

Early Dinner Menu

2 Courses £14.95 | 3 Courses £16.95

2 Courses incl. glass of house wine £17.90 | 3 Courses incl. glass of house wine £19.90

(175ml glass of Vellas Sauvignon Blanc; Zinfandel Rose; Vellas Merlot)

Served Monday-Thursday 5.00pm – 7.30pm | Friday & Saturday 3.30pm – 6.45pm*

- Starters -

Minestrone/Zuppa del giorno

Italian vegetable and bean soup or chef's soup of the day

Bruschetta Pomodoro e Formaggio

Toasted Italian bread topped with sunblushed tomatoes, feta cheese and basil & pinenut pesto dressing

Pate della Casa

Chef's homemade chicken liver pate served with warm toast and spiced tomato & apple chutney

Funghi Ripieni

Grilled flatcap mushrooms filled with garlic & chilli creamed cheese served on a rocket & spring onion salad topped with smoked bacon and parmesan gratin

Cozze Noce di Coco

Steamed mussels in a garlic, saffron & coconut sauce served with garlic bread

Insalata di Pollo e Ananas

Mixed Italian leaf and carrot salad with strips of sautéed chicken and pineapple in a warm smoked hickory & chilli dressing

- Mains -

Pollo Cacciatore

Roasted strips of chicken with onions, peppers and courgettes bound in a rich rosemary & pomodoro sauce, served with rice

Zucca's Famous Pizza/Pasta Combo

(An old classic, choose a half pizza and half pasta from below and combine together!)

Pasta with: Carbonara, Amatracciana, Cajun chicken, Enzo, Funghetto

Pizza from: Margherita, Pepperoni & Jalapeno, Ham & Pineapple, Mushroom & Onion

Please don't hesitate to ask your server if your favourite pizza/pasta is not listed above

Bistecca di Manzo ai Pepe (£6.95 supplement)

Grilled 8oz sirloin steak served with hand cut chips, grilled tomato and pepper sauce

Bucatini di Manzo

Bucatini pasta tossed with strips of beef topside, smoked bacon, onion & cherry tomatoes in a spicy arrabiata sauce

Merlano Fritti

Strips of whiting fillet in a seasoned panko crumb served with handcut chips and citrus dressed Italian salad

Stromboli Pomodoro e Formaggio

Chef's rolled pizza filled with sunblushed tomatoes, mozzarella cheese, baby leaf spinach and sautéed onion served with garlic mayo dip

Risotto Funghi e Piselli

Creamy Arborio rice bound with mushrooms and garden peas in a white wine, garlic and parmesan sauce topped with pesto dressing

Vitello Piccata (£3.95 supplement)

Escalopes of pan fried veal in a lemon, honey & chilli piccata sauce served with sautéed potatoes and vegetables

- Sweets -

Torta di Formaggio

Chef's homemade cheesecake. Please ask server

Gelato Misto

A duet of mixed ice cream

Torta di Cioccolato

Chocolate fudge cake

Tiramisu

Italian sponge dessert with mascarpone, cream and Amaretto

***Please note on Friday & Saturday evenings, table must be vacated by 8.00pm. Thank you.**