

# Zucchini's Ristorante

## • EVENING.

### MENU

#### PANI

##### Olive Miste Marinate con Pane della Casa (V) (VE)

Toasted homemade ciabatta with mixed olives, extra virgin olive oil and a balsamic syrup. **£3.95**

##### Bruschetta Romana (V) (VE)

Garlic marinated tomatoes tossed with red onions finished with the finest extra virgin olive oil and shredded basil leaves on toasted Altamura bread. **£4.95**

##### Pizza Marinara (V) (VE)

Classic pizza bread with Italian tomatoes, fresh garlic and finished with a basil oil infusion. **£4.95**

##### Pizza al Rosmarino (V) (VE)

White pizza base topped with fresh rosemary, extra virgin olive oil and flaked sea salt. **£4.95**

##### Pizza Bianca con Rucola (V)

Pizza bread topped with fresh garlic oil, finished with fresh rocket leaves and shaved parmesan. **£5.95**

#### ANTIPASTI FREDDI

##### Insalata di Mare

A selection of mixed seafood marinated with lemon juice and olive oil, mixed with olives and pickled vegetables. **£8.50**

##### Caprese di Buffalo (V)

Italian baby buffalo mozzarella tossed with ripe cherry tomatoes, red onion, basil infused oil and a balsamic reduction. **£6.95**

##### Salmone Scozzese Affimicato

Finest Scottish oak smoked salmon simply finished with wild rocket leaves and crème fraiche. **£7.50**

##### Cocktail di Gamberetti

Atlantic prawns on a mixed leaf salad with homemade marie rose sauce and a wedge of fresh lemon. **£7.50**

##### Prosciutto Toscano e Melone

Finest Tuscany ham aged for twelve months accompanied with sweet honeydew melon. **£8.50**

##### Antipasto Misto

A wide selection of the tastes of Italy, the finest cured meats, pickles, mixed olives and creamy dolce latte cheese. **£8.50**

##### Patè della Casa

Homemade pate, hot toasted pugliese bread, mixed leaves and a paired chutney. **£7.50**

##### Melone al Porto (V)

Succulent honeydew melon soaked with porto wine. **£7.50**

#### ANTIPASTI CALDI

##### Zuppa del Giorno

Soup of the day served with warm focaccia bread (please ask your waiter for today's soup). **£4.75**

##### Arancini con Porcini Crema al Formaggio (V)

Wild porcini mushroom and truffle arancini finished with a rich cheese sauce. **£7.50**

##### Calamari Fritti

Dusted calamari rings lightly fried, served with homemade tartare sauce and fresh lemon. **£7.50**

##### Gamberoni Saltati All' Aglio e Peperoncino

Sautéed king prawns smothered in garlic and chilli with cherry tomatoes and a white wine butter sauce. **£8.50**

##### Funghi alla Crema D'Aglio (V)

Button mushrooms in a creamy garlic sauce served on Italy's famous Altamura toast. **£8.95**

##### Cape Sante e Gamberi

King scallops and king prawns sautéed with chilli, garlic and white wine, finished with a rich tomato, pea and oregano sauce. Accompanied with toasted ciabatta. **£8.95**

##### Costine Di Maiale

Chefs own secret recipe, sweet and sticky BBQ spare ribs. **£7.95**

##### Tempura Di Merluzzo

Cajun marinated cod goujons fried in a light tempura batter paired with a tangy citrus mayo. **£7.50**

##### Mozzarella Milanese

Panko breaded mozzarella smothered with tantalising napolitana sauce, rucola and infused basil oil. **£6.75**

##### Caprino Al Miele E Verdure Grigliate

Baked honey goats cheese on a bed of balsamic grilled vegetables. **£7.50**

##### Fritto Misto Di Mare

Selection of cod goujon, king prawns, calamari, courgettes, lightly dusted and deep fried, served with garlic mayo. **£7.95**

#### LE PASTE

##### Ravioli Farciti Con Agnello

Starter - **£7.50** Main - **£11.50**

Lamb filled parcels in a creamy mushroom sauce with fresh thyme, topped with rucola and parmesan shavings.

##### Spaghetti Bolognese

Starter - **£5.50** Main - **£7.50**

The most famous classic Italian pasta.

