

# Mother's Day Menu

2 Courses £19.95  
Served 12.30pm-Late

## Starters

### Minestrone or Zuppa del Giorno

Classic Italian Minestrone soup or Chef's soup of the day served with homemade bread

### Pate

Chef's homemade chicken liver pate served with toasted brioche and red onion chutney

### Bruschetta

Toasted bruschetta topped with heritage tomatoes, ricotta cheese, olive oil and cracked black pepper

### Scallops (£4.95 supplement)

Pan seared scallops with Stornoway black pudding bon bons and pea puree

### Prawn Cocktail

Classic prawn cocktail served with brown bread and fresh lemon

### Haggis Croquettes

Scotch haggis croquettes served with a whisky and Arran mustard sauce

### Vegetarian Anti-Pasto

Mixed Mediterranean vegetables, olives and focaccia bread served with olive oil & balsamic

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## Mains

### Sunday Roast (£3.50 supplement)

Aberdeen Angus dry aged roast rib of beef served with Yorkshire pudding, roast potatoes, market vegetables and a red wine jus

### Pollo Scozze

Roasted chicken supreme served with black pudding bon bons, creamed potatoes, turned carrots and a brandy & peppercorn sauce

### Seabass

Pan fried seabass served with buttered greens, Nduja potatoes and red pepper coulis

### Truffle Mac n Cheese

Rich truffle Mac n Cheese with a herb crust served with handcut chips

### Veal Boscaiola

Escalopes of pan fried veal with mushrooms, onion, smoked bacon and fresh thyme in a rich demi glaze sauce, served with rice

### Zucca Combo – an old classic, choose a half pizza and half pasta from below and combine together!

Pasta with: Carbonara, Amatriciana, Cajun chicken, Enzo or Funghetto

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

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## Sides £4 or 2 for £7

Handcut Chips | Handcut Truffle & Parmesan Fries | Onion Rings | Handcut Cajun Fries | Rocket & Parmesan Salad | Tenderstem Broccoli | Mac n Cheese

## Sweets £4.50

Mixed ice cream

Salted Caramel New York Style Cheesecake

Bread & Butter Pudding

Cheese & Biscuits