

3 courses 24.95

Starter, Main and Dessert
– all the good stuff.

POMEGRANATE & BLOOD ORANGE FIZZ

Pomegranate, raspberry and sparkling blood orange
Cocktail (+ Gin) 15% ABV 7.95 | Softail 20kcal (+ soda) 4.95

PASTA CRISPS • V Ve

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

GET STARTED

Zizzi favourites GARLIC BREAD WITH MOZZARELLA • V

And caramelised balsamic onions. 800kcal
Or, just cheese, please. 733kcal

BRUSCHETTA • V Ve

Tomatoes with red onion and fresh basil, on toasted Italian bread with pesto. 602kcal Add Bufala Mozzarella for 1.25 V 125kcal

KING PRAWN SPIEDINI 184kcal

2.00 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 1.00 357kcal

CALAMARI

Crispy squid, served with lemon & rosemary aioli. 533kcal

+ FESTIVE SPECIAL GUESTS +

TRUFFLE MUSHROOM AND CHEESE PASTA PARCELS 381kcal

Crispy and moreish – the kind of parcels you want to open all year round. Filled with cheese, mushroom and truffle. Topped with riserva cheese and crispy sage and a smoky tomato dip.

CAPRESE SALAD • V

That's cah-pray-zey. Bufala mozzarella with tomatoes, red onion and avocado. 417kcal

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. 1346kcal

Zizzi favourites MEAT SOFIA

Say hello to a triple-threat of harissa chicken, pepperoni, torn pork & garlic meatballs, topped off with mozzarella, spicy roquito chillies and rosemary. 1354kcal

NEW PARMIGIANA • V

Our take on a classic: roasted aubergine, mozzarella and sunblush tomatoes, topped with toasted pine nuts, bufala mozzarella and fresh basil. 1181kcal

+ FESTIVE SPECIAL GUESTS +

WILD BOAR AND ALL THE TRIMMINGS

Wild boar marinated in fig and honey with all the trimmings: pork crackling, tomatoes, mozzarella and scamorza cheese on a white base. 1592kcal

PINOLI • V

A rustic combo of goat's cheese, mozzarella, caramelised balsamic onions, sunblush tomatoes, pine nuts and riserva cheese. 1074kcal Add chicken for 1.85 108kcal

NEW VEGAN AUBERGINE & PESTO • V Ve

Roasted aubergine, sunblush tomatoes and vegan MozzaRisella, topped with toasted pine nuts, green pesto and fresh basil. 938kcal Add meatless 'meatballs' VVe for 1.25 121kcal

CALZONE

CALZONE CARNE PICCANTE

A folded pizza stuffed full of pork & garlic meatballs, harissa chicken, bolognese, mozzarella, spicy roquito chillies and mushrooms. With a smoky tomato dip on the side. 1113kcal

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. 745kcal

KING PRAWN LINGUINE • < 600 kcals

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

NEW CRESTE DI GALLO SAUSAGE RAGU

Our take on a Tuscan style sausage ragu with fresh egg Creste di Gallo pasta (aka ruffled tubes of goodness) topped with pea shoots, shaved riserva and tomato crisps. 1134kcal

SPAGHETTI CHORIZO CARBONARA

A classic with a twist: spaghetti in a cheesy carbonara sauce with pancetta and chorizo. 1046kcal

Zizzi favourites CASARECCIA POLLO PICCANTE

Spicy harissa chicken with tomatoes and baby spinach in a creamy harissa sauce for the right amount of kick. 1305kcal

+ FESTIVE SPECIAL GUESTS +

RUFFLE & TRUFFLE CARBONARA 1262kcal

Creste di Gallo (aka ruffled tubes of goodness) and mushrooms in a rich pancetta, pecorino and truffle infused 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. 852kcal

HERB ROLLED PORK BELLY

Herb rolled porchetta pork belly with crispy crackling and a smoky chilli jelly served with rainbow heritage carrots, garlic spinach and cubetti diced potatoes. 1835kcal

NEW PAN-FRIED SEA BASS

Served with rainbow heritage roasted carrots, garlic spinach and rosemary & sea salt chips. With a garlic sauce for pouring. 1602kcal

SWEET STUFF

CHOCOLATE MELT • V

Warm chocolate pudding with a melted centre served with vanilla ice cream. 552kcal

STICKY TOFFEE CHEESECAKE • V

Topped with chunks of toffee cake and toffee sauce. Need we say more? 585kcal

LIMONCELLO TART • V < 400 kcals

Zesty lemon tart with mini meringues and strawberry sorbet. 344kcal

TIRAMISU • V < 400 kcals 361kcal

Espresso soaked sponge, layered with mascarpone.

Zizzi favourites SALTED CARAMEL CHOCOLATE BROWNIE 818kcal • V

Warm brownie injected with rich salted caramel, topped with hot chocolate sauce and vanilla ice cream.

+ FESTIVE SPECIAL GUESTS +

WINTER PLUM & AMARETTO CRUMBLE

Plum and amaretto, topped with a crunchy oat crumble, vanilla ice cream and a raspberry snap. 619kcal

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. 667kcal

MENU KEY

V = Vegetarian | Ve = Vegan

Adults need around 2000kcal a day

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.