

PIZZA PASTA CIBO DRINKS

(Food)

APERITIVO

TOSCANA G&T Gin, Blood Orange & Elderflower Tonic.	10.95	OLIVE BOWL v Ve Queen Green, Nocellara, Purple Kalamata.	4.25
APEROL SPRITZ Aperol, Prosecco, Soda.	9.75	SCARPETTA v Freshly baked dough crusts. Wild garlic butter candle. Maldon Sea Salt.	6.95

STARTERS

GARLIC BREAD v Ve Garlic, Rosemary.	6.75	GARLIC BOMBE ^{2.5x2.5} Large freshly baked dough ball. Roquito hot honey. Mozzarella v Or Chorizo & Mozzarella.	8.45
MOZZARELLA GARLIC BREAD v With caramelised balsamic onions. Or Chilli & Cheese Or Just Cheese.	7.75	POLLO FRITTI Breadcrumbs chicken. Riserva cheese. Wild garlic aioli.	8.75
MOZZARELLA ARANCINI v Calabrese dip.	7.95	CALAMARI ^{2.5x2.5} Wild garlic aioli.	Small 8.95 Large 17.45
AUBERGINE FRITTI v Ve Polenta-coated aubergine wedges. Calabrese dip.	7.95	LA BOMBA MEATBALLS Basilicata pork, fennel & mozzarella meatballs. Fiery La Bomba sauce. Melted scamorza cheese.	8.95
BRUSCHETTA CLASSICA v Ve Isle of Wight heritage tomatoes. Red onion. Genovese pesto. Freshly baked bread.	7.95	KING PRAWN SPIEDINI Harissa-marinated king prawns. Calabrese sauce.	9.25
MUSHROOM BRINDISI v Creamy Portobello & Porcini mushrooms. Riserva cheese. Crispy sage. Freshly baked dough crusts.	8.25	BURRATA CAPRESE v Whole burrata. Isle of Wight heritage tomatoes. Red onion.	9.45
FONDUTA FORMAGGI v Five melted cheeses. Freshly baked dough crusts to dip.	8.45		

TO SHARE

FONDUTA BOARD v Fonduta formaggi. Garlic & Mozzarella Bombe. Roquito hot honey. Mozzarella arancini. Courgetti fritti. Freshly baked dough crusts. Calabrese dip. Wild garlic aioli.	18.95	GRANDE ANTIPASTO Prosciutto crudo. Truffle salami. Spianata salami. Garlic & Mozzarella Bombe. Roquito hot honey. Olives. Isle of Wight heritage tomato & mozzarella salad.	18.95
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PIZZA THE RUSTICA

Our sourdough is proved for 48 hours to develop flavour, then hand-stretched by our chefs and baked fresh to order in our traditional stone oven.

AUBERGINE PARMIGIANA v Ve Crispy aubergine. Candied jalapenos. Roquito pepper pearls. Vegan MozzaRisella. Spicy harissa.	16.95	PICCANTE Cobble Lane 'Nduja. Properoni pepperoni. Spianata salami. Chilli. Mushrooms. Mozzarella. Mascarpone. Rocket.	18.45
PEPPERONI PREMIO Properoni pepperoni. Mozzarella.	17.45	STICKY PIG ^{2.5x2.5} A pizza of two halves. One side tomato, the other bechamel. Slow-cooked pulled pork. Crumbled meatballs. 'Nduja. Mozzarella. Scamorza cheese. Crackling. Roquito hot honey.	18.45
PRIMAVERA v Goat's cheese. Mozzarella. Artichokes. Rocket. Olives. Fire-roasted peppers. Sunblush tomatoes. Genovese pesto.	17.95	TRUFFLE SALAMI Black truffle salami. Mozzarella. Mushrooms. Crispy prosciutto. Riserva cheese. Truffle & bechamel base.	18.75
CARNE SOFIA ^{2.5x2.5} Harissa chicken breast. Properoni pepperoni. Chorizo. Mozzarella. Roquito chillies.	18.25	VENISON PEPPERONI Cobble Lane venison pepperoni. Candied jalapenos. Mozzarella. Roquito hot honey.	18.95
POLLO FIERY ROQUITO Harissa chicken breast. Mozzarella. Roquito chillies. Fiery La Bomba base.	18.25		

CALZONE

Oven-baked and bursting with flavour, served with a smoky Calabrese dip.

CARNE PICCANTE Crumbled meatballs. Harissa chicken breast. Bolognese. Mozzarella. Roquito chillies. Mushrooms.	17.75	POLLO SPINACI Roast chicken breast. Prosciutto. Spinach. Mushrooms. Mozzarella. Bechamel sauce.	17.75
MARGHERITA v Tomato. Mozzarella. Fresh basil.	13.95	POLLO PESTO INSALATA Isle of Wight heritage tomatoes. Mixed leaves. Roasted chicken breast. Genovese pesto. Pine nuts.	16.45
PINOLI v Goat's cheese. Mozzarella. Caramelised balsamic onions. Toasted pine nuts.	14.95		
PEPPERONI CAMPAGNA Properoni pepperoni. Ham. Mushrooms. Mozzarella. Rosemary.	15.95		

CLASSICO

14 inches - because size matters. Especially when it comes to pizza.

MARGHERITA v Tomato. Mozzarella. Fresh basil.	13.95	POLLO PESTO INSALATA Isle of Wight heritage tomatoes. Mixed leaves. Roasted chicken breast. Genovese pesto. Pine nuts.	16.45
PINOLI v Goat's cheese. Mozzarella. Caramelised balsamic onions. Toasted pine nuts.	14.95		
PEPPERONI CAMPAGNA Properoni pepperoni. Ham. Mushrooms. Mozzarella. Rosemary.	15.95		

HOMEMADE FRESH PASTA

Fresh pasta, made right here with British free-range eggs, Italian grain flour and a little know-how.

