

Click & Collect Takeaway Menu

Mains marked with a 🍷 contain fewer than 600 kcals.
V is for Vegetarian. Ve is for Vegan. Please click here
to see our [Allergen & Dietary Requirements Menu](#).

STARTERS

ZIZZI MIXED OLIVES 2.95 V Ve

NOCELLARA GIGANTI OLIVES 3.95 V Ve

ZIZZI SPICY NUTS 2.95 V Ve

'LITTLE SOUL' BREADS These doughy puffs are freshly baked with garlic & smoked sea salt. **4.75 V**

Get dipping! Add garlic butter / creamy pesto rosso / lemon & rosemary aioli / white bean & basil pesto.

Choose 2 for 1.00 or 3 for 1.50 V

GARLIC BREAD Brushed with garlic butter & rosemary. **4.85 V** Add mozzarella & balsamic onions **5.85 V**

NEW BRUSCHETTA Isle of Wight mixed tomatoes, red onion & roasted garlic, marinated in extra virgin olive oil, on toasted bread, with super green pesto, fresh basil & riserva cheese.

5.75 V Add creamy Bufala mozzarella for **1.00 V**

NEW BUFALA CAPRESE Isle of Wight mixed tomato summer salad, Bufala mozzarella, bursting balsamic pearls & fresh basil. **6.25 V**

ARANCINI Our hand-rolled risotto balls with mozzarella, peas & a breadcrumb coating. Served with a chunky tomato peperonata dip. **5.95 V**

PASTA

We serve non-gluten containing fusilli pasta, ask us for an Allergen Menu for your options.

SPAGHETTI POMODORO With Bufala mozzarella, Isle of Wight mixed tomatoes & basil. **7.95 V 🍷**

SPAGHETTI CARBONARA With pancetta, wild mushrooms, rosemary & parsley. **10.75**

KING PRAWN LINGUINE King prawns & courgette ribbons in a hot roquito chilli, tomato, white wine & lobster sauce. **12.95 🍷**

PULLED BEEF & VENISON STROZZAPRETI A rich beef brisket & venison ragu with mushrooms, red wine, garlic & tomatoes, strozzapreti pasta & riserva cheese. **11.95**

SPAGHETTI BOLOGNESE With fresh basil. **9.95**
Vegan lentil ragu alternative available, just ask.

CASARECCIA POLLO PICCANTE Spicy chicken in a creamy sauce with tomatoes & baby spinach. **10.95**

STROZZAPRETI PESTO ROSSO Spicy chicken, red pesto, mascarpone & spring onions. **10.95**

PORCINI GIGANTI TORTELLONI Giant tortelloni pockets filled with ricotta & porcini mushrooms, in a creamy wild mushroom sauce, with baby spinach, crispy sage & riserva cheese. **10.75 V**

RAVIOLI DI CAPRA Goat's cheese & spinach ravioli with a tomato sauce, super green pesto & pine nuts. **10.50 V 🍷**

PIZZA RUSTICA

Our signature pizza: hand stretched that bit further for a bigger base, crispier texture & even more toppings.

PICCANTE Pepperoni, spicy Nduja sausage, Spianata Piccante salami, hot roquito chillies, mushrooms, mozzarella, rocket & mascarpone. **13.50**

NEW PROSCIUTTO FRESCA A white base of Fior di Latte & smoked mozzarella with fresh figs, prosciutto, caramelised balsamic onions, Bufala mozzarella, pea shoots, riserva cheese & smoked garlic oil. **13.50**

POLLO ROSSO Spicy roasted chicken, Fior di Latte & smoked mozzarella, fire-roasted peppers, balsamic tomatoes, roasted garlic cloves & spinach on a smoky pepper pesto & tomato base. **13.50**

PULLED PORK ROMA Slow-cooked pulled pork & crispy crackling on a white base of Fior di Latte & smoked mozzarella with pepperoni, sunblush tomatoes, rosemary & smoked chilli jelly. **13.50**

PRIMAVERA Goat's cheese, artichokes, spinach, fire-roasted peppers, olives, mozzarella, balsamic tomatoes, super green pesto & rocket on our wholemeal, white & spelt base. **11.75 V**

SOFIA Spicy chicken, pepperoni, crumbled piccante Basilicata sausage, mozzarella, red chillies & rosemary. **12.95**

VEGAN RUSTICA MARGHERITA Tomato, vegan mozzarella alternative (made with coconut oil) & basil, on our bigger, thinner, crispier Rustica base. **9.45 V Ve**
With three toppings 11.45

CLASSIC PIZZA

Our classic pizzas can be made using our non-gluten containing pizza base.

