



## **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.

# 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



#### 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.

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# **3 COURSES 32.95**

## 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 avourites 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 1.05

#### **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.

#### \*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.

### vourites GARLIC BOMBE

A large freshly baked garlic dough ball that packs a proper punch. Filled with your choice of **gooey mozzarella V** or \*NEW chorizo & mozzarella.

Both smothered with Roquito hot honey.

#### \*NEW KING PRAWN SPIEDINI

#### 2.50 supplement

A showstopper. Harissa-marinated king prawns roasted on a skewer with your choice of garlic sauce or spicy seafood sauce to pour over.

Add freshly baked bread for 1.05

#### CALAMARI

Crispy squid, served with wild garlic aioli.

#### **MUSHROOM BRINDISI V**

Mushrooms roasted on freshly baked bread, in a creamy mushroom sauce, topped with melted scamorza cheese & crispy sage.

#### \*NEW ROASTED AUBERGINE 'MEATBALLS' V Ve

Aubergine 'meatballs' made with lentils, chickpeas and red peppers. Roasted in our fiery La Bomba sauce & Roquito pearls for ultimate flavour.

#### \*NEW CHICKEN & PANCETTA RISOTTO

Rich & creamy risotto made with white wine, roasted chicken breast, smoked pancetta, butternut squash and fresh spinach. Finished with crispy prosciutto & sage.

#### **ROASTED MUSHROOM RISOTTO V**

Rich & creamy risotto with mascarpone and Madeira wine, topped with crispy sage and riserva cheese.

Add a chicken skewer for 6.00

#### **SUPER ZUCCA V Ve**

Roasted butternut squash tossed with fresh leaves, mixed grains, peas, kale, pumpkin seeds, red pepper & chilli hummus. Topped with a balsamic glaze.

#### **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.

#### **\*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.

### grouprites 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 2.75

#### **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).

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

### **AUBERGINE FRITTI V Ve**

Polenta-crusted 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

### favourites CASARECCIA POLLO PICCANTE

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

#### \*NEW LENTIL RAGU v ve

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

#### **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 2.25. Or shout to go non-gluten (fusilli).