

Mangiare! Eat! Love, energy and excitement are some of the special ingredients we've put into this season's menu and we've highlighted some of the dishes we're particularly proud of.

Pizza has a long, complex and uncertain history that often inspires heated debate. Pizza as we know it today began in Naples where it was sold from open-air stands and street vendors. The dish gained in popularity, and soon Pizza became a tourist attraction as visitors to Naples ventured into the poorer areas of the city in order to try the local speciality.

APERITIF

PROSECCO BRUT RUGGERI
— **3.95** Glass
— **19.95** Bottle

GIN/VODKA/BACARDI/
JACK DANIEL'S/WHISKY
— **2.45** 25ml

MARTINI/CAMPARI/PIMMS
— **2.45** 50ml

NIBBLES

GODDESS OLIVES
Bright green olives from Sicily's Trapani Valley — **2.75**

MIXED OLIVES
Green and black olives marinated with mixed herbs and a touch of chilli — **2.25**

GARLIC BREAD
Pizza bread baked and brushed with garlic butter and fresh rosemary — **3.75**

GARLIC BREAD WITH CHEESE
Pizza bread baked with garlic and mozzarella served with caramelised balsamic onions — **4.55**

SELECTION OF HOUSE BREADS
Red onion focaccia, ciabatta and olive bread, served with extra virgin olive oil and balsamic vinegar — **3.85**

TOMATO PESTO BREAD
Pizza bread baked with tomato, drizzled with pesto — **3.75**

STARTERS

BRUSCHETTA AL POMODORO
Santos tomatoes, basil, red onion and extra virgin olive oil on grilled garlic ciabatta bread — **4.35**

ANGELO'S MUSSELS
Sauteed mussels with garlic, cream and fresh parsley — **5.65**

ANTIPASTO ZIZZI
A selection of prosciutto crudo, salami Romana, coppa, smoked mountain ham, buffalo milk mozzarella, marinated sun dried tomatoes, mixed olives and red onion focaccia bread, served on a sharing platter — **9.95** (for two)

TRICOLORE CON BUFALA
Baby plum tomatoes, buffalo milk mozzarella, avocado, basil and extra virgin olive oil — **4.95**

LITTLE FISHES
Crispy seasoned calamari and whitebait, mint aioli and grilled lemon — **4.95**

CROSTINI FORMAGGIO DI CAPRA
Oven baked goat's cheese with caramelised balsamic onions on ciabatta bread, with seasonal mixed leaves and honey mustard dressing — **4.65**

BRUSCHETTA PUGLIESE
Bruschetta brushed with garlic butter, topped with roasted Pugliese peppers, red onion, goat's cheese and finished with pesto and toasted pine nuts — **4.85**

PASTA

CASARECCIA POLLO PICCANTE
Chilli marinated chicken, santos tomatoes, spinach and tomato in a piquant cream sauce — **8.50**

LINGUINE GAMBERI
Sautéed large tiger prawns with santos tomatoes, fresh chilli and basil, served with a tomato sauce — **10.95**

STROZZAPRETI PESTO ROSSO
Sautéed chicken served with crème fraîche, red pesto and spring onions — **8.50**

SPAGHETTI ALLA BOLOGNESE
Slow cooked traditional Bolognese sauce with santos tomatoes, fresh sage and extra virgin olive oil — **7.45**

PENNE DELLA CASA
Smoked pancetta bacon, roasted chicken, creamy mushroom sauce and baby spinach finished with grated grana padano cheese, baked al forno — **8.75**

SPAGHETTI POMODORO
Santos tomatoes, buffalo milk mozzarella and tomato sauce, finished with fresh basil — **6.95**

FARFALLE ALLA GENOVESE
Marinated roasted artichoke hearts, santos tomatoes and pine nuts simmered in a creamy pesto sauce — **7.95**

RIGATONI CON POLLO E FUNGHI
Pan roasted torn chicken breast, balsamic glazed onions, roasted portobello mushrooms and fresh rosemary, simmered in tomato sauce — **8.50**

PENNE CON SALSICCIA PICCANTE
Spicy sausage, oven-roasted cherry tomatoes, tomato sauce, fresh oregano and chilli — **8.95**

