



Set Menu

Main Course and a drink for £8.95

2 Courses and a drink for £10.95

Starters

Dough sticks

Infused with garlic and rosemary and served with a garlic and basil dip.

Bruschetta al Pomodoro

Garlic ciabatta with fresh baby plum tomatoes, basil and red onion.

Garlic bread

Pizza bread baked and brushed with garlic butter and fresh rosemary.

Arancini

Risotto balls with mozzarella, peas and a tomato chilli sauce.

Mains

Risotto Verde

Green beans, peas, broad beans, courgettes and spinach. Finished with a wedge of lemon, Grana Padano and mint.

Ciabatta Pollo

Chicken, sweet red onion and aioli served on garlic ciabatta with avocado and mixed leaves.

Rigatoni con Pollo e Funghi

Chicken in a tomato, onion and mushroom sauce with rosemary.

Pumpkin and Pancetta Risotto

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

Fettucine alla Carbonara

A rich and creamy sauce with pancetta.

Spaghetti Pomodoro

Pure and simple. Baby plum tomato sauce, buffalo mozzarella and basil.

Pizza Diavola

Spicy pepperoni, Roquito and green chillis.

Insalata Super

A superfood salad of goats' cheese, butternut squash, courgette, lentils, broad beans, mint and mixed leaves drizzled with white balsamic. Served with ciabatta bread.

Pizza Fiorentina

Spinach, buffalo ricotta, Grana Padano, nutmeg and a free range egg.

Desserts

Tiramisu

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

Organic Gelati

Choose from Fior de Latte, Crema, Pistachio or Cioccolata.

Chocolate Melt

Rich chocolate dessert with a soft, melting centre served with vanilla mascarpone or ice cream.

Sorbetti

Choose from Sorbetto al Limone or Sorbetto alla Fragola.

Drinks

Choose from a small glass of our house white or red wine, a small Peroni beer, Belu water or any other soft drink.



FRESH TALENT @ ZIZZI

This illustration was created by Camille Rousseau, a graduate from London's Central Saint Martin's College of Art. The original work was inspired by ingredients from Piedmont in Italy, known for its mushrooms, truffles and cured meats. Camille is just one of the fresh, young and talented people we've been working with to make sure that every Zizzi is unique.

To find out more visit www.zizzi.co.uk.