

EVENING MENU

PANI

Focaccia with Mixed Olives (v, h) Toasted tomato and basil focaccia with mixed olives, warm olive oil and balsamic syrup	£3.75
Crostini Misti di Legumi (v, h) Selection of toasted ciabatta topped with grilled vegetables and fresh basil	£4.95
Bruschetta Pomodorini (v,h) Fresh diced tomatoes, mixed with fresh basil, garlic and red onions, served on toasted focaccia bread	£4.95
Pizza all'aglio Pomodoro (v,h) Classic pizza bread with tomato, garlic and oregano and basil	£4.95
Pizza Bianco con Rucola (v,h) Plain pizza bread with sea salt, garlic and olive oil topped with rocket leaves and parmesan shavings	£5.95
Pizza all Rosmarino (v,h) Pizza bread drizzled with extra virgin olive oil, flaked sea salt and fresh rosemary	£4.95

ANTIPASTI FREDDI (cold starters)

Cocktail di Gamberetti Mounds of arctic prawns, served on mixed leaves. topped with marie rose sauce and fresh lemon	£7.50
Caprese Insalata (v,h) Italian bocconcini mozzarella, ripe cherry vine tomatoes, red onions and basil infusion	£6.95
Carpaccio di Polipo Marinated and pressed Portuguese octopus, thinly sliced, served with extra virgin infused lemon oil, fresh ground pepper	£8.50
Scottish Salmone Affumicato (h) Finest Scottish oak salmon, simply finished with rocket leaf, cracked pepper and creme fraiche	£7.50
Prosciutto di Parma San Daniele Thin sliced San Daniele parma ham topped with mounds of rucola, parmesan savings and balsamic reduction	£7.95
Antipasto Misto Selection of Italy's finest cured meats, served with pickles, mixed olives and dolcelatte cheese (pure Italian)	£8.50
Pate della Casa (n) House Pate of the day. (Please ask waiter) served with hot toast and cranberry pot	£6.95

ANTIPASTI CALDI (hot starters)

Calamari fritti Dusted and deep fried Calamari rings served with home-made tartare sauce and fresh lemon	£6.95
Fritto Misto di Mare Selection of crevettes, king prawns, calamari, corquettes, lightly dusted and deep fried served with garlic mayo	£7.50
Gamberoni all'aglio e Pepperoncino Chargrilled king prawns, smothered in garlic, chilli and white wine butter sauce	£10.95
Zuppa del Giorino soap of the day (ask your waiter)	£4.75
Tempura di Baccala Fresh cod goujons rolled in Cajun spice dipped in tempura batter, deep fried and accompanied with fresh citrus mayo	£7.50
Gamberoni alla Roman Style Sautéed king prawns, king scallops served in rich tomato sauce with peas and oregano. Served with ciabata sticks	£8.95
Costicine di Maiale Chefs secret recipe, sweet & sticky BBQ spare ribs	£7.50
Mozzarella Milanaise Deep fried Panka breaded mozzarella. Served with tantalising Napolina sauce, rucola and basil infused oil	£6.75
Insalata di Funghi e Pancetta Crispy bacon and mushroom salad topped with grain mustard mayo dressing	£6.95
Funghi con Caprino e taleggio Baked large flat mushroom filled with honey goats cheese taleggio, red onions and served with caramelised red onion & apple balsamic jam	£7.50

LE PASTA

Spaghetti bolognese The most famous classic Italian dish	£7.50
Spaghetti carbonara Diced pancetta, egg yolk, parmesan cheese & finished in cream sauce.....	£7.50
Rigatoni con Pollo e Asparagi Pan fried ribbons of fresh chicken, roasted red peppers, asparagus and spring onions tossed in fresh cream sauce	£8.50
Rigatoni alla Matriciana Smokey bacon, chilli, garlic, spring onions and cherry tomatoes. Sautéed together and finished with Napoletana sauce	£8.50
Tagliatelle Con Salmone e Crayfish Ribbons of fresh pasta, tossed with fresh Scottish salmon, Crayfish & sun-dried tomatoes in a cream & Napoli sauce	£8.50
Tagliatelle Legumi griglia Arrabbiata (v, h) Selection of chargrilled vegetables, sautéed in chilli and garlic, black olives, napoletana sauce & Olive oil	£7.95
Ravioloni di Funghi gigante (v) Giant filled mushroom ravioloni, wild mushroom & red onions, cream sauce, topped with fresh rucola & parmesan shavings ..	£8.50
Ravioli all Astice e gamberetti Lobster and ricotta filled parcels, cherry tomatoes, spring onions, icelandic prawns in a sweet lobster bisque sauce	£10.50
Risotto di Marie (h) Italian aborio rice, mixed with prawns, crayfish, calamari, king scallops, seabass finished with freshly zested lemon	£9.95
Lasagne della Casa Layers of egg pasta with beef mince, tomatoes and silky bechamel sauce, topped with 100% mozzarella & baked till golden brown ..	£8.50

LA PIZZERIA

Margherita (v) Tomato, fresh basil and 100% mozzarella	£7.50
Mexicano Roasted blackened cajun chicken breast, sweetcorn, tomato, 100% mozzarella	£8.50
Pepperoni Doppio Picante Duo of Italian pepperoni, fresh chillis, tomatoes, 100% mozzarella	£8.50
Quattro di carne Spicy meatballs, chicken breast, ham and salami, Napoli tomato and 100% mozzarella	£8.50

