

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

Super Festivo Menu

3 COURSES & A TIPPLE FOR 25.95

APERITIVO

CHOOSE ONE OF THE FOLLOWING:

PERONI NASTRO AZZURRO 5.1% ABV (330ml bottle)

BREWDOG LOW ALCOHOL BEER 0.5% ABV (330ml bottle)

HOUSE PROSECCO, VENETO 11% ABV (125ml glass)

ORCHARD PIG SPARKLING PRESSÉ Ask for flavours available.

STARTERS

MISTO DI CARNE ANTIPASTI A trio of cured meats: prosciutto, finocchiona & speck. Served with 'little soul' breads.

FESTIVE SPECIAL: PUMPKIN MAC 'N' CHEESE BAUBLES

Crispy, deep-fried, mac 'n' cheese croquettes with pumpkin & sage. Served with smoked chilli jelly. V

KING PRAWNS Pan-fried in garlic butter, smoky pepper pesto & white wine. Served with pea shoots & our 'little soul' breads. (1.50 SUPPLEMENT)

GARLIC BREAD WITH MOZZARELLA & caramelised balsamic onions. V

VEGAN 'BEETBALL' POLPETTE Pink beetroot 'beetballs', oven-baked in a pomodoro sauce with melted Mozzarisella (made with coconut oil), chilli threads & fresh oregano. V Ve

TOSCANA SOUP A hearty blend of tomatoes, leeks, grilled peppers, curly kale & quinoa. Served with smoked mozzarella bread for dipping. V

'LITTLE SOUL' BREADS These doughy puffs are freshly baked with garlic & smoked sea salt. Served with garlic butter & red pepper tapenade. V

WILD BOAR POLPETTE Oven-baked herby wild boar & pork meatballs in a pomodoro sauce with melted smoked mozzarella, grated riserva cheese & chilli threads.

MAINS

FESTIVE SPECIAL: ZIZZI'S PORK BELLY ARROSTO

Slow-cooked pork belly with crispy crackling skin. Served with creamy Riserva cheese mash, garlic sautéed sprouting broccoli & cavolo nero, crispy sage & a Chianti & rosemary sauce.

ANY RUSTICA PIZZA

Choose any of our bigger, thinner, crispier Rustica pizzas: The classic **MARGHERITA** V; the goat's cheese & roasted veggie loaded **PRIMAVERA** V; the ever popular **SOFIA** with spicy chicken, pepperoni & red chillies; the fiery Nduja sausage, pepperoni & salami **PICCANTE** or the **PULLED PORK ROMA** with smoked chilli jelly, pepperoni & crispy crackling.

BEEF BRISKET & VENISON TAGLIATELLE A rich, hand-pulled beef brisket & venison ragu with red wine, beef dripping, garlic & slow-roasted tomatoes. Served with red pepper flecked tagliatelle, crispy sage & topped with fresh bufala mozzarella.

LAMB SHANK Slow-roasted with garlic & rosemary. Served with creamy Riserva cheese mash, garlic sautéed sprouting broccoli, cavolo nero & a Chianti & rosemary sauce.

VEGAN ZUCCA RUSTICA PIZZA Tomato, Mozzarisella (made with coconut oil), roasted butternut squash, caramelised balsamic onions & spinach. V Ve

POLLO PROSCIUTTO Chicken breast with sage wrapped in prosciutto ham, served with Tuscan potatoes, green beans & a white wine sauce. ©

CRAB CANNELLONI AL FORNO White crab & ricotta cannelloni, oven-baked in a lobster butter sauce with a hint of brandy, spinach & sunblush tomatoes. Topped with riserva cheese shards, pea shoots & purple basil.

FESTIVE SPECIAL: MELANZANA TAGLIATELLE

Rich aubergine, tomato, cavolo nero & basil ragu served with red pepper flecked tagliatelle, crispy sage & purple basil. V Ve
Fancy adding creamy bufala mozzarella? Just ask. V

CASARECCIA POLLO PICCANTE Spicy chicken in a creamy sauce with tomatoes & baby spinach.

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

ANY CALZONE

Choose from; our creamy chicken, ham, spinach & mushroom **CALZONE POLLO SPINACI** or the spicy meat-filled **CALZONE CARNE PICCANTE** with chicken, wild boar meatballs, mozzarella, mushrooms & bolognese.

FESTIVE SPECIAL: PULLED BEEF & TRUFFLE RUSTICA

Pulled beef brisket, truffle & mushroom pesto, fresh bufala mozzarella, smoked tomatoes, mushrooms, roasted garlic, crispy sage, purple basil & drizzled with truffle oil. On a white base of Fior di Latte & smoked mozzarella.

DESSERTS

FESTIVE SPECIAL: "BROWNETTONE"

OUR BROWNIE X PANETTONE HYBRID One half, warm, oozy chocolate brownie. The other half, custard-soaked Italian panettone with chocolate chips & candied orange peel. Served with warm white chocolate sauce, white chocolate curls & a mini chocolate pine cone. V

RUBY CHOCOLATE CHEESECAKE A dark cocoa biscuit base with a ruby & dark chocolate swirl top. Served with whipped mascarpone, white chocolate curls, strawberry powder & a pink raspberry snap. V

LEMON CHEESECAKE An oatly biscuit crumb base with a creamy cheesecake layer & a zingy lemon glaze top. Served with Prosecco & passion fruit coulis & a pink raspberry snap.

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

STICKY CHOCOLATE & PRALINE TORTE A dairy-free chocolate torte with a date, hazelnut, almond & walnut base. Served with coconut & chocolate ripple gelato. V Ve

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

GELATO & SORBET V 3 Scoops

Vanilla | Chocolate | Honey, sea salt & mascarpone | Toffee & butterscotch | Coconut & chocolate ripple Ve | Lemon sorbet Ve | Strawberry sorbet Ve