

DESSERTS

★SPECIAL GUEST

CARAMELLO SUNDAE

Salted caramel gelato, vanilla gelato and freshly whipped cream. Topped with pieces of sticky toffee cheesecake, honeycomb and butterscotch sauce.

★SPECIAL GUEST

DRAGON FRUIT & STRAWBERRY SUNDAE v

Dragon fruit sorbet and vanilla gelato. Topped with freshly whipped cream, crumbled meringue, fresh strawberry and strawberry coulis.

RASPBERRY COLLINS CHEESECAKE v Ve

A decadent raspberry and gin-layered cheesecake served with strawberry sorbet.

Zizzi
favourites

SALTED CARAMEL CHOCOLATE BROWNIE v

Warm brownie with a gooey salted caramel filling, topped with white chocolate curls and vanilla gelato. Served with hot chocolate sauce.

TIRAMISU v

Espresso-soaked sponge, layered with mascarpone.

★SHARER FOR TWO

LA DOLCE VITA SHARER v

A selection of desserts: mini strawberry pavlova, vanilla gelato, salted caramel brownie with Amarena cherries and a scoop of tiramisu with hot chocolate sauce. Perfect for two.

ZILLIONAIRE'S FUDGE CAKE v Ve

Warm chocolate fudge cake layered with salted caramel sponge, finished with honeycomb pieces. It's a winner!

★NEW STICKY TOFFEE CHEESECAKE

White chocolate cheesecake on a biscuit base with sticky toffee pieces, salted caramel gelato, butterscotch sauce and smashed honeycomb.

★NEW CHOCOLATE MELT v

Warm chocolate pudding with a gooey-melted centre served with vanilla gelato.

GELATO & SORBET

3 scoops. Choose from:

Vanilla v | Chocolate v | Strawberry Sorbet v Ve | Salted Caramel v Ve

Zizzi
3 Course
Set Menu
27.50



Here's how tipping works

Enjoyed your visit today? Great! If you'd like to leave a tip, simply add 'team tip' when you pay – it's totally up to you. For groups of 6 or more, an optional 10% team tip is automatically added. Your tip will be shared by everyone working in our restaurant today, meaning nothing's kept by the business.

MSG SETM BEL 007660

SPEEDY
ORDER
Order and pay here



3 COURSES 27.50

Starter, Main & Dessert

COCKTAILS

Please see the drinks menu or main menu for prices & our full range of Cocktails & Mocktails.

✦SPECIAL GUEST

SARTI SPRITZ

Sarti Rosa, Prosecco, soda and lime.
Notes of passion fruit, mango & blood orange.

GARDEN G&T

Bombay Sapphire Gin with Elderflower & Blood Orange tonic, garnished with rosemary and mint.

PASTA CRISPS **V Ve** They said it couldn't be done. Pasta crisps with a smoky seasoning, on the house.

STARTERS

✦SPECIAL GUEST

DIAVOLETTA BOMBE **V**

Iconic garlic bombe filled with La Bomba sauce, Roquito chillies and gooey mozzarella.

MOZZARELLA GARLIC BREAD **V**

with **caramelised balsamic onions**.
Or, **cheese and chilli** for an extra kick.
Or, just **cheese** please.

BRUSCHETTA **V Ve**

Tomatoes with red onion and basil, served on freshly baked bread, drizzled with balsamic glaze.

Zizzi favourites

CHICKEN SPIEDINI

Garlic chicken breast & Sunblush tomatoes, roasted on a skewer, served with Roquito hot honey dip and wild garlic aioli. Don't forget to squeeze the lemon!

Add freshly baked bread for 1.00

MOZZARELLA ARANCINI **V**

Crispy, cheesy risotto rice balls with mozzarella, basil and tomato. Served alongside a smoky tomato dip.

✦NEW PORK & GARLIC MEATBALLS

Oven-baked in our fiery La Bomba sauce, with smoked mozzarella.

MAINS

✦NEW IRISH CONFIT DUCK LEG

Slow-cooked leg of Irish duck, with crispy riserva potatoes, green beans & spinach drizzled with smoky garlic oil. Served with our fiery La Bomba sauce.

CHICKEN CALABRESE

Harissa-marinated chicken breast, oven-roasted with potatoes in a roasted pepper, tomato & spicy 'nduja sauce. Served with creamy mascarpone and a flamed chilli.

CHICKEN & PROSCIUTTO

Torn chicken breast with avocado, tomato and mixed salad leaves, with a Caesar dressing, riserva cheese and crispy prosciutto.



Have an allergy?

No problem! Before you order head to zizzi.ie/allergens-ireland or scan the QR code for allergen information. Please let us know your allergy, when you order, even if you've had the dish before.