Calzone Classico Folded pizza with ham, fresh spinach, mushrooms, with 100% mozzarella. Served with hot Napoli pot	£8.50
Calzone Kiev folded pizza with chicken breast, garlic butter and 100% mozzarella. Served with rich Napoli pot.....	£8.75
Pizza Fresca Pizza base dizzled with Olive Oil, sliced tomatoes cooked and finished with parma ham, rocket leaves and freshly shaven parmesan.....	£8.95
Tonno e Gamberetti Picante Tuna, icelandic prawns, spicy jalapenos, tomato and 100% mozzarella	£8.95
Chorizo con Bocconcini Pizza topped with tomato, fresh mozzarella balls, roasted red onions, peppers and the very best Spanish chorizo	£8.95
Zucchini Legumi griglia (v,h) Pizza topped with tomato, honey goats cheese, chargrilled vegetables and fresh ripped basil leaves.....	£8.50
All Children' s pizzas £6.25	

Why not add an extra topping: seafood, meat, mozzarella £1.20 Vegetables £0.75p

SPECIALITI DI CHEF POLLO (CHICKEN)

Pollo Cordon bleu alla Milanese Panketa breaded chicken breast with roast ham and mozzarella. Pan fried with fresh sage, served on mixed leaves and fresh lemon	£11.95
Polio del Bosco Pan fried chicken breast with garlic, shallots, mushrooms, white wine and finished with rich herb napolitana sauce.....	£11.95
Pollo con porri e asparagi Pan fried chicken breastwith leeks and asparagus, finished with Italian champagne and cream	£11.95
Organico di Pollo Pancetta Oven roasted chicken supreme, on top of pancetta, wild mushrooms, flamed with brandy and cream sauce.....	£12.50
Vitello (veal)	
Vitello alla Milanese Panka breaded veal escallops, pan fried in sage & butter, served on spaghetti napoletana	£13.95
Vitello a Limone Bianco Panfried veal escallops with fresh lemon segments, white wine and butter finished with fresh parsley.....	£13.50
Vitello Saltinbocca alla Romana Large veal escallop topped with fresh sage, parma di san daniele, pan fried and finished with Marsala wine and baralo demi glaze	£13.95
Vitello alla Crema Pan fried veal escallops, flamed with brandy, sauteed mushrooms, porcini stock and finished with cream sauce	£13.95

CARNE (BEEF)

Fillet stroganoff sauted strips of beef fillet, flamed in brandy and paprika, in mushroom and cream sauce. Served with steamed rice	£16.95
Fillet Teryaki Stir-Fry Sautéed beef fillet ribbons in garlic, ginger and chilli, oyster sauce and tossed in Julienne of vegetables, bean sprouts and served with steamed rice.....	£16.95
Fillet Medallions with Gamberoni's Chargrilled beef medallions, shewered king prawns, smothered in garlic and chilli butter sauce.....	£18.95
Ribeye Gorgonzola Chargrilled prime cut of ribeye, topped with melted blue cheese served on rocket, tomato and red onion salad	£16.95
Carni Grigliate (hand cut beef off the grill)	
Ribeye (300gm)	£15.95
Sirloin (300gm)	£15.95
Fillet (300gm)	£18.95
All served with grilled flat mushroom, roasted balsamic cherry tomatoes	
Salsa per Carni Peppercorn sauce, Diana Sauce or Pepperoncino (garlic and chilli white wine butter sauce)	£1.50

PESCE (FISH)

Branzino con Gamberoni Grilled wild seabass fillet, grilled screwered prawns finished with infused chilli butter and white wine.....	£15.95
Pescatrice Sofia Chargrilled monkfish medallions, steamed asparagus, roasted cherry vine tomatoes topped with poached egg and crispy parma ham.....	£14.95
Pescatrice Provencale Sautéed monkfish pieces, king prawns in chilli and garlic with shallots, mushrooms, Napoli sauce. Served with steamed rice.....	£14.95
Baccala Spagnola Pan roasted chunky cod loin, covered with sauteed Spanish chorizo, roasted peppers, garlic, white wine and tomato sauce	£13.75
Salmone Picante Grilled cajun blackened salmon fillet served on oriental vegetable stir fry	£13.95
Salmone Fiorentina di Gambo Chargrilled salmon fillet with sauteed spinach in cream and prawn sauce	£13.95

ERDURE E CONTORNI (side orders)

Insalata mista mixed salad	£2.50	Asparagus Freshly steamed	£3.50
Insalata rucola rocket , parmesan shavings with balsamic reduction	£2.95	Legumi misti steamed vegetables	£1.25
Pomodori e cipolla tomato and red onions	£2.50	Zucchini fritti	£2.95
Sauteed spinach in chilli and olive oil ..	£2.50	Spicy wedges	£2.50
Saute mushrooms in butter	£2.50	Shoe String Fries	£2.50
		Chunky Chips	£2.50
		Panaterre potatoes with rosemary oil ..	£2.50

Zucchini
restaurante

Call 01924 473970 Zucchini - Bradford Road, Batley, West Yorkshire WF17 6JD

All food is subject to availability and promotions are subject to change. The management reserve the right to refuse admission. We do not use genetically modified products.