

# SET MENU £17.95

Choose 3 courses from a selection of Zizzi classics

## ANTIPASTI TO SHARE

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An antipasti board to share with **ARANCINI** risotto balls made of mozzarella, Grana Padano cheese and peas, **CALAMARI** rings, with a garlic and basil dipping sauce and freshly baked **TOMATO PESTO** and **GARLIC BREAD WITH CHEESE**

## MAINS

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### PUMPKIN AND PANCETTA RISOTTO

Pumpkin, pancetta and spinach with sage, thyme and Grana Padano, topped with mascarpone

### INSALATA SUPER

Goats' cheese, butternut squash, courgette, lentils, broad beans, mint and mixed leaves drizzled with white balsamic. Served with ciabatta bread

### RAVIOLI DI CAPRA

Egg ravioli with goats' cheese and spinach, served with tomato sauce, pesto and pine nuts

### LINGUINE GAMBERI

King prawns, fresh tomatoes in a tomato sauce with a Roquito chilli kick

### CALZONE CARNE PICCANTE

Chicken, meatballs, bolognese, mushrooms, chilli, mozzarella and tomato

### POLLO PROSCIUTTO

Chicken breast wrapped in prosciutto ham, cooked in white wine, butter and vegetable stock. Served with Tuscan potatoes and green beans

### PIZZA RUSTICA

Choose between our RUSTICA PICCANTE with spicy n' Duja sausage, mushrooms, mascarpone, Roquito chilli and rocket or our vegetarian feast RUSTICA PRIMAVERA with aubergines, artichokes, peppers, goats' cheese, sunblush tomatoes and pesto

## DESSERTS

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### CHOCOLATE MELT

A rich chocolate dessert with a soft, melting centre, served with vanilla mascarpone or ice cream

### GELATO

Choose from Fior Di Latte, Crema, Pistachio, Cioccolato, Sorbetto Al Limone, Sorbetto alla Fragola

### TIRAMISU

Light sponge soaked in espresso and liqueur, layered with mascarpone and cocoa



One glass per customer and for the first glass only

This menu was designed by up and coming illustrator **Nadia Taylor**, who recently graduated from the University of the West of England. When she's not designing, Nadia also works in our Wigmore Street restaurant in London. Her bold graphic prints are inspired by nature and organic shapes. Nadia is just one of the fresh, young and talented people we're working with to make sure that every Zizzi restaurant is unique.

To find out more visit [www.zizzi.co.uk](http://www.zizzi.co.uk)