SUPERIORE

TRUFFLE CACIO E PEPE SHAREPAN Four cheese, black pepper & truffle sauce. Guanciale. Crispy prosciutto. Riserva cheese crisp. Bucatini. I do not share food. Single portion 18.75	17.95pp	MEATBALLS ALLA VODKA Basilicata pork, fennel & mozzarella meatballs. Spicy Alla Vodka sauce. Cherry tomatoes. Riserva cheese. Flamed chilli. Bucatini.	18.95
CHIANTI BEEF RAGU Duo-roasted beef brisket & beef rib ragu. Black garlic. Chianti red wine. Slow-roasted tomatoes. Mafaldine.	18.25	KING PRAWN VONGOLE ^{2.5x2.5} King prawns. Clams. Wild garlic, lemon, caper & parsley butter sauce. Bucatini.	19.45

CLASSICO

POMODORO ^{2.5x2.5} Datterini tomatoes. Pomodoro sauce. Fior di Latte mozzarella. Chitarra.	13.25	POLLO PICCANTE Spicy harissa chicken breast. Creamy harissa sauce. Datterini tomatoes. Spinach. Flamed chilli. Casareccia.	17.25
LENTIL RAGU ^{2.5x2.5} Du Berry lentils. Sunblush tomatoes. Spinach. Genovese pesto. Mafaldine.	15.45	PESTO VERDE BURRATA v Wild garlic, kale, cavolo nero & Genovese pesto sauce. Whole burrata. Casareccia.	17.95
BOLOGNESE CLASSICO Slow-cooked British beef & tomato ragu. Chitarra.	16.25	THE PRAWN STAR King prawn spiedini. Seafood & Roquito chilli bisque. Courgettes. Pea shoots. Chitarra.	18.25
CHORIZO CARBONARA Chorizo & guanciale carbonara sauce. Chitarra.	16.75		

AL FORNO

LASAGNE GRANDEZZA Rich beef ragu. Bechamel. Pangrattato. Riserva cheese.	16.95	SPINACI CANNELLONI v Spinach & ricotta cannelloni. Pomodoro sauce. Datterini tomatoes. Fior di Latte mozzarella. Genovese pesto.	17.95
POLLO DELLA CASA Roasted chicken breast. Guanciale. Mascarpone, Portobello & Porcini mushroom sauce. Crispy prosciutto. Casareccia.	17.25		



SIGNATURE DISHES

Salads, meat, fish & risotto.

ZUCCA SALAD v Ve Roasted butternut squash. Courgette. Green beans. Mixed leaves. Fresh mint. Pumpkin seeds. Balsamic.	15.25	POLLO CALABRESE Roasted harissa chicken breast. Cobble Lane 'Nduja. Baby potatoes. Calabrese sauce. Mascarpone. Flamed chilli.	17.95
POLLO PROSCIUTTO SALAD Roasted chicken breast. Crispy prosciutto. Avocado. Isle of Wight heritage tomatoes. Mixed leaves. Caesar dressing. Riserva cheese.	15.95	SALMON & PESTO RISOTTO Pan-fried wild salmon fillet. Genovese pesto. Spinach. Courgette. Lemon.	18.45
FUNGHI RISOTTO v Portobello & Porcini mushrooms. Mascarpone. Crispy sage. Riserva cheese.	15.95	SEABASS PADELLA Pan-fried sea bass. Courgettes. Baby potatoes. Green beans. Artichokes. Fire-roasted red peppers. Sunblush tomatoes. Olives. Lemon & herb pangrattato.	18.45
BUTTER BEAN STUFATO v Ve Bold Bean Co Queen Butter Beans. Fiery La Bomba sauce. Lentils. Sundried tomatoes. Seasonal greens. Dough bowl.	16.95	HOT HONEY PORCHETTA Herb-roasted pork belly. Roquito hot honey. Crispy Riserva potatoes. Seasonal greens.	21.95
POLLO MILANESE Lemon & black pepper breadcrumb chicken breast. Crispy Riserva potatoes. Caesar salad.	17.95		

DESSERTS

GELATO & SORBET 3 Scoops: Vanilla Chocolate Sicilian Lemon & Ricotta: v Salted Caramel Coconut & Lime Strawberry Sorbet Dragon Fruit Sorbet: v Ve	5.95	HONEYCOMB CHEESECAKE v Salted caramel gelato. Salted caramel sauce. Freshly whipped cream.	7.95
FUDGE CAKE v Ve Warm chocolate & salted caramel fudge cake. Honeycomb.	7.45	NEMESIS v Rich chocolate cake. Gooley chocolate centre. Vanilla gelato. Hot Cioccolata sauce.	8.25
TIRAMISU v Espresso & coffee liqueur-soaked sponge. Mascarpone cream. Cocoa. Dark chocolate shavings.	7.75	LIMONCELLO BASQUE v Baked Limoncello cheesecake. Lemon curd. Sicilian lemon & ricotta gelato.	8.25
CIOCOLATO MOUSSE Dark chocolate mousse. Extra Virgin Olive Oil & Maldon Sea Salt on the side.	7.95	CANDY FLOSS DOLCE v Panna cotta. Dragon fruit sorbet. Fresh strawberries. Pink meringue. Strawberry coulis. Candy floss.	8.95

DRINKS

NON-ALC FROM 3.95
HOT DRINKS FROM 3.45
WINE FROM 6.65
BEER FROM 5.45

Zizzi 3 COURSE SET MENU 27.50

KIDS 3 COURSE SET MENU 8.50

Key: **v** = Vegetarian. **Ve** = Vegan. Our vegan dishes are not necessarily suitable for those with allergies.