

# 3 courses 29.95

Starter, Main and Dessert  
- all the good stuff.

## GIN & TONIC

Your classic G&T - bright and zesty, served with your choice of tonic or light tonic -  
Add a G&T for 8.05 | 6% ABV

## PASTA CRISPS • V Ve

They said it couldn't be done. Pasta crisps with a smoky seasoning, on the house.

## GET STARTED

### Zizzi favourites GARLIC BREAD WITH MOZZARELLA • V

And caramelised balsamic onions.  
Or, just cheese, please.

## BRUSCHETTA • V Ve

Vine tomatoes with red onion, roasted garlic and extra virgin olive oil on toasted Italian bread with pesto and fresh basil.

Add Bufala Mozzarella for 3.50 ✓

## KING PRAWN SPIEDINI

2.50 supplement.

Harissa marinated king prawns roasted on a skewer, hanging above a spicy chilli seafood sauce. A proper show-off. Add Little Soul Breads for 1.50

## CALAMARI

Crispy squid, served with garlic aioli.

+ FESTIVE SPECIAL GUESTS +

## PORCINI MUSHROOM AND CHEESE PASTA PARCELS • V

Crispy and moreish - the kind of parcels you want to open all year round. Filled with mushrooms, ricotta and Grana Padano cheese. Topped with riserva cheese & crispy sage with truffle infused oil and a red pepper tapenade.

## PUMPKIN & MOZZARELLA ARANCINI • V

Breadcrumbs risotto rice balls stuffed with pumpkin, cheddar, mozzarella and crispy sage served with a red pepper dip.

## CAPRESE SALAD • V

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

## OUR RUSTICA PIZZA

It's kind of our signature. One day we thought: "what if we stretched the dough a bit further?" Why? Bigger base, crispier texture and, best of all, more toppings.

## CHICKEN & FIERY ROQUITO

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

### Zizzi favourites MEAT SOFIA

Say hello to a triple-threat of harissa chicken, pepperoni, chorizo sausage, topped off with mozzarella, spicy roquito chillies and rosemary.

## NEW PARMIGIANA • V

Our take on a classic: grilled aubergine and sunblush tomatoes, topped with toasted pine nuts, bufala mozzarella and fresh basil.

+ FESTIVE SPECIAL GUESTS +

## PULLED PORK & SMOKY CHILLI

Get merry with pulled pork, pepperoni, sunblush tomatoes, mozzarella and smoky chilli jelly on a white base. Topped with crispy prosciutto and sage.

## PINOLI • V

A rustic combo of goat's cheese, mozzarella, caramelised balsamic onions, sunblush tomatoes, pine nuts and riserva cheese. Add chicken for 1.75

## NEW VEGAN AUBERGINE & PESTO • V Ve

Roasted aubergine, sunblush tomatoes and vegan MozzaRisella, topped with toasted pine nuts, green pesto and fresh basil. Add meatless 'meatballs' VVe for 1.25

## CALZONE

### CALZONE POLLO SPINACI

A folded pizza, full of torn chicken breast, prosciutto, spinach, mushrooms and mozzarella in a creamy béchamel sauce. With a red pepper dip on the side.

## PASTA

### VEGAN RAINBOW LASAGNE • V Ve

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.

### KING PRAWN LINGUINE

King prawns twirled up in a seafood and roquito chilli sauce, served with courgettes and rocket.

### NEW CREAMY SAUSAGE RAGU

Our take on a Tuscan style sausage ragu with casareccia topped with crispy sage, riserva cheese and tomato crisps.

### SLOW-COOKED LAMB & TOMATO CASARECCIA

Lamb and smoky tomato ragu with bufala mozzarella.

### Zizzi favourites CASARECCIA DELLA CASA

Roasted chicken breast, oven-baked with prosciutto and spinach in a creamy mushroom, pancetta and madeira wine sauce.

+ FESTIVE SPECIAL GUESTS +

### MUSHROOM AND TRUFFLE CARBONARA

Casareccia with a rich mushroom, crispy pancetta, truffle and pecorino sauce.

## MEAT & FISH

### CHICKEN CALABRESE

Oven-roasted chicken with a harissa marinade in a roasted pepper, tomato & spicy 'nduja sauce. Served with cubetti potatoes and mascarpone.

### SEARED SALMON

Salmon fillet with cubetti diced potatoes, broccoli and vine tomatoes. Topped with toasted pine nuts and a white balsamic dressing.

## SWEET STUFF

### Zizzi favourites SALTED CARAMEL CHOCOLATE MELT • V

The kind that makes you feel all gooey inside. Warm chocolate pudding with a melted salted caramel centre, served with vanilla ice cream.

### NEW ZILLIONAIRES' FUDGE CAKE • V Ve

Salted caramel sponge stacked between warm chocolate fudge cake, finished with honeycomb pieces. It's a winner - and vegan too.

### SICILIAN LEMON TART • V

A zesty lemon tart, served with mascarpone cream and fresh strawberries - deliciously refreshing.

+ FESTIVE SPECIAL GUESTS +

### WINTER PLUM & AMARETTO CRUMBLE • V

Plum and amaretto, topped with a crunchy oat crumble, served with vanilla ice cream.

## MENU KEY

V = Vegetarian | Ve = Vegan

## Have an allergy?

No problem! Head to [zizzi.co.uk/allergens-info](https://www.zizzi.co.uk/allergens-info) for allergen information. Please let us know when you order too, even if you've had the dish before.