# Have a Zizi New Year!



New Year's Eve 3 Course Set Menu 49.95



# **APERITIVO**

# \* HOUSE PROSECCO 125ml

Start in style with a glass of Italian bubbly, on us -

or swap your Prosecco for a Peroni 0.0% alcohol-free beer or a Passion Fruitini Mocktail. Please see the drinks menu for pricing and full range of cocktails and mocktails.

**GARLIC & MOZZARELLA BOMBE V** 

with Roquito hot honey. 732 kcal

KING PRAWN SPIEDINI

£2.00 supplement.

CALAMARI

tomato sauce to pour over. 251/177 kcal

**MUSHROOM BRINDISI** v

Add freshly baked bread for 1.00 347 kcal

**PORK & GARLIC MEATBALLS** 

with smoked mozzarella. 707 kcal

**CHICKEN MILANESE** 

riserva cheese. 654 kcal

green beans, kale & spinach. 1067 kcal

Add a chicken skewer for 4.95 256 kcal

Oven-baked in our fiery La Bomba sauce.

& Roquito pearls for ultimate flavour. 310 kcal

Swap crispy riserva potatoes for chips. 1282 kcal

**ROASTED MUSHROOM RISOTTO V** 

A large freshly baked garlic dough ball that packs a

Crispy squid, served with wild garlic aioli. 505 kcal

proper punch. Filled with gooey mozzarella, smothered

A showstopper. Harissa-marinated king prawns roasted

Mushrooms roasted on freshly baked bread, in a creamy

Portobello & Porcini mushroom sauce, topped with

**ROASTED AUBERGINE 'MEATBALLS' V Ve** 

Aubergine 'meatballs' made with lentils, chickpeas

Breaded chicken breast with crispy riserva potatoes,

Rich & creamy risotto with mascarpone, Portobello &

Porcini mushroom sauce, topped with crispy sage and

and red peppers. Roasted in our fiery La Bomba sauce

melted scamorza cheese & crispy sage. 461 kcal

on a skewer with your choice of garlic sauce or smoky

Extra drinks are not included on this set menu.

# **STARTERS**

**MAINS** 

# **★ PIG IN BLANKET BOMBE**

A freshly baked dough ball that's the Christmas gift you didn't know you needed. Loaded with gooey mozzarella, a pig-in-blanket, crumbled meatball and lit up with Roquito hot honey & riserva cheese. 1024 kcal

# MOZZARELLA GARLIC BREAD V

with caramelised balsamic onions. 695 kcal Or, cheese and chilli for an extra kick, 703 kgal Or, just cheese please. 634 kcal

# **BRUSCHETTA** v Ve

Red & orange baby plum tomatoes with red onion & basil, served on freshly baked bread, drizzled with balsamic glaze. 413 kcal

Add Fior di Latte mozzarella V for 1.95 140 kcal

# 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! 482 kcal Add freshly baked bread for 1.00 347 kcal

## MOZZARELLA, BASIL & TOMATO ARANCINI V

Crispy, cheesy risotto rice balls with mozzarella, basil and tomato. Served alongside a smoky tomato dip. 345 kcal

# **CHICKEN CALABRESE**

# Harissa-marinated chicken breast, oven-roasted with potatoes in a pepper, tomato & spicy 'nduja sauce. Served with mascarpone & a flamed chilli. 775 kcal

## \* BEEF SHORT RIB CALZONE

Our take on a Beef Wellington. Slow-roasted short rib of beef, wrapped in freshly baked pizza dough. Served with crispy riserva potatoes, green beans, kale & spinach and a beef jus to pour. 1803 kcal

£2.50 supplement

Our pasta dishes are prepared with the finest ingredients for an authentic Zizzi experience. Ask to go non-gluten (fusilli).

# \* LOBSTER MAFALDINE WITH KING PRAWN SPIEDINI

Lobster pieces in a creamy seafood bisque made with white wine, brandy & shallots. Twirled up with fresh free-range egg Malfadine pasta and a roasted king prawn skewer. Topped with crispy scamorza and purple basil. 695 kcal

£2.50 supplement.

# **CRISPY PROSCIUTTO CARBONARA**

Fresh pasta with our five-cheese carbonara - vintage cheddar, mascarpone, pecorino, regato & riserva and smoked pancetta. Topped with crispy prosciutto, scamorza & fresh herbs. 1130 kcal

## KING PRAWN LINGUINE

King prawns in a seafood & Roquito chilli bisque, served with courgettes and pea shoots. 693 kcal

# CASARECCIA POLLO PICCANTE

Spicy harissa chicken breast with tomatoes and baby spinach in a creamy harissa sauce for the right amount of kick. 1013 kcal

# PICCANTE KING PRAWN

Spicy marinated king prawns roasted on a skewer. Fresh pasta, served with a creamy harissa sauce and baby plum tomatoes. Finished with mascarpone, roasted red chilli & fresh herbs. 1014 kcal

# **SLOW-COOKED BEEF & CHIANTI RAGU**

Fresh pasta with pulled beef brisket in a rich Chianti red wine & roasted tomato ragu. Finished with riserva & crispy sage. 576 kcal

## MUSHROOM & TRUFFLE WITH BURRATA V

Portobello & Porcini mushrooms in a four cheese sauce, infused with truffle oil and served with fresh pasta. Finished with riserva cheese, crispy sage, fresh basil & a whole ball of burrata. 973 kcal

# SPAGHETTI CHORIZO CARBONARA

Spaghetti in a carbonara sauce with pancetta & chorizo. 1102 kcal

# \* BEETROOT GNOCCHI BAKE WITH PESTO V Ve

Baked to perfection with spinach, baby Sunblush tomatoes, Genovese pesto, crispy kale and our smoky tomato sauce. 775 kcal (this one can't be made non-gluten).