FETTUCINE ALLA CARBONARA
Pancetta infused rich cream sauce, finished with crispy pancetta and parsley — **8.50**

RAVIOLI DI PARMA
Ravioli filled with prosciutto ham and porcini mushrooms, finished with a drizzle of porcini oil, grana padano cheese and fresh basil — **9.50**

LASAGNE AL FORNO
Classic layers of pasta, ragu, bechamel and grana padano cheese and parsley baked al forno, served with a side salad — **8.50**

RAVIOLI DI CAPRA
Ravioli filled with goat's cheese and spinach served with a tomato sauce, toasted pine nuts and rocket pesto — **7.95**

RISOTTO

RISOTTO DI PESCE
Creamy seafood risotto with tiger prawns, oak-roasted salmon, calamari, courgettes and baby spinach, finished with lemon and chilli — **11.95**

RISOTTO VERDE
Creamy risotto with green beans, peas, broad beans, courgettes and spinach, finished with lemon and grana padano cheese — **8.95**

RISOTTO AL FUNGHI CON POLLO
Creamy wild mushroom risotto with roasted chicken breast and fresh rosemary — **10.95**

CALZONE

CALZONE CARNE PICCANTE
Marinated chicken, meatballs, Bolognese sauce, mushrooms, chilli, mozzarella and tomato — **8.95**

CALZONE CLARISSA
Aubergine and red pepper caponata, olives, goat's cheese, mushrooms, chilli, tomato and mozzarella — **8.65**

PIZZA

SOFIA
Spicy chicken, pepperoni, oven roasted sausage, tomato, mozzarella, finished with green chilli and fresh rosemary — **8.95**

FIorentina
Spinach, buffalo milk ricotta, egg, tomato, mozzarella, finished with garlic oil, grated nutmeg and grana padano cheese — **8.25**

TRENTINO
Smoked mountain ham, buffalo milk mozzarella, fresh oregano, oven roasted cherry tomatoes, rocket and grana padano cheese — **9.50**

DI MARE
Tiger prawns, mussels, calamari, parsley, garlic oil, tomato sauce and mozzarella — **9.95**

MARGHERITA
Tomato, mozzarella, olive oil and fresh basil — **6.50**

DIAVOLA
Pepperoni, green and red chilli, tomato and mozzarella — **8.75**

COTTO E FUNGHI
Ham, portobello mushrooms, mascarpone, tomato, mozzarella and thyme — **8.50**

DOLCELATTE
Creamy gorgonzola cheese, marinated roasted artichokes, sun dried tomatoes, black olives, rocket and grana padano cheese — **8.50**

FUNGHI
Field mushrooms, fresh tarragon, mozzarella and tomato — **7.25**

QUATTRO STAGIONI
Pepperoni, cotto ham, artichoke, mushrooms, olives, mozzarella and tomato — **8.50**

POLLO AL ROSMARINO
Marinated chicken, mixed roasted peppers, goat's cheese, mozzarella, tomato and rosemary — **8.50**

QUATTRO FORMAGGI
Gorgonzola, grana padano cheese, goat's cheese, mozzarella and tomato — **7.25**

MAINS

SALMONE ALLA GRIGLIA
Grilled salmon served with Sardinian pasta, rocket and salsa verde — **11.95**

SEABASS PACCHETTO
Whole seabass, olives, tomatoes, herbs and lemon, baked in a foil parcel Opened at the table, served with a side of your choice. Baked to order, so please allow 20 minutes — **14.50**

SALSICCIA NAPOLETANA
Spicy Tuscan style sausages on a bed of slow cooked lentils with roasted vine-ripened cherry tomatoes — **9.95**

AGNELLO AL FORNO
Lamb shank, slowly braised with root vegetables, on a bed of soft polenta with fine green beans — **13.95**

ZIZZI ROMAN STEAK
Gloucestershire aged bone-in rib eye steak, chargrilled, served with crispy rosemary potatoes, fine green beans, finished with extra virgin olive oil — **15.75**

POLLO AL MARSALA
Chargrilled chicken breast in a mushroom cream and marsala wine sauce, with Tuscan style potatoes and fine green beans — **11.75**

