

SOFT DRINKS

belu water still/sparkling	small 2.35
	big 3.85
san pellegrino aranciata (sparkling orange)	2.35
san pellegrino limonata (sparkling lemon)	2.35
still lemonade	2.50
belvoir elderflower pressé	2.70
belvoir ginger beer	2.70
arizona iced green tea with honey	2.65
big tom spicy tomato juice	2.45
fruit juice: orange / apple / cranberry	2.35
coke, diet coke, sprite, appletiser	2.25

HOT DRINKS



italians love their coffee and so do we. so much so, we had a triple certified blend created from the smoothest arabica beans. it's fairtrade, organic and certified by the rain forest alliance. we also serve decaffeinated coffee.

espresso	single 1.95
	double 2.20
cappuccino	2.25
latte	2.25
mocha	2.35
macchiato	2.25
americano	1.95
liqueur coffee	4.00
tea: english / fruit / herbal / fresh mint	1.95
hot chocolate	2.25

BEER + CIDER

peroni nastro azzurro	small 3.60
	big 6.15
peroni gran riserva	4.00
regional italian beer: menabrea	
brewed for more than 150 years in piemonte, northern italy, this family-owned pale lager boasts a slightly sweet, malty flavour.	4.10
italian melchiori cider	4.20

SPIRITS + MIXERS

frangelico
delicious hazelnut liqueur produced in piemonte in northern italy. served over ice with a slice of lime.
(50ml) 3.00
bottle (700ml) 29.95

zizzi limoncello
finish the meal the italian way with zizzi's very own blend of zingy amalfi lemons and an added kick. sunshine in a glass.

	(25ml) 3.00
	bottle (700ml) 29.95
other house spirits	small (25ml) 3.00
	big (50ml) 5.00
mixers	1.35

WINE LIST

- WHITE WINE -

GOOD

trebbiano, marche
fresh, easy going, medium dry.
4.15 / 5.15 / 9.95 / 14.75

frascati, lazio
dry and crisp, hints of pear.
4.50 / 5.60 / 10.95 / 15.95

BETTER

viognier, sicilia
tropical fruit flavours with a clean, crisp finish. perfect with a rich sauce.
4.95 / 6.30 / 12.25 / 17.95

pinot grigio, veneto
not your average pinot. subtly fruity with a touch of spice and nut. beautiful with sea food.
5.60 / 6.95 / 13.55 / 19.95

BEST

sauvignon blanc, yealands, marlborough, new zealand
flavours of passion fruit and blackcurrant. incredible with sea food, especially prawns.
6.15 / 7.75 / 14.95 / 21.95

gavi di gavi 2011 d.o.c.g., villa sparina, piemonte
made with the indigenous cortese grape. lively, aromatic and medium dry.
24.95

- RED WINE -

GOOD

montepulciano, abruzzo
spicy. smooth. prunes.
4.15 / 5.15 / 9.95 / 14.75

valpolicella, veneto
bright. soft. cherries.
4.80 / 5.95 / 11.75 / 17.25

BETTER

merlot, sicilia
full bodied with flavours of spice and plum. smells like black pepper. lovely with red meat.
4.95 / 6.30 / 12.25 / 17.95

organic shiraz, sicilia
smells like pepper. tastes like black cherries. great with tomatoes.
5.60 / 6.95 / 13.55 / 19.95

BEST

chianti riserva 2008 d.o.c.g., cantina bonacchi, toscana
a mature tuscan red made with indigenous grapes. easy drinking, rich and luscious.
6.45 / 8.05 / 15.60 / 22.95

barbera d'asti superiore 2011 d.o.c.g., chiarlo, piemonte
light but complex with blackberry and sweet spices. perfect with cured meats.
25.95

- PINK WINE -

GOOD

pinot grigio blush, veneto
fresh. dry. peachy.
4.95 / 6.20 / 11.95 / 17.75

BETTER

zinfandel, california, u.s.a.
smells like strawberries. tastes like raspberry. perfect with spicy dishes.
5.15 / 6.50 / 12.60 / 18.50

BEST

pinot nero rosé spumante, ruggeri, veneto
smells like red fruits, tastes like fizzy cranberries. made with the same hand picked grape as champagne. dry, pink and sparkling.
22.95

- BUBBLY -

GOOD

house prosecco, veneto
lemony. light. dry.
4.95 (125ml) / 22.50

BETTER

vintage prosecco 2011 d.o.c.g., millesimato, veneto
from valdobbiadene, a town famed for its great prosecco. excellent with cured meats.
29.95

BEST

veuve clicquot, champagne, france
it's a classic for a reason. a champagne for that special occasion.
49.95

D.O.C.G.

d.o.c.g. stands for **denominazione di origine controllata e garantita**. this means each bottle's been checked to ensure every vintage is made to an exacting recipe and produced to equally exacting traditional methods. in other words, it's a really good sign of really good wine.



