-bodied & smooth. Hints of dulce de leche. **6.95 | 8.55 | 26.00**

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

PINK FIZZ, VENETO 12% ABV

Hints of raspberry & cranberry, dry, sparkling & crisp.
4.85 | 23.50

GINBERRY FIZZ

Handcrafted gin, elderflower & apple pressé & Prosecco with fresh raspberries, lemon & rosemary. **6.75**

NEW RUM 'N' GINGER

Captain Morgan spiced rum with a fiery blend of ginger, chilli & apple with fresh lime. **6.75**

NEW COLD BREW ESPRESSO MARTINI Handcrafted vodka shaken with cold brew espresso & sugar syrup, served chilled. Also enjoyed as a dessert cocktail. **6.75**

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

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.
6.40 (500ml)

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)

BREWD OG LOW ALCOHOL BEER 0.5% ABV
Nanny State – A full-flavoured, hoppy craft beer with a bitter taste & hints of pine & citrus. **4.65 (330ml)**

SPIRITS & MIXERS

ITALIAN LIQUEURS: Choose from;
Zesty Limoncello | Almond Amaretto | Hazelnut Frangelico
Small (25ml) 3.45 | Large (50ml) 5.50

SOFT DRINKS

SPARKLING SAN PELLEGRINO:

Lemon / Blood orange **2.95**

NEW DASH WATER Lemon / Raspberry 2.85

British sparkling flavoured water. No calories, no sugar & no sweeteners.

SICILIAN STILL LEMONADE 3.00

COKE 3.05

SPRITE / COKE ZERO / DIET COKE / APPLETISER 2.95

ORCHARD PIG SPARKLING PRESSÉ 3.65

- **Flower Power** • Blissfully blooming elder flower & apple.
- **NEW Totally Minted** • Pink grapefruit & mint with a zesty twist of lime.
- **Deeply Rooted** • Ginger, chilli & apple with a wicked twist of fennel.

JUICES: Hand-picked apple / Freshly squeezed orange. **3.00**

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

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. **4.95 (330ml)**
- **NEW Pogo 4.1% ABV** This refreshingly light, boldly hopped, pale ale is fantastically fruity with hints of passion fruit, orange & guava. **4.95 (330ml)**

NEW SASSY CIDER 100% natural, free from additives & gluten-free. Well-balanced & extremely refreshing.

- **Pink apple 3.0% ABV** Smooth & fruity **4.75 (330ml)**
- **Pear 2.5% ABV** Tender & light **4.75 (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. **5.75 (500ml)**

OTHER SPIRITS Small (25ml) **3.45** | Large (50ml) **5.50**

MIXERS From **1.50**

SOFTAILS

NEW STRAWBERRY & CUCUMBER COOLER

With Sprite, fresh strawberries, cucumber & rosemary. **4.00**

PASSION FRUIT PUNCH

With Sprite, fresh lime & rosemary. **4.00**

NEW SICILIAN SUMMER Sicilian still lemonade, freshly squeezed orange juice, elderflower & apple pressé with fresh orange & rosemary. **4.00**

NEW SEEDLIP (NON-ALCOHOLIC SPIRIT)

A non-alcoholic spirit distilled in the same way as gin for an aromatic & complex blend of allspice, berry, cardamom, bark & citrus peel.
A 50 ml shot, topped with cucumber & watermelon soda, garnished with fresh mint, fresh rosemary & cucumber. **7.65**

HOT DRINKS

Please see our dessert menu.



Press **YES** to top up your bill by 25p when you pay by card, and make your pennies Stand Up To Cancer.

Every penny you give goes to charity: 90% goes to Cancer Research UK (registered charity nos. 1089464 & SC041666) in support of the Stand Up To Cancer Campaign and 10% goes to Pennies (registered charity no. 1122489).



FREE WIFI!

LIFE'S BETTER CONNECTED... WITH 'ZIZZI-FREE-WIFI'