



Valentine's Dinner 2019

Dinner from 6.30pm
3 Courses £24.95



-Starters-

Minestrone or Zuppa del Giorno

Classic Italian minestrone soup or chef's soup of the day

Bruschetta Primavera

Toasted Italian Bruschetta topped with grilled peppers, courgettes and red onions finished with balsamic glaze and parmesan cheese

Cozze Piccante

Steamed mussels in a spicy cherry tomato, red onion & basil arrabiata sauce, served with garlic bread

Insalata Prosciutto con Formaggio e Pera

Salad of baby leaf spinach with Parma ham, Feta cheese, poached pear and toasted walnuts finished with a sweet red wine & honey glaze

Arancini Salsiccia

Homemade Italian rice balls bound with onion, garden peas, Tuscan sausage & mozzarella cheese dressed in panko crumb and served with homemade chilli jam

Crostini Gamberi

Grilled garlic crostini topped with King prawns, avocado guacamole and garlic crème fraiche

-Mains-

Pollo Funghi Rosmarino

Roasted chicken supreme set on a bed of creamy mashed potatoes bound with savoy cabbage and smoked bacon finished in a mushroom and rosemary demi glaze sauce

Zucca's Famous Pizza/Pasta Combo

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

Pasta with: Carbonara, Amatriciana, 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 (£3.95 supplement)

Grilled 8oz sirloin steak served with brandy & peppercorn sauce, handcut chips and grilled tomato

Ravioli Spinaci e Ricotta

Homemade spinach & ricotta ravioli in a roasted red pepper & garlic sauce topped with toasted pinenuts and wild rocket

Merluzzo e Salsa Tartare

Fillet of cod in a light crisp tempura batter served on a bed of garlic diced potatoes & peas served with fresh lemon and homemade tartare sauce

Bucatini di Manzo Piccante

Bucatini pasta tossed with strips of spicy beef, chorizo and onion finished in a basil & tomato arrabiata sauce

Vitello Pesto e Formaggio

Escalopes of pan fried veal topped with basil pesto & creamy Applewood smoked cheese, served with sautéed potatoes and vegetables

-Sweets-

Gelato Misto

Mixed ice-creams with chocolate Rossini curl wafers

Torta di Cioccolato

Homemade chocolate brownies served with coconut ice cream

Pavlova Fragola

Italian meringue with strawberries, Chantilly cream and strawberry coulis

Formaggio e Biscotti

Chef's selection of cheese and biscuits served with fruit chutney and glazed figs