175ml / 250ml / 500ml / 750ml
glass glass carafe bottle

125ml wine by the glass is also available, just ask us.



INDIVIDUALLY
Italian
SINCE 1999

at zizzi we like to do things a little differently.

we don't do over complicated recipes or scrimpy portion sizes.

we're all about well-chosen ingredients, simply put together to make exceptional italian food.

dishes marked with  contain **less than 500 cals.** dishes marked with a  contain **less than 600 cals.** **V** is for **vegetarian.**

APERITIVO

 **house prosecco, veneto | 4.95 (125ml) / 22.50 bottle** | lemony. light. dry.

zizzi olives | 2.95 V giant nocellara and purple olives with thyme and chilli.

DISHES TO START

italian bread bucket | 3.95 V

focaccia bread and dough sticks, baked fresh in our pizza oven, topped with olive oil and rosemary.

tomato and pesto bread | 4.45 V

focaccia topped with tomato passata and green pesto.

garlic bread with mozzarella | 4.95 V

garlic bread topped with mozzarella and caramelised balsamic onions.

garlic bread | 3.95 V

garlic bread topped with garlic butter and rosemary.

NEW zuppa di fagioli | 5.25

a hearty soup with cannellini beans, pancetta, tomatoes and pasta pieces. served with dough sticks.

arancini | 5.35 V

risotto balls with mozzarella, peas and a breadcrumb coating, served with a chunky tomato pepperonata dip.

NEW fonduta al formaggi | 5.95

a melting pot of gorgonzola, gruyere, and pecorino cheese with baked dough sticks and focaccia for dipping.

zizzi olives | 2.95 V

giant nocellara and purple olives with thyme and chilli.

SHARERS

italians love sharing food and these dishes are perfect for exactly that. if you're not the sharing type though, they also make a great starter or main course for one.

antipasti zizzi | small 6.95 | big 11.95

italy on a plate. prosciutto, speck, coppa, finocchiona, bufala mozzarella, slow roasted tomatoes and olives.

fritto misto | small 7.25 | big 12.75

king prawns, calamari, whitebait, peppers, artichoke and courgette lightly battered. served with chilli, lemon, parsley and an aioli dip.

calamari | small 5.95 | big 10.75

crispy squid rings with a garlic and basil aioli dip.

antipasti siciliani | small 6.95 | big 11.95 V

bufala mozzarella with roasted peppers, aubergines, artichokes, olives, slow roasted tomatoes and dough sticks.


cicchetti platter | 14.95

a hot platter of arancini risotto balls, chicken and pepper skewers, oven baked king prawn skewers, mini calzone with spicy n'duja sausage, and a tomato and bufala mozzarella salad with a chunky peperonata dip.



SALADS

insalata di pollo | 10.25 

roast chicken in an aioli & lemon dressing with pancetta, green beans, cannellini beans, balsamic onions, slow roasted tomatoes & lentils on mixed leaves.

insalata super zucca | 9.85 V 

roasted butternut squash with goats' cheese, mint, courgette, lentils, green beans and salad leaves, tossed in a white balsamic dressing and served with dough sticks. **add chicken skewers for 1.95**

insalata bistecca e funghi | 11.95  

mixed salad with slices of steak, mushrooms, red onion and baby plum tomatoes. dressed in white balsamic, topped with grana padano cheese.

PIZZA RUSTICA

our signature pizza: bigger, thinner, crispier and loaded with even more toppings.

rustica mare e monti | 12.25

one half - king prawns, courgette, mozzarella and crème fraîche. the other half - spicy sausage, tomato sauce, chilli and rocket.

rustica mezzo e mezzo | 11.25 V

one half - mozzarella, slices of creamy new potato, riserva cheese, red onion and thyme. the other half - roasted peppers, roquito chilli, mushroom and rocket.

rustica piccante | 12.95

spicy n'duja sausage, pepperoni, salami, roquito chilli, mushroom, mozzarella, rocket and mascarpone.

rustica primavera | 10.95 V

goats' cheese, aubergine, artichoke, peppers, olives, mozzarella, green pesto & rocket on a wholemeal base.

rustica sofia | 11.95

spicy chicken with pepperoni, spicy sausage, chilli and rosemary.

counting calories? check out our skinny pizzas.

CALZONE + CLASSIC PIZZA

calzone pollo spinaci | 10.95

roast chicken, speck, spinach, mushroom and thyme in a creamy mozzarella and béchamel sauce, topped with coppa ham.

calzone carne piccante | 10.45

spicy chicken, mini beef meatballs, mushroom, chilli, tomatoes and bolognese.

classic margherita | 7.25 V

tomato, mozzarella, olive oil, basil.

classic quattro stagioni | 9.55

mushroom, ham, pepperoni, artichokes and olives.

classic funghi | 7.95 V

mixed field mushrooms, mozzarella and thyme.

classic diavola | 9.65

hot pepperoni, roquito chillis and green chillis.

classic fiorentina | 8.75 V

spinach, riserva cheese and free range egg with a little garlic and nutmeg.


want extra toppings? go for it. extra meat/prawn toppings 1.20 each. extra veggie toppings 0.80.


want to go big? any classic pizza is available on our larger rustica base for an extra 1.95.