Menu Key

V = Vegetarian | **Ve** = Vegan

Our vegan dishes are not necessarily suitable for those with allergies. For more information visit our allergen menu.
For full nutrition information visit zizzi.ie/menu-info.

OUR PIZZAS

✦NEW WAGYU ROYALE WITH BUFALA

Get your spice on with Wagyu & beef meatballs, Roquito pearls, candied green jalapenos, roasted red chilli, harissa, mozzarella and Roquito hot honey.
Topped with riserva and bufala mozzarella.

Zizzi favourites

CHICKEN & FIERY ROQUITO

Harissa chicken breast and spicy Roquito chillies on our fiery La Bomba sauce base. Topped with mozzarella, riserva cheese and fresh basil.

PINOLI **V**

Goat's cheese, mozzarella, caramelised balsamic onions, Sunblush tomatoes, pine nuts, fresh basil and riserva cheese.

Add torn chicken breast for 2.50

PURE PEPPERONI

We've tripled the pepperoni. A favourite for a reason.

MEAT SOFIA

Say hello to a tempting trio of harissa chicken breast, pepperoni and torn pork & garlic meatballs. Topped with mozzarella, spicy Roquito chillies and rosemary.

Zizzi favourites

STICKY PIG

A slow-cooked pulled pork and mozzarella pizza with Roquito hot honey. One half topped with spicy 'nduja, crispy prosciutto and riserva cheese. The other, crumbled meatballs, Roquito pepper pearls and smoky scamorza crisps.

✦NEW AUBERGINE 'MEATBALL' **V Ve**

Topped with our aubergine 'meatballs', a delicious blend of lentils, chickpeas, and red peppers, alongside candied green jalapenos, Roquito pepper pearls, vegan MozzaRisella and a drizzle of spicy harissa.

Just shout to go non-gluten on any of the above.

CALZONE CARNE PICCANTE

Full of pork & garlic meatballs, torn harissa chicken breast, bolognese, mozzarella, spicy Roquito chillies & mushrooms. With a smoky tomato dip on the side.
(this one can't be made non-gluten).

SIDES

Please see the main menu for prices and our full range of sides.

✦SPECIAL GUEST

AUBERGINE FRITTI **V Ve**

Polenta-crust ed aubergine wedges.

MOZZARELLA GARLIC BREAD **V**

with **caramelised balsamic onions**.
Or, **cheese and chilli**. Or, just **cheese** please.

CHIPS **V Ve**

Seasoned with rosemary & salt.

MIXED LEAF SALAD

The perfect side salad, made with Caesar dressing & riserva cheese.

✦NEW CRISPY RISERVA POTATOES **V**

Roasted with riserva cheese.

PASTA SUPERIORE

Our best pasta dishes, made to order. Ruffled ribbons of free-range egg pasta (known in Italy as Mafaldine), prepared with our finest ingredients for an authentic Zizzi experience.
Just shout to go non-gluten (fusilli).

✦SPECIAL GUEST

KING PRAWN VONGOLE

King prawns and clams tossed in a lemon, caper & parsley butter sauce.

TRUFFLE & PANCETTA CARBONARA

Roasted mushrooms in a rich pancetta, pecorino & truffle-infused carbonara sauce.

✦NEW PICCANTE KING PRAWN

Spicy marinated king prawns roasted on a skewer, with a creamy harissa sauce and baby plum tomatoes. Finished with mascarpone, roasted red chilli & fresh herbs.

✦NEW SLOW-COOKED BEEF & CHIANTI RAGU

Pulled beef brisket in a rich Chianti red wine & roasted tomato ragu, finished with riserva & crispy sage.

CLASSIC PASTA

SPAGHETTI CHORIZO CARBONARA

Spaghetti in a carbonara sauce with pancetta & chorizo.

✦NEW KING PRAWN LINGUINE

King prawns in a seafood sauce with red chillies, served with courgette ribbons and rocket.

SPAGHETTI POMODORO **V**

A vibrant, velvety number made with tomatoes and bufala mozzarella. **Ask to go vegan **V Ve****

Zizzi favourites

CASARECCIA POLLO PICCANTE

Spicy harissa chicken breast with tomatoes and baby spinach in a creamy harissa sauce for the right amount of kick.

✦NEW LENTIL RAGU **V Ve**

Linguine with lentils, Sunblush tomatoes, spinach & Genovese pesto. Warm, comforting and did we mention vegan?

CASARECCIA PESTO ROSSO

A creamy red pesto and mascarpone sauce, with spicy harissa chicken breast topped with spring onions.

Feeling fancy? Upgrade any of the above to free-range egg Mafaldine pasta for 2.00.
Or shout to go non-gluten (fusilli).