SALADS

INSALATA LARIANA
Baby gem lettuce tossed with avocado, cherry tomatoes, crispy pancetta, croutons and basil, served with a creamy mustard vinaigrette and shaved grana padano cheese — **7.95**

INSALATA NICOISE
Yellowfin tuna, anchovies, egg, olives, capers, and potatoes, santos tomatoes tossed with mixed leaves — **8.25**

CIABATTA POLLO
Chicken, avocado, red onion, aioli, seasonal mixed leaves, extra virgin olive oil and balsamic, served with grilled garlic ciabatta bread — **8.50**

INSALATA CLASSICA
Buffalo milk mozzarella, baby plum tomatoes, radish, rocket, extra virgin olive oil, balsamic, served with toasted ciabatta bread — **7.95**

POLLO ALLA CESARE
Cos lettuce tossed with caesar dressing, topped with pan roasted chicken breast and anchovies — **8.95**

GAMBERONI ALLA CESARE
Cos lettuce tossed with caesar dressing, topped with baked king prawns anchovies and croutons — **9.50**

SIDES

TUSCAN POTATOES
Crispy potatoes tossed with parsley, rosemary and sea salt — **2.95**

COURGETTE FRIES
Crispy courgettes seasoned with grana padano cheese — **2.95**

FINE GREEN BEANS
Fine green beans tossed with extra virgin olive oil and sea salt — **2.50**

INSALATA MISTA
Seasonal mixed leaves, santos tomatoes, balsamic and extra virgin olive oil — **2.95**

INSALATA RUCOLA
Rocket leaves dressed with extra virgin olive oil and grana padano cheese — **3.75**

DESSERTS

TIRAMISU
Classic espresso and liqueur soaked sponge, topped with sweetened mascarpone and cocoa — **4.50**

TORTA CIOCCOLATA
Rich chocolate torte on a thick hazelnut chocolate base, served with vanilla mascarpone — **4.75**

GELATI E SORBETI
Choose from 2 scoops of ice-cream or sorbet — **3.50**

PANETTONE AL FORNO
Panettone bread and butter pudding, served with cinnamon ice cream. Baked to order, so please allow 15 minutes — **4.75**

TORTA ZIZZI
Warm plum, almond, fig and pistachio tart, served with vanilla ice cream — **4.75**

MELA CROCCANTE
Hot apple and amaretto crumble, served with vanilla ice cream. Baked to order, so please allow 15 minutes — **4.75**

TORTA AMARETTI
Amaretti cheesecake served with raspberries and raspberry sauce — **4.75**

DRINKS

SOFT DRINKS
ACQUA PANNA NATURAL
SPRING WATER
— **2.75** 750ml
— **3.50** 1 litre

SAN PELLEGRINO
SPARKLING WATER
— **2.75** 750ml
— **3.50** 1 litre

SAN PELLEGRINO SPARKLING
LEMON/ORANGE
— **1.95** 200ml

BOTTLEGREEN SPARKLING
ELDERFLOWER
— **1.95** 200ml

COKE/DIETCOKE/SPRITE/FANTA
— **1.95** 330ml

APPLETISER
— **1.90** 275ml

TOMATO JUICE
— **1.95**

100% PURE APPLE/ORANGE JUICE
— **2.25**

SCHWEPPE MIXERS
— **1.20**

BEERS

PERONI NASTRO AZZURO
— **3.20** 330ml bottle
— **5.95** 660ml bottle

PERONI GRAN RISERVA
— **3.65** 330ml bottle

DIGESTIVI
AMARETTO/SAMBUCCA/GRAPPA/
COURVOISIER/LIMONCELLO/
TIA MARIA
— **2.95** 25ml

BAILEYS
— **2.95** 50ml

HOT DRINKS

FRESH GROUND COFFEE/
ESPRESSO
— **1.75**

CAPPUCCINO/DOUBLE ESPRESSO/
CAFFE LATTE
— **1.95**

SELECTION OF TEAS
— **1.75**

HOT CHOCOLATE
— **1.95**

Please discuss any dietary requirements with the restaurant manager. Some of our dishes may contain nuts. Olives may contain stones.