

3 COURSES



STARTER, MAIN & DESSERT 27.50

COCKTAILS

SARTI



Sarti Rosa. Prosecco. Soda. Lime.

11.95

PEACHELLO

Peachello. Prosecco. Soda. Ice-lolly.

12.95



STARTERS

GARLIC BREAD **V Ve**

Garlic. Rosemary.

GARLIC BOMBE



Large freshly baked dough ball. Roquito hot honey. **Mozzarella **V** Or Chorizo & Mozzarella.**

MOZZARELLA GARLIC BREAD **V**

With caramelised balsamic onions.
Or **Chilli & Cheese Or Just Cheese.**

LA BOMBA MEATBALLS

Basilicata pork, fennel & mozzarella meatballs.
Fiery La Bomba sauce. Melted scamorza cheese.

CALAMARI



Wild garlic aioli.

AUBERGINE FRITTI **V Ve**

Polenta-coated aubergine wedges. Calabrese dip.

SCARPETTA **V**

Freshly baked dough crusts. Wild garlic butter candle.
Maldon Sea Salt.

BRUSCHETTA CLASSICA **V Ve**

Isle of Wight heritage tomatoes. Red onion.
Genovese pesto. Freshly baked bread.

MUSHROOM BRINDISI **V**

Creamy Portobello & Porcini mushrooms. Riserva cheese.
Crispy sage. Freshly baked dough crusts.

KING PRAWN SPIEDINI

Harissa-marinated king prawns. Calabrese sauce.

MOZZARELLA ARANCINI **V**

Calabrese dip.

POLLO FRITTI

Breadcrumbs chicken. Riserva cheese. Wild garlic aioli.

POLLO MILANESE

Lemon & black pepper breadcrumbed chicken breast.
Crispy Riserva potatoes. Caesar salad.

POLLO PROSCIUTTO SALAD

Roasted chicken breast. Crispy prosciutto. Avocado.
Isle of White heritage tomatoes. Mixed leaves.
Caesar dressing. Riserva cheese.



SIGNATURE DISHES

POLLO CALABRESE

Roasted harissa chicken breast. Cobble Lane 'Nduja.
Baby potatoes. Calabrese sauce. Mascarpone. Flamed chilli.

ZUCCA SALAD **V Ve**

Roasted butternut squash. Courgette. Green beans.
Mixed leaves. Fresh mint. Pumpkin seeds. Balsamic.
Even better with goat's cheese **V for 1.75**

FUNGHI RISOTTO **V**

Portobello & Porcini mushrooms. Mascarpone.
Crispy sage. Riserva cheese.
Even better with chicken for 2.50



ON THE SIDE

RUSTIC FRIES **V Ve**

Skin on. Rosemary. Maldon Sea Salt.

4.95

TOSCANA FRIES

Rustic fries. Rich beef ragu. Mozzarella.

6.45

COURGETTI FRITTI **V Ve**

Crispy courgette fries.

5.45

CAESAR INSALATA **V**

Baby gem. Mixed leaves. Caesar dressing. Riserva.

5.25

SWEET POTATO FRIES **V Ve**

Crispy sweet potato fries.

4.95

VIVA GREENS **V Ve**

Green beans. Spinach. Kale. Garlic.

4.95

PIZZA

THE RUSTICA



VENISON PEPPERONI

Cobble Lane venison pepperoni. Candied jalapenos.
Mozzarella. Roquito hot honey.

CARNE SOFIA



Harissa chicken breast. Properoni pepperoni.
Chorizo. Mozzarella. Roquito chillies.

AUBERGINE PARMIGIANA **V Ve**

Crispy aubergine. Candied jalapenos. Roquito pepper
pearls. Vegan MozzaRisella. Spicy harissa.

CLASSICO



PINOLI **V**

Goat's cheese. Mozzarella. Caramelised balsamic onions.
Toasted pine nuts.

POLLO PESTO INSALATA

Isle of Wight heritage tomatoes. Mixed leaves.
Roasted chicken breast. Genovese pesto. Pine nuts.
Even better with mozzarella for 1.75

DIPS

Fiery La Bomba | Calabrese | Wild garlic aioli | Genovese pesto: **V Ve** Or Roquito hot honey: **V** 1.00

HOMEMADE FRESH PASTA

TRUFFLE CACIO E PEPE



Four cheese, black pepper & truffle sauce. Guanciale.
Crispy prosciutto. Riserva cheese crisp. Bucatini.

CHIANTI BEEF RAGU

Slow-cooked beef brisket & beef rib ragu. Black garlic.
Chianti red wine. Slow-roasted tomatoes. Mafaldine.

CHORIZO CARBONARA

Chorizo & guanciale carbonara sauce. Chitarra.

THE PRAWN STAR

King prawn spiedini. Seafood & Roquito chilli bisque.
Courgettes. Pea shoots. Chitarra.

DESSERTS

CIOCCOLATO MOUSSE

Dark chocolate mousse. Extra Virgin Olive Oil &
Maldon Sea Salt on the side.

LIMONCELLO BASQUE **V**

Baked Limoncello cheesecake. Lemon curd.
Sicilian lemon & ricotta gelato.

FUDGE CAKE **V Ve**

Warm chocolate & salted caramel fudge cake. Honeycomb.

NEMESIS **V**

Rich chocolate cake. Goopy chocolate centre.
Vanilla gelato. Hot Cioccolata sauce.



STICKY PIG



A pizza of two halves. One side tomato, the other
bechamel. Slow-cooked pulled pork. Crumbled meatballs.
'Nduja. Mozzarella. Scamorza cheese. Roquito hot honey.

POLLO FIERY ROQUITO

Harissa chicken breast. Mozzarella. Roquito chillies.
Fiery La Bomba base.

PEPPERONI PREMIO

Properoni pepperoni. Mozzarella.

CALZONE

CARNE PICCANTE

Crumbled meatballs. Harissa chicken breast. Bolognese.
Mozzarella. Roquito chillies. Mushrooms.

KING PRAWN VONGOLE

King prawns. Clams. Wild garlic, lemon, caper & parsley
butter sauce. Bucatini.

PESTO VERDE BURRATA **V**

Wild garlic, kale, cavolo nero & Genovese pesto sauce.
Whole burrata. Casareccia.

POLLO PICCANTE

Spicy harissa chicken breast. Creamy harissa sauce.
Datterini tomatoes. Spinach. Flamed chilli. Casareccia.

LENTIL RAGU **V**

Du Berry lentils. Sunblush tomatoes. Spinach.
Genovese pesto. Mafaldine.



HONEYCOMB CHEESECAKE **V**

Salted caramel gelato. Salted caramel sauce.
Freshly whipped cream.

TIRAMISU **V**

Espresso & coffee liqueur-soaked sponge.
Mascarpone cream. Cocoa. Dark chocolate shavings.

GELATO & SORBET 3 Scoops:

Vanilla | Chocolate | Sicilian Lemon & Ricotta: **V**
Salted Caramel | Coconut & Lime |
Strawberry Sorbet | Dragon Fruit Sorbet: **V Ve**

Have an allergy? Our allergen & nutritional information can be found here: zizzi.co.uk/allergens-info or scan the QR code.

Please let us know your allergy when you order, even if you've had the dish before.

Key: **V = Vegetarian. **Ve** = Vegan.** Our vegan dishes are not necessarily suitable for those with allergies.

We're happy to make many of our dishes non-gluten, you just need to ask us.

Heads up - we use flour throughout our busy kitchens so your non-gluten dish might have traces of flour.