##### Ravioli All' Astice e Granchio

Starter - **£7.50** Main - **£11.50**

Lobster and crab filled parcels, cherry tomatoes, spring onions, Icelandic prawns in a sweet lobster bisque.

##### Spaghetti con Verdure Grigliate Picanti (V)

Starter - **£6.50** Main - **£7.95**

Selection of chargrilled vegetables sautéed with chilli, garlic and black olives in a napolitana sauce.

##### Risotto Di Mare

Starter - **£7.50** Main - **£9.95**

Italian arborio rice, mixed with prawns, crayfish, calamari, sea bass and scallops, finished with freshly zested lemon.

##### Tagliatelle Con Salmone e Gambero di Fiume

Starter - **£7.50** Main - **£9.50**

Ribbons of fresh pasta tossed with Scottish salmon, crayfish and sun-dry tomatoes in a cream Napoli sauce.

##### Rigatoni Con Pollo

Starter - **£6.50** Main - **£8.50**

Pan fried fresh chicken ribbons, roasted peppers and asparagus in a fresh cream sauce.

##### Lasagne Della Casa

Starter - **£6.50** Main - **£8.50**

Layers of egg pasta with beef mince, tomato and bechamel sauce topped with 100% mozzarella cheese and baked till golden brown.

##### Spaghetti Carbonara

Starter - **£5.50** Main - **£7.50**

Diced pancetta with egg yolk and parmesan cheese finished in a creamy sauce.

##### Rigatoni Alla Matriciana

Starter - **£6.50** Main - **£8.50**

Smokey bacon, chili, garlic, red onions and cherry tomatoes sautéed together and finished with napolitana sauce.

##### Ravioli di Funghi gigante

Starter - **£7.50** Main - **£9.50**

Giant filled mushroom ravioloni, with wild mushroom and red onions, cream sauce, topped with fresh rucola and parmesan shavings

**Gluten free pasta available upon request • All children's pasta £5.50**

#### LA PIZZERIA CLASSICA

##### Classic Margherita (V) £7.95

The finest Italian tomato sauce with creamy mozzarella and shredded basil.

##### Zucchini (V) (VE) £8.95

A selection of chargrilled vegetables, tangy tomato sauce, honey goats cheese and fresh buffalo mozzarella finished with a drizzle of basil infused oil.

##### Diavola £8.95

A duo of spicy Calabrian salamis, mozzarella and tomato sauce with a tippie of chili infused oil.

##### Quattro Carni £8.95

Roasted chicken breast, ham, salami, Napoli, meatballs, creamy mozzarella and a tangy tomato sauce.

##### Calzone Classico £8.95

Classic folded pizza with mozzarella, ham, wilted spinach and mixed mushrooms served with a tantalizing napolitana sauce.

##### Calzone Kiev £9.40

Folded pizza with roasted chicken breast, mozzarella and garlic butter served with a warm tangy sauce.

##### Pizza Fresca £9.40

Tangy tomato, a sprinkle of mozzarella finished with wild rocket leaves, thin sliced Tuscany ham and grana padano shavings.

##### Pizza Spagnola £9.40

The finest Spanish charizo, slow roasted peppers and red onions on a tomato base with buffalo mozzarella pearls.

##### Mexicana con Pollo £8.95

A classic margherita base topped with blackened roasted Cajun chicken breast and sweetcorn.

##### Gamberetti e Tonno £9.40

Creamy mozzarella, tomato sauce, fresh tuna flakes, Icelandic prawns and a touch of oregano.

##### All children's pizza's £6.25

##### Why not add extra toppings:

- Seafood, Meat and Mozzarella **£1.25**
- Vegetables **75p**

**All our dough is homemade & Our mozzarella is never less than 100%**

#### SPECIALITA DI POLLO (CHICKEN)

##### Pollo Del Bosco £12.95

Pan fried chicken breast with garlic, shallots, white wine and finished with rich herb napolitana sauce.

##### Pollo Cordon Bleu £12.95

Breaded chicken breast with roast ham and mozzarella cheese, pan fried with sage, served on mixed leaves and fresh lemon.

##### Pollo con Asparagi e Porri £12.95

Pan fried chicken breast with leeks and asparagus finished with a splash of prosecco and cream.