# **OUR RUSTICA PIZZA**

It's our signature. One day we thought: "what if we stretched the dough a bit further?" Why? Bigger base, crispier texture and, best of all, more toppings. Just shout to go non-gluten.

# **\* VENISON PEPPERONI & HOT HONEY**

Cobble Lane British venison & pork belly pepperoni, mozzarella, candied jalapenos, Roquito pepper pearls and riserva cheese. Finished with a drizzle of Roquito hot honey and scamorza crisps. The perfect blend of savoury and sweet. 1143 kcal

# **PINOLI V**

Goat's cheese, mozzarella, caramelised balsamic onions, Sunblush tomatoes, pine nuts, fresh basil and riserva cheese. 913 kcal

Add torn chicken breast for 2.50 64 kcal

# **PURE PEPPERONI**

We've tripled the pepperoni. A favourite for a reason, 1006 kcal



# 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, with smoky scamorza cheese, crumbled meatballs, crackling & Roquito pearls. 1568 kcal

# rayourites CHICKEN & FIERY ROQUITO

Harissa chicken breast and spicy Roquito chillies on our fiery La Bomba sauce base. Topped with mozzarella, Sunblush tomatoes, riserva cheese & fresh basil. 1094 kcal

# WAGYU ROYALE WITH BURRATA

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 a whole ball of fresh burrata. 1250 kcal

# **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. 1115 kcal

# 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. 952 kcal

### CALZONE CARNE PICCANTE

A folded pizza stuffed full of pork & garlic meatballs, torn harissa chicken breast, bolognese, mozzarella, spicy Roquito chillies & mushrooms. With a smoky tomato dip on the side. 990 kcal (this one can't be made non-gluten).

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

## CHIPS v ve

Seasoned with rosemary & salt. 729 kcal

## MAC & CHEESE v

In a four cheese sauce topped with riserva and crispy scamorza. 497 kcal

# \* ZIZZI-STYLE PIGS IN BLANKETS

Our take on the traditional pigs in blankets, perfect for the festive season. Truffled wild boar & pork sausages, wrapped in crispy prosciutto, topped with Roquito hot honey, 360 kcal

### MOZZARELLA GARLIC BREAD V

with caramelised balsamic onions. 695 kcal Or, cheese and chilli. 703 kcal

# **CRISPY RISERVA POTATOES V**

Roasted with riserva cheese. 342 kcal

HONEYCOMB CHEESECAKE V

# MIXED LEAF SALAD V

Or, just cheese please. 634 kcal

The perfect side salad, made with Caesar dressing and riserva cheese. 181 kcal

Vanilla cheesecake on a biscuit base with milk

chocolate covered honeycomb, salted caramel

gelato, salted caramel sauce and smashed

Espresso-soaked sponge, layered with

ZILLIONAIRE'S FUDGE CAKE V Ve

Warm chocolate fudge cake layered with salted

**BAKED LEMON & BLACKCURRANT** 

caramel sponge, finished with honeycomb pieces.

The iconic Basque cheesecake. A Sicilian lemon and

blackcurrant cheesecake served with lemon curd

and a scoop of Sicilian lemon & ricotta gelato. 532 kcal

# **DESSERTS**

honeycomb. 630 kcal

mascarpone, 361 kcal

It's a winner! 669 kcal

**CHEESECAKE V** 

TIRAMISU v

# ★ GIANT FESTIVE PROFITEROLE v

The ultimate Zizzi indulgence! Our giant Christmas profiterole is a super-sized dessert, bursting with coffee gelato & whipped cream. Crowned with crunchy honeycomb and drizzled with a hot chocolate glitter sauce. 451 kcal

# Zizzi favourites SALTED CARAMEL **CHOCOLATE BROWNIE v**

Warm brownie with a gooey salted caramel filling, topped with a sticky, toasted meringue and vanilla gelato. 528 kcal

# **CHOCOLATE MELT V**

Warm chocolate pudding with a gooey-melted centre served with vanilla gelato. 533 kcal

# RASPBERRY COLLINS CHEESECAKE v ve

A decadent raspberry and gin-layered cheesecake served with strawberry sorbet. 476 kcal

# **GELATO & SORBET**

Vanilla V 61 kcal | Chocolate V 69 kcal | Panna Cotta & Wild Strawberry V 74 kcal 3 scoops. Choose from: Sicilian Lemon & Ricotta V 72 kcal | Strawberry Sorbet V Ve 37 kcal | Salted Caramel V Ve 77 kcal

# **★ FINISH 2024 WITH A BANG!**

Your choice of a zesty Limoncello shot, or another glass of House Prosecco. Or swap for a Peroni 0.0% alcohol-free beer or a Passion Fruitini Mocktail.



# Have an allergy?

Menu Keu

🎌 New Year special | 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.co.uk/menu-info.

Adults need around 2000 kcal a day.

No problem! Before you order head to zizzi.co.uk/allergens-info 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.

# Here's how tipping works

We hope you enjoy your visit today. An optional 10% team tip is automatically added to your bill – just ask if you'd like to take it off. Your tip will be shared by everyone working in our restaurant today, meaning nothing's kept by the business.











