

# DRINKS

## SOFT DRINKS

**BELU WATER** (Still / Sparkling):

Small **2.50** | Big **3.95**

**SPARKLING SAN PELLEGRINO:** Lemon / Blood orange **2.50**

**NEW OCUMBER** Sparkling water with natural cucumber & garden mint. **2.95**

**SICILIAN STILL LEMONADE** **2.55**

**BELVOIR ELDERFLOWER PRESSÉ** **2.70**

**NEW JAX COCO** 100% pure coconut water. **3.50**

**JUICES:** Hand picked apple / Freshly squeezed orange / Cranberry **2.55**

**COKE / DIET COKE / SPRITE / APPLTISER** **2.55**

## BUBBLY

125ml | Bottle

**HOUSE PROSECCO, VENETO**

Refreshingly lemony, light & dry.

**4.95** | **23.75**

## 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) **4.25** | Big (660ml) **6.55**

**NEW 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. **4.25** (330ml)

**ITALIAN MELCHIORI CIDER** **5.0% ABV**

Made especially for us by the Melchiori

family in Trentino, using locally grown,

hand picked apples for a crisp & tangy

taste. **4.20** (330ml)

## WHITE WINE

175ml | 250ml | 500ml | Bottle

**TREBBIANO, MARCHE**

Refreshing pear & apricot, easy drinking, light & crisp.

**4.30** | **5.45** | **9.95** | **14.95**

**PINOT GRIGIO, VENETO**

Subtle fruits & spice, dry, delicate & light.

**5.65** | **6.95** | **13.65** | **19.95**

**SAUVIGNON BLANC, VENETO**

Fresh pineapple & lemon, full-bodied, fruity & aromatic.

**6.30** | **7.85** | **14.95** | **21.95**

## RED WINE

175ml | 250ml | 500ml | Bottle

**NERO D'AVOLA, SICILIA**

Juicy cherry & strawberry, easy drinking, smooth & light. **4.30** | **5.45** | **9.95** | **14.95**

**MERLOT, SICILIA**

Spicy plum & wild berry, medium, soft & juicy. **4.95** | **6.55** | **12.35** | **17.95**

**CHIANTI RISERVA D.O.C.G., CANTINA BONACCHI, TOSCANA**

Intense bouquet & lingering oak finish, dry, balanced & velvety.

**6.55** | **7.95** | **15.65** | **22.95**

## PINK WINE

175ml | 250ml | 500ml | Bottle

**PINOT GRIGIO BLUSH, VENETO**

Fresh apricot & peach, dry, crisp & refreshing. **4.95** | **6.45** | **12.35** | **17.95**

**ZINFANDEL, CALIFORNIA, U.S.A.**

Sweet strawberry & watermelon, medium, light & fresh. **5.30** | **6.85** | **12.75** | **18.95**

**PINOT NERO ROSÉ SPUMANTE, RUGGERI, VENETO**

Delicious raspberry & cranberry, dry, sparkling & crisp. **22.95**



# GRANDE SET MENU

**3 COURSES & A GLASS OF HOUSE WINE**



@WeAreZizzi

www.zizzi.co.uk

Mains marked with a 🍷 contain fewer than 600kcal. V is for Vegetarian.  
Any special dietary requirements? Ask us for an **Allergen Menu**.  
We also have Vegan & Non Dairy options if needed, just ask us.

## GLASS OF HOUSE WINE (175ML)

Choose from White (Trebbiano, Marche) or Red (Nero D'avola, Sicilia)

## STARTERS

### GARLIC BREAD V

Brushed with garlic butter & rosemary.

### CAPRESE SALAD V

Bufala mozzarella, tomato and basil salad.

### BRUSCHETTA V

Confit baby plum tomatoes on warm garlic-brushed bread with smoked garlic oil, basil & riserva cheese.

### ARANCINI V

Our hand rolled risotto balls with mozzarella, peas & a breadcrumb coating. Served with a chunky tomato pepperonata dip.

## MAINS

### CLASSIC PIZZA MARGHERITA V

Tomato, mozzarella & basil.

### SPAGHETTI CARBONARA

With pancetta, wild mushrooms, thyme & parsley.

### CLASSIC PIZZA ZUCCA V

A creamy pesto base with mozzarella, butternut squash, caramelised balsamic onions & spinach. Once baked, topped with goat's cheese, pine nuts & rosemary.

### SUPER ZUCCA SALAD V 🍷

Roasted butternut squash, goats' cheese, mint, courgette, lentils, green beans & salad leaves tossed in a white balsamic dressing & served with little soul bread.

### CLASSIC PIZZA ITALIAN HOT

Pepperoni, spicy Nduja sausage, green chillies, Fior di Latte mozzarella, riserva cheese & basil.

### PENNE DELLA CASA

Oven baked penne, roasted chicken, pancetta, baby spinach & riserva cheese in a creamy mushroom sauce.

### SPAGHETTI POMODORO V 🍷

Bufala mozzarella, baby plum tomatoes & basil.

## DESSERTS

### ZIZZI GELATO V - 3 SCOOPS

**Choose from:** Vanilla | Chocolate | **NEW** Coconut & mango swirl | Honey, sea salt & mascarpone | Lemon sorbet | Strawberry sorbet

### TIRAMISU V

Espresso & liqueur-soaked sponge & layers of mascarpone & cocoa.

### CHOCOLATE MELT V

Hot, gooey chocolate pudding served with vanilla gelato.

## HOT DRINKS



### FANCY A WARNING HOT DRINK TO ACCOMPANY YOUR DESSERT?

Created from precision-roasted beans, our coffee is smooth, nutty & guaranteed Fairtrade. We also serve decaffeinated coffee, just ask us.

**Espresso** Single 2.00 | Double 2.25

**Cappuccino** 2.45

**Latte** 2.45

**Mocha** 2.45

**Fresh mint tea** 2.15

**Macchiato** 2.45

**Americano** 2.20

**Liqueur coffee** 4.00

**Hot chocolate** 2.30

**PIMP YOUR HOT DRINK!**  
Add a giant marshmallow  
or salted caramel  
syrup for £1.



## teapigs. 2.25 each

💧 = Caffeine free

**Everyday Brew** A proper cuppa.

**Mao Feng Green** Clean & green!

**Earl Grey Strong** Assam and zesty bergamot.

**Peppermint** 💧 The tummy tonic.

**Superfruit** 💧 Elderberry, cranberry & blueberry.

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.