MARGHERITA Tomato, mozzarella & basil.
Classic 7.95 | Rustica 9.45 V

PEPPERONI CAMPAGNA Pepperoni, ham, mushrooms, mozzarella & rosemary. **Classic 10.45 | Rustica 11.95**

POLPETTE Lamb & red pepper meatballs, anchovies, Fior di Latte & smoked mozzarella, spinach, olives, sunblush tomatoes, crushed chillies, roasted garlic cloves & smoked garlic oil. **Classic 10.95 | Rustica 12.45**

NEW CAPIA A smoky pepper pesto & tomato base with Fior di Latte & smoked mozzarella, fire-roasted peppers, sunblush tomatoes, black olives, pea shoots, riserva cheese & smoked garlic oil. **Classic 9.95 | Rustica 11.45 V**
Add crumbled piccante Basilicata sausage for 1.30

ITALIAN HOT Pepperoni, spicy Nduja sausage, red chillies, Fior di Latte mozzarella, riserva cheese & basil.
Classic 10.25 | Rustica 11.75

VEGAN CLASSIC MARGHERITA Tomato, vegan mozzarella alternative (made with coconut oil) & basil. **7.95 V Ve**
With three toppings 9.95

CALZONE

CALZONE POLLO SPINACI Roasted chicken, speck, spinach, mushrooms & rosemary in a creamy mozzarella & béchamel sauce, topped with coppa ham. **12.45**

CALZONE CARNE PICCANTE Spicy roasted chicken, bolognese, lamb & red pepper meatballs, mozzarella, mushrooms, tomatoes & red chillies. **12.45**

SALADS

SUPER ZUCCA SALAD Roasted butternut squash, goat's cheese, mint, courgettes, lentils, green beans & mixed salad leaves tossed in a white balsamic dressing. Served with our 'little soul' breads. **10.95 V 🍷** Add chicken skewers for **1.95**

CHICKEN & PROSCIUTTO SALAD Torn chicken, crispy prosciutto, avocado, roasted red onions, Isle of Wight mixed tomatoes, riserva cheese & croutons with spinach, rocket & mixed leaves, dressed with a lemon & rosemary aioli. **10.95 🍷**

GREEN GODDESS SALAD Cannellini beans, courgette ribbons, Isle of Wight mixed tomatoes & mixed leaves, all tossed in super green pesto with radish, pea shoots & toasted omega seeds.

Choose either: Pan-fried salmon fillet 13.65 🍷 OR Tenderstem broccoli 10.95 V Ve 🍷

SIDES: Mixed leaf, tomatoes & spring onion salad 3.50 V Ve | Rocket & riserva cheese salad 3.50 | Fried herby potatoes 3.75 V Ve | Italian naked slaw 3.50 V Ve | Mini green goddess salad 4.95 V Ve

DESSERTS

NEW STICKY CHOCOLATE & PRALINE TORTE
A dairy-free chocolate torte with a date, hazelnut & walnut base. Served with whipped mascarpone cream. **5.95 V Ve**

VANILLA PANNA COTTA Served with Prosecco & passion fruit coulis & a pink raspberry snap. **5.50**

TIRAMISU Espresso & liqueur-soaked sponge, layered with mascarpone & cocoa. **5.75 V**

BAKED LEMON & RASPBERRY CHEESECAKE
With whole pistachio nuts, on a crumbly biscuit base. Served with crushed honeycomb & whipped mascarpone cream. **5.95 V**

SOFT DRINKS

SPARKLING SAN PELLEGRINO: Lemon / Blood orange **2.65**

QCUMBER Sparkling water with natural cucumber & garden mint. **2.95**

ORCHARD PIG SPARKLING PRESSÉ 3.25
Flower Power Blissfully blooming elderflower & apple.

Very Berried Strawberry, blackberry, apple & a cheeky twist of poppy.

Deeply Rooted Ginger, chilli & apple with a wicked twist of fennel.

COKE / DIET COKE / SPRITE / APPLTISER 2.75

BELU WATER (Still / Sparkling): **Small 2.50 | Big 3.95**