##### Pollo Ruspante con Funghi e Pancetta £12.95

Oven roast organic chicken supreme on top of pancetta with wild mushrooms and flamed with a brandy and cream sauce.

##### Anatra All' Arancia £13.50

Half crispy roasted duck served with a sticky orange and balsamic sauce.

#### VITELLO (VEAL)

##### Pailarda di Vitello al Blu £13.95

Grilled veal escallops served with blue cheese sauce.

##### Vitello alla Milanese £13.95

Panko breaded veal escallops pan fried in a butter and sage sauce served with a side order of spaghetti napolitana.

##### Vitello al Limone £13.95

Pan fried veal escallops with fresh lemon segments, white wine and butter finished with fresh parsley.

##### Vitello alla Crema £13.95

Pan fried veal escallops flamed with brandy, sautéed mushrooms and porcini stock finished with cream sauce.

#### SPECIALITA' DI CARNE (BEEF)

##### Fillet Stroganoff £17.95

Sautéed strips of beef fillet flamed with brandy and paprika in a mushroom and cream sauce, served with steamed rice.

##### Fillet Teriyaki £17.95

Sautéed beef fillet ribbons in a garlic, ginger and chilli sauce; tossed with julienne vegetables and bean sprouts then served with steamed rice.

##### Ribeye Gorgonzola £17.95

Chargrilled prime cut of ribeye topped with melted blue cheese served on a rocket, tomato and red onion salad.

##### Fillet Medallions with Gamberoni's £18.95

Chargrilled beef medallions, skewered king prawns, smothered in garlic and chilli butter sauce

#### CARNI GRIGLIATE

##### Hand cut beef off the grill

Ribeye	10oz	£16.95
Sirloin	10oz	£17.50
Fillet	10oz	£21.50

**All our steaks are served with sweet cherry tomatoes and grilled mushroom.**

##### Salsa per le Carni £2.50

Peppercorn, Diane, Garlic and Chilli or Barolo wine sauce.

#### PESCE (FISH)

##### Branzino con Gamberoni £15.95

Grilled wild seabass fillet and grilled skewered king prawns finished with garlic and chilli infused butter and white wine.

##### Pescatrice al Pizzico £13.95

Monkfish medallions, lightly spiced grilled pepper sauce, accompanied with steamed asparagus.

##### Merluzzo con Gamberi e Lime £15.50

Pan roasted chunky cod loin covered with prawns and a lime butter sauce.

##### Pescatrice Provencale £14.95

Sautéed monkfish pieces, king prawns in chilli and garlic with shallots, mushrooms, Napoli sauce served with steamed rice.

##### Salmone Fiorentina £13.95

Grilled salmon fillet with a creamy spinach and prawn sauce.

##### Salmone Piccante £13.95

Grilled Cajun blackened salmon fillet served on oriental stir fry vegetables.

#### VERDURE E CONTORNI (SIDES)

<b>Insalata Mista</b> <b>£2.95</b> House mixed salad.	<b>Zucchini Fritti</b> <b>£3.50</b> Lightly battered and fried tempura courgettes.
<b>Insalata di Rucola</b> <b>£2.95</b> Rocket, parmesan shavings and balsamic reduction.	<b>Spicy Wedges</b> <b>£2.95</b>
<b>Pomodori e Cipolla</b> <b>£2.95</b> Plum tomato and fresh onion finished with basil oil.	<b>Shoe String Fries</b> <b>£2.95</b>
<b>Spinaci</b> <b>£2.95</b> Fresh spinach sautéed with fresh chilli and garlic.	<b>Homemade Chunky Chips</b> <b>£2.95</b>
<b>Funghi Saltati</b> <b>£2.95</b> Sautéed mushrooms in butter.	<b>Panaterre Potatoes</b> <b>£2.95</b> With rosemary oil.
<b>Asparagi</b> <b>£3.50</b> Fresh steamed asparagus.	<b>Green Beans</b> <b>£2.95</b>
	<b>Sweet Potato Fries</b> <b>£2.95</b>
	<b>Steamed Mixed Vegetables</b> <b>£2.95</b>
	<b>Steamed Rice</b> <b>£1.90</b>

**(V) Suitable for Vegetarians**

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**(N) Contains Nuts**