

Set Menu - 19.95

3 COURSES & LIMONCELLO TO FINISH

Mains marked with a 🍷 contain fewer than 600 kcals. V is for Vegetarian. **Ve is for Vegan.** Please ask to see our **Allergen & Dietary Requirements Menu.**

SHARING STARTER.....

ANTIPASTI PLATTER TO SHARE Including **TOMATO PESTO BREAD V**; **CALAMARI**; **CURED MEATS**; **MIXED OLIVES V & GARLIC BREAD WITH MOZZARELLA & CARAMELISED BALSAMIC ONIONS V.**

MAINS

PULLED BEEF & VENISON STROZZAPRETI A rich beef brisket & venison ragu with mushrooms, red wine, garlic & tomatoes, strozzapreti pasta & riserva cheese.

CALZONE CARNE PICCANTE Spicy roasted chicken, bolognese, herby wild boar & pork meatballs, mozzarella, mushrooms & red chillies.

KING PRAWN LINGUINE King prawns & courgette ribbons in a hot roquito chilli, tomato, white wine & lobster sauce. 🍷

RISOTTO POLLO FUNGHI Roasted chicken, mushrooms, rosemary, sage & riserva cheese. 🍷 **Vegetarian? Ask for it without chicken. V 🍷**

SOFIA RUSTICA Spicy chicken, pepperoni, crumbled piccante Basilicata sausage, mozzarella, red chillies & rosemary.

DESSERTS

CHOCOLATE MELT Hot, gooey chocolate pudding served with vanilla gelato. V

TIRAMISU Espresso & liqueur--soaked sponge, layered with mascarpone & cocoa. V

NEW ZINGY CITRUS TORTE Lemon, lime & passion fruit torte with a crumbly cinnamon biscuit base. Served with whipped mascarpone cream, raspberry & strawberry coulis & a pink raspberry snap.

LIMONCELLO

Finish your meal the Italian way, with a shot of our lovely lemony liqueur.



SKINNY PIZZA PRIMAVERA Goat's cheese, spinach, artichokes, fire-roasted peppers, balsamic tomatoes, olives & rocket. Made on our wholemeal, white & spelt base, served with a winter naked slaw. V 🍷

NEW PINOLI CLASSIC PIZZA Goat's cheese, mozzarella, caramelised balsamic onions, sunblush tomatoes, pine nuts, riserva cheese & basil. V **Great with torn roasted chicken. Add for 1.50**

POLLO PROSCIUTTO Chicken breast with sage wrapped in prosciutto ham, served with a white wine sauce. 🍷

SUPER ZUCCA SALAD Roasted butternut squash, goat's cheese, mint, courgettes, lentils, green beans & mixed salad leaves tossed in a white balsamic dressing. Served with our 'little soul' breads. V 🍷 **Add chicken skewers for 1.95**

ZIZZI GELATO - 3 SCOOPS

Choose from: Vanilla V / Chocolate V / **NEW** Chocolate & black sea salt V / Coconut & chocolate ripple VVe / Honey, sea salt & mascarpone V / Lemon sorbet VVe / Strawberry sorbet VVe.

Our dish descriptions don't always mention every single ingredient, so give us a shout if you're unsure. All of our dishes are made to order, so unfortunately calorie counts can only be approximate. If you have any specific dietary requirements, we have a great allergen menu to help you make a decision, just ask us for a copy (please note that allergens contained within our condiments are not included). Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Keep an eye out for any pesky stray olive stones, seafood shells or little fish bones. Vegetarians: sorry, but the cheese offered at your table isn't veggie friendly. Our freshly squeezed orange juice is lightly pasteurized. We place an optional 10% service charge on big groups of eight or more.