

MENU

£16.95



Choose 3 courses from a selection of Zizzi classics

STARTERS

GARLIC BREAD Pizza bread baked and brushed with garlic butter and fresh rosemary

DOUGH STICKS Garlic and rosemary-infused sticks of dough, served with a delicious garlic and basil dip

ARANCINI Risotto balls coated in breadcrumbs, with mozzarella, grana padano cheese and peas. Accompanied by a tangy tomato sauce, with a hint of chilli

ZUPPA DI FAGIOLI Homemade cannellini bean soup with pancetta and pasta, accompanied with oven-baked dough sticks. A real winter warmer

BRUSCHETTA AL POMODORO Santos tomatoes, basil, red onion and extra virgin olive oil served on top of a toasted garlic ciabatta

CALAMARI A bucket of lightly-fried calamari rings, served with garlic and basil dip and a nice wedge of lemon



Enjoy a glass of Zizzi Prosecco for £1, with each £16.95 set menu

MAINS

CALZONE CARNE PICCANTE An irresistible meat feast with marinated chicken, meatballs and Bolognese. With mushrooms, chilli, mozzarella and tomato. Served with mixed salad

PIZZA FUNGHI Simple rustic flavours of mushroom, thyme, mozzarella and tomato

POLLO PROSCIUTTO Juicy chicken breast cooked in white wine, and wrapped in a 'Tuscan duvet' of prosciutto ham and sage. Served with herby potatoes and green beans

RAVIOLI DI CAPRA Golden pasta envelopes of goat's cheese and spinach with a fresh Santos tomato sauce and pesto

LINGUINE GAMBERI Sautéed tiger prawns served in a tomato sauce, with Santos tomatoes, fresh chilli and parsley

PENNE DELLA CASA Smoked pancetta, roasted chicken, creamy mushroom sauce and baby spinach finished with grated grana padano cheese, baked al forno

SPAGHETTI ALLA BOLOGNESE The original Italian comfort food: traditional Bolognese sauce with Santos tomatoes and fresh basil

SPAGHETTI POLPETTE Beef and pork meatballs make for a traditional heart warmer in a tomato sauce with fresh basil

RISOTTO AI FUNGHI CON POLLO A hearty dish of creamy wild mushroom risotto and roasted chicken breast and fresh rosemary

DESSERTS

GELATI E SORBETTI Choose two scoops of luscious ice cream or fruity sorbet. Ask your waiter for flavours

TORTA CIOCCOLATA Divine chocolate torte on a thick hazelnut chocolate base, served with vanilla mascarpone

TIRAMISU Light, moist sponge soaked with espresso and liqueur, and topped with mascarpone and cocoa