Risotto & Secondi


risotto di pollo e funghi | 11.45

creamy risotto with roasted chicken, mushrooms, rosemary and riserva cheese.

available without chicken | **9.95 V** 

NEW sea bream con peperonata e olive | 13.50 

pan fried fillet of sea bream with a tomato, pepper, red onion and olive peperonata. served with tuscan potatoes.

pollo al prosciutto | 12.50  

chicken breast wrapped in prosciutto ham and sage, with a white wine sauce, tuscan potatoes & green beans.

 **tuscan potatoes - 3.25 V | green beans - 3.00 V | mixed leaf, tomato and spring onion salad - 3.25 V**  **rocket and grana padano salad - 3.50 | bufala mozzarella, tomato and basil salad - 4.35 V**

PASTA + AL FORNO

lasagne al forno | 9.85

rich ragu and béchamel, topped with riserva cheese and breadcrumbs.

penne della casa | 9.85

oven baked penne, roasted chicken, pancetta, baby spinach and riserva cheese in a creamy mushroom sauce

rigatoni con pollo e funghi | 9.55

roasted chicken in a tomato, onion, mushroom and rosemary sauce.

linguine arrabiata n'duja | 9.35

fiery n'duja sausage in a tomato sauce topped with spring onions and mascarpone.

casareccia pollo piccante | 9.50

spicy piccante chicken in a creamy sauce with fresh tomato and baby spinach.

spaghetti bolognese | 8.95

chunky bolognese with tomato and sage.

rigatoni melanzane | 9.85 V

oven baked rigatoni with roasted aubergine, peppers, tomato and basil with creamy béchamel and riserva cheese.

rigatoni carbonara pancetta e funghi | 9.50

a rich carbonara sauce with pancetta, wild mushrooms, thyme and parsley.

ravioli di capra | 9.25 

pasta filled with goats' cheese and spinach in a tomato sauce with pesto and pine nuts.

spaghetti pomodoro e bufala | 7.75 V

italian tomato sauce with baby plum tomatoes topped with bufala mozzarella and basil.

linguine ai gamberi | 11.75

king prawns and courgette ribbons in a hot roquito chilli, tomato and lobster sauce.

strozzapretti pesto rosso | 9.50

spicy piccante chicken with red pesto, crème fraîche and spring onions.

DESSERTS

espresso affogato | 4.95 V

crema gelato with mascarpone and double cream, organic espresso and amaretti biscuits served individually for you to build your perfect affogato. **add a kick with a shot of liqueur, our favourite is frangelico | 1.95**

mela croccante | 5.95 V

stewed apple with a golden crumble topping, oven baked and topped with our crema gelato.

chocolate melt | 5.35 V

a rich hot chocolate pudding served with crema gelato.

NEW panettone al forno | 5.75 V

oven baked bread and butter pudding italian style, made with fluffy panettone and figs. served with our crema gelato.

tiramisu | 5.15 V

espresso and liqueur-soaked sponge between layers of mascarpone and cocoa.

NEW tartufo al cioccolato | 5.95 V

a rich, dark chocolate mousse served with crushed hazelnuts and amaretti biscuits with a dash of frangelico hazelnut liqueur.

torta limone | 5.35 V

a sweet but sharp lemon tart.

pannacotta | 5.35

creamy vanilla pannacotta with a red berry compote.

Kitty's GELATO

3 scoops for 4.35

kitty travers is an ice cream queen. when she's not touring italy for the best seasonal ingredient inspiration she's experimenting in her gelato shed back in london, where she comes up with all of our gelato using natural ingredients and organic milk.

crema V

vanilla custard ice cream.

pistacchio V

sicilian pistachio nut ice cream.

cioccolato V

dark ghanaian cocoa chocolate truffle ice cream.

stracciatella V

mint choc chip ice cream made with british mint and chunks of dark venezuelan chocolate.

sorbetto al limone V

sweet and sharp lemon sorbet.

sorbetto alla fragola V

a creamy sorbet made with sweet british strawberries.

add melted chocolate, berry fruit compote or amaretti biscuits for 1.00

all of our dishes are made to order, so calorie counts are approximate. our riserva cheese is vegetarian, but the grana padano cheese offered at your table is not, and may affect the allergen content of your dish. please ask us if you have any questions. if you have any specific dietary requirements, please ask us for an allergen menu, although it's sadly impossible for us to guarantee our busy kitchens are 100% allergen free. please watch out for stray olive stones and little fish bones. we place an optional 10% service charge on all groups of eight or more.

we now serve organic gluten free fusilli. some of our pasta sauces contain gluten, so please ask us for the allergen menu to check suitability.

